



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2015 FUME BLANC

VARIETY 100% Sauvignon Blanc REGION Pemberton

SEASON NOTES

The 2015 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. With high temperatures in early March careful attention to selection non-exposed fruit was critical to reduce phenolic extraction.

WINEMAKING

Fruit was harvested in the cool of the night to prevent oxidation and to retain flavour. 24 hours of extended skin contact (post crushing and must chill) was used to enhance mouthfeel and aromatic extraction. Only the free run fraction (580 L/T) was used for this wine. Juice was sent directly from the press to a mix of new and 1 year old Fontainebleau oak on full solids and allowed to ferment naturally until dryness.

TASTING NOTE

We keep trying to push the boundaries with this wine, to try and find the perfect balance of complexity, intensity and drinkability. Aromatics are a mixture of intense paw paw with lashings of classic Sauvignon herbaceous and tropical high notes. The oak is understated, yet does provide some smoky complexity and tannic support. The extended skin and solids contact provides richness and texture to the palate with a 'pithy' core as its central focus. This wine will suit ageing over the next 5-7 years, although its intensity and complexity is lovely now.

PICKING DATA

Date Picked: 25 Feb 2015
Baume: 12.1
pH: 3.27
T/A: 7.8 g/L

WINE DATA

Alcohol: 12.5%
pH: 3.25
T/A: 6.9 g/L
Residual Sugar: <1 g/L