



CASTELLI ESTATE



CASTELLI "CHECKMATE" METHODE TRADITIONELLE SPARKLING

VARIETY 60% Chardonnay, 40% Pinot Noir REGION Pemberton

SEASON NOTES

We have been blessed in recent years with outstanding vintages and the 2012 was no exception. The season was basically two vintages rolled into one. For the first time in many years there were above average winter and spring rainfalls, this combined with excellent weather over flowering allowed for even canopy development and ripening across all varieties. With fine weather and the lack of extreme conditions early in vintage the whites were able to develop flavours in sync with sugar development. Once the whites were harvested the sun gods came out allowing the reds to fully ripen both in flavour and tannin development. An excellent red gum blossom also meant that there was little disease pressure from bird damage.

WINEMAKING

The fruit was harvested at night to take advantage of the cool Pemberton temperature. Free run and pressing juices were fined and fermented separately with neutral yeast. Fermentation temperature ranged between 15-17.50C over two weeks to dryness. Aged predominantly in 300 litre stainless steel casks with 30% aged in older white oak for 10 months prior to secondary fermentation. Following assemblage, the wines underwent secondary fermentation (tirage) in bottle and aged for 18 months on lees prior to disgorging.

TASTING NOTE

A fuller style of traditional method sparkling with delicate mousse and attractive aromas of brioche, white peach and cashew with hints of strawberries coming through. Eighteen months lees maturation has given a lovely creaminess to the palate, which is driven by balanced acidity and fruit intensity.

FOOD MATCH

Perfect as an aperitif or with salted olives, natural oysters or a creamy brie.

PICKING DATA

Date Picked:	3rd March (Chardonnay)	27th Feb (Pinot Noir)
Baume:	11.3	11.1
pH:	3.32	3.25
T/A:	8.75 g/L	10.2 g/L

WINE DATA

Alcohol:	12.5%
pH:	3.22
T/A:	9.0 g/L
Residual Sugar:	7.5 g/L