



CASTELLI ESTATE



SILVER SERIES SAUVIGNON BLANC SEMILLON 2015

VARIETY 75% Sauvignon Blanc, 25% Semillon REGION Pemberton

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 harvested in the cool of the night to prevent oxidation and retain flavour. The free run fraction (550L/T) and pressings were treated and fermented separately with the free run fermented at 12-14°C and the pressings slightly warmer. A portion of the wine was fermented naturally in one year old French Puncheons (20%). Another portion was aged in small stainless steel vessels with extended lees contact. All parcels were fined separately then blended according to taste.

TASTING NOTE

This is a fine example of the quintessential Western Australian partnering of Sauvignon Blanc & Semillon. Light pale straw in colour. The nose is dominated by intense Sauvignon Blanc characters of passionfruit and greengage. The Semillon imparts a textured lemon zest influence and also some hints of cut grass. All of these flavours surround an intense herbaceous core. Extended lees contact and partial barrel fermentation has provided some background structure and mouthfeel with little aroma influence. This is a drier, more complex style than the typical examples of this blend, however the intense vibrancy is best enjoyed now or over the next 5 years. The zingy flavour profile of this wine ensures it can be enjoyed on its own or with a wide range of light aperitif or Asian dishes.

PICKING DATA

Date Picked:	25th February (SAB)	18th March (SEM)	25th Feb (SEM)
Baume:	12.2	11.6	10.8
pH:	3.27	3.69	3.35
T/A:	7.7 g/L	8.2 g/L	6.75g/L

WINE DATA

Alcohol:	12.5%
pH:	3.18
T/A:	7.1 g/L
Residual Sugar:	2.4 g/L