



# CASTELLI ESTATE



## CASTELLI ESTATE 'IL LIRIS' BLANC 2013

VARIETY 100% Chardonnay REGION Great Southern, Western Australia

### 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

The hand-picked fruit was chilled overnight to 5°C then whole bunch pressed directly to barrel (NTU >300). Various yeast cultures (VL2, CY3079, and indigenous) were used. Approximately half of the ferment was conducted by indigenous yeast. The wine was fermented in approx 60% new tight grain French barriques (low toast) under controlled temperature conditions. Regular, non-oxidative, lees stirring was also employed to develop mouthfeel and structure. Bottling was conducted in mid- December when the oak/fruit balance was at its optimum.

### TASTING NOTE

Our aim in a wine as bold as this was to create a wine we believed could represent the style best suited to the cool climate of Denmark. It was the vineyard that basically drove the direction of this wine, with the level of flavor intensity governing the amount of oak and winemaking influence. Described as a chardonnay for "Riesling Freaks" with its tight structure and piercing acidity, however at its heart is the purity of Chardonnay character. With a core of grapefruit /melon aromatics that is layered with rich, complex integration of gunflint nuances and fresh brioche. The oak is seamlessly integrated with the powerful fruit derived flavours. It is the palate however that's the hero, tight focused and showing incredible minerality and complexity. Designed to age beautifully over many years.

### PICKING DATA

Date Picked:	21 Feb (Pick 1)	13 March (Pick 2)	21 March (Pick 3)
Baume:	11.0	12.4	12.9
pH:	3.07	3.21	3.2
T/A:	11.0 g/L	9.6 g/L	7.7 g/L

### WINE DATA

Alcohol:	12.4%
pH:	3.13
T/A:	8.1 g/L
Residual Sugar:	<1 g/L