



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2015 GEWURZTRAMINER

VARIETY 88% Gewurztraminer 12% Riesling REGION Mount Barker

SEASON NOTES

The 2015 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop load combined with fine weather and the lack of extreme conditions in December/January promoted early flavour and sugar development. With high temperatures in early March careful attention to selection non-exposed fruit was critical to reduce phenolic extraction.

WINEMAKING

Fruit was hand harvested to reduce the impact of exposed fruit and minimise phenolic extraction. Some extended skin contact (post crushing/cooling) was used to enhance mouthfeel and aromatic extraction. The free run fraction (580L/T) and pressings were treated and fermented separately with the free run fermented at 12-14°C and the pressings slightly warmer. Part of the free run fraction was fermented with indigenous yeast in small (older) oak vessels for complexity. All parcels were fined separately then blended according to taste. The addition of some Riesling helps tighten the palate and provide lift to the floral aromatics.

TASTING NOTE

The aim of this wine was to provide elegance, balance and complexity whilst preserving the highly aromatic qualities of the variety. With the use of several small batch winemaking techniques, each designed to bring something different to the wine and careful attention to detail (particularly with fermentation control) we're confident that we've achieved our goal. Intense rose petal and orange blossom aromas have been encased with a balanced mouthfeel and texture; beautifully pure and enticingly complex. A perfect accompaniment to Asian cuisine or simply enjoyed on its own.

FOOD MATCH

A perfect accompaniment to spicy Asian cuisine or simply enjoyed on its own.

PICKING DATA

Date Picked:	14th Feb	6th March
Baume:	12.7	12.4
pH:	3.7	3.45
T/A:	4.3 g/L	5.3 g/L

WINE DATA

Alcohol:	13.3%
pH:	3.31
T/A:	6.2 g/L
Residual Sugar:	2.8 g/L