



CASTELLI ESTATE



CASTELLI 2010 BOTRYTIS RIESLING

VARIETY 100% Riesling REGION Frankland River

SEASON NOTES

An excellent growing season with cool, sunny days providing ample sunshine for adequate ripening. This block was carefully selected for its suitability for quality botrytis infection - cool, foggy mornings with crisp, sunny afternoons. The result was an excellent level of primary botrytis infection without any secondary rot.

WINEMAKING

Pre-press skin contact of fourteen hours to allow for swelling of shriveled berries and full flavour extraction. The yeast used was Zymaflore ST with cool fermentation in insulated tanks at 14-16°C. The fermentation was ceased at approximately 10Be of residual sugar.

TASTING NOTE

This wine is a true expression of fine 'noble rot' infection. The rich colour derived from extended skin contact gives an indication of the depth of flavour to come. Sweet, candied orange peel and marmalade exude from the glass with hints of saffron and wildflower spice. The flavours are very intense, complex and pure. A luscious mouthfeel is backed up with a core of natural acidity and a long, long finish.

PICKING DATA

Date Picked: 9th April 2010
Baume: 19.1
pH: 3.25
T/A: 8.4 g/L

WINE DATA

Alcohol: 11.4%
pH: 3.25
T/A: 8.4 g/L
Residual Sugar: 189 g/L