



CASTELLI ESTATE



CASTELLI 2008 MERLOT

Variety: 100% Merlot | **Vineyard:** 100% Omodei Vineyard (Pemberton)

Season Notes: An excellent growing season. The early summer rain helped to establish suitable canopies to achieve full flavour ripeness. The mild, sunny summer coupled with fine weather throughout harvest ensured that there was balanced flavour and sugar development. The ideal conditions also ensured that there was little or no disease pressure. Early results indicate that it will be one of the best vintages in many years. The vineyard was specially selected, fruit thinned to 5T/Ha and leaf plucked to allow maximum air flow and sunlight to avoid green flavour and tannin. Picking was made according to flavour and tannin ripeness.

Winemaking: Pre-fermentation cold soaking followed by a clean, warm (25-30 Degrees C) ferment. Twice daily pump-overs, using specialized gentle tannin extraction method, also 2 x rack returns during ferment. Yeast strain used was BDX. Total time on

skins was 12 days to retain maximum fruit intensity and soft tannins. Fifteen months in 60% new French barriques (Sirugue and Bossuet). Only the best 7 barrels were selected for this special wine.

Tasting Note: Rich and vibrant deep purple colour gives some hints to the wine that follows. A voluptuous, brooding style of wine. Intense, ripe Merlot aromas of plum, mulberry and dark cherry with integrated spicy French oak. The plump palate richness is layered with hints of chocolate and fine silky tannins of good length and weight.

Picking Data:

Date picked:	1st April
Baume:	13.5
pH:	3.50
T/A:	6.1g/L

Wine Data:

Alcohol:	14.1%
pH:	3.61
T/A:	6.0g/L
Residual Sugar:	<2g/L