



CASTELLI ESTATE



CASTELLI ESTATE 2015 CABERNET SAUVIGNON

VARIETY 96% Cabernet Sauvignon, 4% Malbec **REGION** Frankland River/ Mount Barker

SEASON NOTES

Some inclement weather and hail at flowering resulted in very low yields for 2015 (some vineyards were down 60%). This allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop combined with fine weather and the lack of extreme conditions in December/January promoted early flavour and sugar development. Autumn weather came early though which helped to hasten sugar development and allow for the flavour profile to catch up. We were fortunate to pick our reds by early April as 120mm of rain brought a quick end to the harvest. Overall a challenging but very rewarding vintage with some excellent parcels of fruit - albeit not a lot.

WINEMAKING

The fruit underwent pre-fermentation cold soaking for 10 days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also three rack-returns during ferment. Yeast strains used were Clos and F15. Total time on skins was 26 days to allow for tannin development and balance. Fifteen months in 50% new and 50% one year old French oak barriques (predominately Bossuet and D'Aquitaine).

TASTING NOTE

The ninth vintage of Cabernet Sauvignon from this vineyard continues to be remarkable with consistent site terroir. The wine has a purity of classic Cabernet with aromas of sweet blackberries and some overlaid dark chocolate and star anise nuances. A medium to full bodied palate with fine grained, complex tannins forms a solid layered core that is perfectly balanced with the fruit weight and seamless French oak. A small addition of Malbec gives suppleness and flesh to the palate and rounded support to the tannin backbone. This powerfully structured, well balanced wine will age gracefully over the next 10 years.

FOOD MATCH

Osso bucco or any rare meat dish.

PICKING DATA

Date Picked: 8th April - Cabernet
Baume: 14.0
pH: 3.70
T/A: 5.45 g/L

WINE DATA

Alcohol: 14.6%
pH: 3.53
T/A: 6.7 g/L
Residual Sugar: <1 g/L