



# EMPIRICA

by CASTELLI



## EMPIRICA by Castelli 2014 PINOT GRIS

VARIETY 100% Pinot Gris REGION Pemberton

### SEASON NOTES

With a relatively mild winter and above average spring rainfall the vines entered the season with good soil moisture resulting in strong growth and good fruit set. This above average fruit set combined with strong canopies allowed steady ripening in white varieties enabling harvest to commence in late February and finishing mid March. The cool evenings and lack of extreme heat saw excellent flavour development in all white varieties. A small period of above average temperature just prior to Riesling harvest meant that care needed to be taken to reduce phenolic uptake. Acid retention and flavour balance was a particular feature of Chardonnay this year, with the aromatic varieties (Riesling and Sauvignon Blanc in particular) showing excellent definition of character.

### WINEMAKING

Fruit was harvested in the cool of night to preserve integrity and maximise flavour extraction from the skin. Only the free run fraction (580L/T) was used for this wine and fermented mostly in tank at 12-14 °C. 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, hence the decision to machine harvest to maximise flavour from the skins. This results in a slightly deeper coloured wine with lovely lifted pear skin and grapefruit aromatics, with some tropical/floral top notes. 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. This style of wine really comes to the fore with food, from aperitif style to rich, full flavoured casseroles.

### PICKING DATA

Date Picked: 22 March 2014  
Baume: 12.7  
pH: 3.30  
T/A: 6.1 g/L

### WINE DATA

Alcohol: 13.5%  
pH: 3.21  
T/A: 6.9 g/L  
Residual Sugar: 2.9 g/L