



CASTELLI ESTATE



SILVER SERIES SHIRAZ MALBEC 2014

VARIETY 60% Shiraz, 40% Merlot REGION Frankland 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 6 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 Clos. 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 hogsheads.

TASTING NOTE

This wine combines the richness and opulence of Great Southern Shiraz with the muscularity and structure of Malbec. The aromatics are dominated by spicy dark fruits, such as mulberries and satsuma plums with sprinkles of red berries overlaid. These flavours continue onto the medium bodied palate, where the structure of the Malbec comes to the fore – ripe, structured tannins of good weight and length. This is a fruit driven style designed for early to medium term drinking with the oak playing a supporting role; however the structure will allow the wine to be confidently cellared over the next 10 years.

PICKING DATA

Date Picked:	25th March (Shiraz)	17th April (Malbec)
Baume:	14.4	13.6
pH:	3.75	3.69
T/A:	4.6 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