



CASTELLI ESTATE



CASTELLI 2013 PINOT NOIR

VARIETY 100% Pinot Noir REGION Denmark

SEASON NOTES

The 2013 vintage was slightly earlier than normal for the white varieties. Intermittent rain held up the 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

Unfortunately hail at flowering meant that we could only harvest a minute amount from our own estate vineyard, however we were very lucky to gain access to one of the oldest and highest altitude vineyards in the district. Crushed and destemmed into small open fermenters with Pre-fermentation cold soaking. Each fermenter received differing treatments (stalk + whole bunch inclusion, whole bunch inclusion and standard must). This was followed by yeast inoculation of 2 fermenters by RC212 while one was allowed to proceed with indigenous yeast. Hand plunged twice daily until dry (approx time on skins was 13 days). Wine was then aged in specially selected French oak.

TASTING NOTE

Vibrant deep ruby colour gives a hint of what's to come from this Pinot Noir. The extra hang time from the higher altitudes allows for a lovely flavour/tannin ripeness balance. Sweet cherry flavours dominate the nose with some earthy complexity and raspberry lift from the whole bunch inclusion. The tannins are finer and softer than the usual muscular Denmark style and that suppleness marries perfectly with the fleshy fruit core. Although very attractive in its youth this wine may well surprise with 5-7 years under its belt.

PICKING DATA

Date Picked: 20th March 2013
Baume: 12.8
pH: 3.39
T/A: 7.6 g/L

WINE DATA

Alcohol: 13.3%
pH: 3.56
T/A: 6.4 g/L
Residual Sugar: <2 g/L