



CASTELLI ESTATE



CASTELLI ESTATE 2014 SHIRAZ

VARIETY 94% Shiraz, 6% Malbec REGION Frankland River - Mount Barker

SEASON NOTES

With a relatively mild winter and above average spring rainfall the vines entered the season with good soil moisture resulting in strong growth and good fruit set. This above average fruit set combined with strong canopies allowed steady ripening across all varieties enabling harvest to commence in late February and finishing mid April. The cool evenings and lack of extreme heat saw excellent flavour development. This was yet another cracking vintage in the southern regions of WA making it eight years in a row.

WINEMAKING

Pre-fermentation cold soaking for five days was followed by a clean, warm (25-30°C) ferment. Skin Macerations was twice daily pump-overs (using specialized gentle tannin extraction method) and two rack-returns during ferment. Yeast strains used were RC212 and Clos. Total time on skins was nineteen days to retain maximum fruit intensity and soft tannins. Maturation was fifteen months in 40% new French oak barriques and Puncheons (predominately Sirugue, D'Aquitaine, and Bossuet).

TASTING NOTE

This wine is a classic example of Great Southern Shiraz at its best. Aromas reminiscent of rich, opulent mulberries, plum pudding and intense spices with hints of star anise and chocolate fudge. The full-bodied palate builds to a crescendo before finishing with sweet, rounded tannins that are perfectly integrated with savoury French oak. The balance and structural components in the wine can only be achieved from fully ripened Cool Climate fruit. This wine will be able to be confidently cellared over the next 7-10 years.

WINE MATCH

Hearty meat dishes or tomato based sauces.

PICKING DATA

Date Picked:	10 March - Frankland	29 March - Mt Barker
Baume:	14.8	13.7
pH:	3.84	3.55
T/A:	5.6 g/L	6.8 g/L

WINE DATA

Alcohol:	14.5%
pH:	3.56
T/A:	6.35 g/L
Residual Sugar:	<2 g/L