



# CASTELLI ESTATE



## CASTELLI ESTATE 2015 GREAT SOUTHERN RIESLING

VARIETY 100% Riesling REGION 55% Mount Barker 23% Porongurup 22% Denmark

### 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

The fruit was harvested in the cool of night to preserve fruit intensity and minimal delay in processing time. Some pre-pressing cold maceration occurred to maximise mid palate texture. Early separation of free run and pressings (-470L/T) allowed for the delicacy of the variety to be preserved and minimise phenolics. Only free run juice was used for this wine. Fermentation was carried out under temperature controlled conditions (12-14°C) using R-HST yeast to dryness.

### TASTING NOTE

This wine is the essence of what the Great Southern has to offer for Riesling. Sourced from three outstanding vineyards that each play a role in bringing different aspects to the overall wine. The lifted floral and rose petal aromas are perfectly balanced on a central citrus/lime core with talc acidity and textural mid-palate weight. There are some very attractive nuances of musk lollies and crushed wildflowers. Typical of Great Southern Rieslings, the wine is very attractive in its youth but the biggest smiles will be with those who have the patience to cellar for 8-10 years

### FOOD MATCH

Fish dishes or aromatic Asian cuisine.

### PICKING DATA

|              |                        |                       |                     |
|--------------|------------------------|-----------------------|---------------------|
| Date Picked: | 5th March - Porongurup | 9th March - Mt Barker | 6th March - Denmark |
| Baume:       | 11.5                   | 12.4                  | 12.1                |
| pH:          | 3.20                   | 3.05                  | 3.10                |
| T/A:         | 7.6 g/L                | 8.5 g/L               | 9.1 g/L             |

### WINE DATA

|                 |         |
|-----------------|---------|
| Alcohol:        | 12.6%   |
| pH:             | 3.04    |
| T/A:            | 8.1 g/L |
| Residual Sugar: | 2.9 g/L |