



CASTELLI ESTATE



CASTELLI ESTATE 2012 MERLOT

VARIETY 86% Merlot 9% Cabernet Sauvignon 5% Merlot 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

Pre-fermentation cold soaking followed by a clean, warm (25-30°C) ferment. Twice daily pump-overs, using specialized gentle tannin extraction method, also two rack-returns during ferment. Yeast strains used were F15 and FX10. Total time on skins was 15 days to retain maximum fruit intensity and soft tannins. Aged in 1, 2 and 3 year old French barriques (25% new oak).

TASTING NOTE

This wine is a vibrant expression of Pemberton Merlot. The emphasis on canopy management in the vineyard is evident with fully ripened flavours of fleshy black cherry fruits with plummy richness and the characteristic lifted floral notes. The silky tannins of Merlot are evident on the palate and supported by fine grained French Oak. Drink now or cellar with confidence for 6-8 years.

FOOD MATCH

Merlot pairs beautifully with many foods - try it with pâtés, pork or veal roasts, rich, cheesy gratins and even hamburgers.

PICKING DATA

Date Picked: 13th April
Baume: 13.4
pH: 3.78
T/A: 5.9g/L

WINE DATA

Alcohol: 14.2%
pH: 3.63
T/A: 5.8 g/L
Residual Sugar: <1g/L