



# EMPIRICA

by CASTELLI



## EMPIRICA by Castelli 2013 PINOT GRIS

VARIETY 100% Pinot Gris REGION Pemberton

### SEASON NOTES

The 2013 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop load combined with fine weather and the lack of extreme conditions in December/January promoted early flavour and sugar development. An excellent, early red gum blossom also meant that there was little disease pressure from bird damage.

### WINEMAKING

Fruit was hand harvested to preserve integrity and minimise phenolic extraction. The free run fraction (580L/T) and pressings were treated and fermented separately with the free run fermented at 12-14 C and the pressings slightly warmer. Part of the free run fraction was fermented with indigenous yeast in small (older) oak vessels for complexity. All parcels were fined separately then blended according to taste.

### TASTING NOTE

This wine is all about the textural qualities that this variety has to offer. The fruit was picked intentionally to fit in with the fuller flavoured "Gris" style, with a deliberate intention to preserve as much aromatic intensity as possible. With the use of several small batch winemaking techniques and attention to detail we have achieved a delicately perfumed wine with classic rich and layered savouriness.

### FOOD AND WINE MATCH

This style of wine really comes to the fore with food, from aperitif style to rich, full flavoured casseroles.

### PICKING DATA

Date Picked: 3rd March 2013  
Baume: 13.3  
pH: 3.39  
T/A: 5.6 g/L

### WINE DATA

Alcohol: 13.8%  
pH: 3.33  
T/A: 7.2 g/L  
Residual Sugar: 3.2 g/L