



CASTELLI ESTATE



CASTELLI 2010 MERLOT

Variety: 92% Merlot, 8% Cabernet Sauvignon

Vineyard: Merlot - 100% Omodei Vineyard (Pemberton), Cabernet Sauvignon - 100% Riversdale Vineyard (Frankland River)

Season Notes: An excellent growing season. Lower than average Spring rainfall ensured that canopies were not excessively vigorous. Mild, sunny summer conditions coupled with fine weather throughout harvest ensured that there was balanced flavour and tannin ripeness at moderate sugar levels. This vineyard was specially selected, fruit thinned to 5T/Ha and leaf plucked to allow maximum air flow and sunlight to avoid any green, under ripe characters. 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 a specialized gentle tannin extraction method; also 2 x rack-returns during ferment. Yeast strain used was FX10. 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 of Merlot were selected for this special wine.

Tasting Note: Rich and vibrant colour gives some hints to the wine which follows. An aromatic, voluptuous style of wine displaying intense, ripe Merlot aromas of plum and dark cherry with overlaid floral perfume that integrates perfectly with the spicy French oak flavours. The plump palate richness is layered with hints of chocolate and fine silky tannins of good length and weight. The addition of a small component of Cabernet Sauvignon helps give a structural framework for the abundant flavour profile of this wine.

Picking Data:

Date picked: 7th April
Baume: 12.8
pH: 3.72
T/A: 5.7g/L

Wine Data:

Alcohol: 13.3%
pH: 3.56
T/A: 6.6g/L
Residual Sugar: <2g/L