



CASTELLI ESTATE



SILVER SERIES CABERNET MERLOT 2014

VARIETY 65% Cabernet Merlot, 35% Merlot REGION Frankland River - Margaret River

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

The fruit underwent pre-fermentation cold soaking for six days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also three rack-returns during ferment. Yeast strains used were RX60 and F15. Total time on skins was sixteen days to allow for maximum fruit retention and balanced tannin development. The wine was aged in two and three year old French oak barriques.

TASTING NOTE

The vibrancy and balance of this wine reflects the excellent vintage conditions and regional characters of the harvest. Fresh blackcurrant aromas and hints of tobacco leaf and chocolate with lifted floral notes and a perfumed whisper of freshly crushed herbs. Loaded with luscious and powerful red berry fruits, the palate is supple yet structured from the fine tannins and supporting oak. This wine will age beautifully over the next 6-9 years.

PICKING DATA

Date Picked:	8th April (Cabernet)	20th March (Merlot)
Baume:	13.7	13.6
pH:	3.65	3.69
T/A:	4.7 g/L	4.8 g/L

WINE DATA

Alcohol:	14.2%
pH:	3.47
T/A:	5.8 g/L
Residual Sugar:	<2 g/L