



CASTELLI ESTATE



CASTELLI 2011 MERLOT

Variety: 86% Merlot, 9% Cabernet Sauvignon, 5% Malbec

Vineyard: Merlot – 100% Omodei Vineyard (Pemberton), Cab Sauv – 100% Riversdale Vineyard (Frankland River)
Malbec – 100% Forest Hill Vineyard

Season Notes: 2011 was an almost perfect growing season in Pemberton. A relatively warm and dry winter and spring ensured that vigour was kept under control. The warm days and cool nights resulted in an earlier than normal picking times. There was little or no disease pressure which allowed the fruit to fully express itself. Great care was taken to ensure that cropping levels were kept under control and that the fruit had adequate light exposure. These helped ensure that the skin tannins were physiologically ripe.

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 BDX. Total time on skins was 16 days to retain maximum fruit

intensity and soft tannins. Fifteen months in 60% new French barriques (Sirugue and Bossuet). Only the best 10 barrels were selected for this wine.

Tasting Note: Rich and riper style of Merlot without being too alcohol dominant. An aromatic, voluptuous wine displaying intense, ripe Merlot aromas of blood plums and leafy tobacco with overlaid floral perfume that integrates perfectly with the spicy French oak flavours. Merlot's typical silky, fine grained tannins harmonise beautifully with the rich fruit characters. The addition of a small component of Cabernet Sauvignon helps the structural framework and the Malbec gives some mid palate plumpness. This wine should age nicely over the next 6-8 years.

PICKING DATA

Date Picked:	1st Apr
Baume:	14.6
pH:	3.63
T/A:	5.6g/L

WINE DATA

Alcohol:	14.8%
pH:	3.54
T/A:	6.75g/L
Residual Sugar:	<2g/L