



# EMPIRICA

by CASTELLI



## EMPIRICA by Castelli 2013 SYRAH

VARIETY 94% Syrah, 4% Pinot Noir, 2% Viognier REGION Mount Barker

### SEASON NOTES

The 2013 vintage was slightly earlier than normal for the white varieties and earlier ripening red sites. Intermittent rain held up the other red varieties sugar accumulation which allowed for some excellent 'hang-time' and ideal flavour/sugar balance. 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. Tannin ripeness was a feature of 2013 producing well structured, elegant reds. An excellent, early red gum blossom also meant that there was little disease pressure from bird damage.

### WINEMAKING

Fruit was harvested in the cool of the night to prevent oxidation and retention of flavour. The wine was co-fermented with whole bunch clusters of Pinot Noir (4%) and Viognier/Riesling skins (2%). Fermentation was conducted in a converted insulated open top milk vat that enables consistency of fermentation temperature. After seven days cold soak the ferment was hand plunged twice daily and pressed at dryness. The wine was matured in 1800L Oak Foudriers to minimise new oak impact and promote the aromatics of the wine.

### TASTING NOTE

This wine is the essence of cool climate winemaking and highlights the elegance and power that is possible with carefully handles parcels. The wine shows intensely spicy aromas with a powerful underbelly of blackcurrant fruit intensity. The aromatics are lifted and opulent. The star of the show however is the tightly woven savoury tannin structure that dances on the palate and flows beautifully from the rich fruit flavour to a long elegant finish. . This wine should age gracefully over the next 8-10 years.

### PICKING DATA

Date Picked: 4 April 2013  
Baume: 13.5  
pH: 3.69  
T/A: 5.1 g/L

### WINE DATA

Alcohol: 14.3%  
pH: 3.61  
T/A: 5.9 g/L  
Residual Sugar: <1 g/L