



CASTELLI ESTATE



CASTELLI ESTATE 2016 GREAT SOUTHERN RIESLING

VARIETY 100% Riesling REGION 71% Mount Barker 29% Denmark

SEASON NOTES

2016 was one of the most varied vintages in years for the Southern regions in WA. An early budburst followed by a relatively hot dry spring and mild summer, saw early flowering and fruit set. Every indication was for one of the earliest and quickest vintages on record. Some sparkling fruit was received late January which is our earliest ever fruit intake. Heavy rain mid January and the onset of cold night temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low (avg 4-5/Ha). Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure. Riesling was exceptional for this 2016 vintage.

WINEMAKING

The fruit was harvested in the cool of night to preserve fruit intensity and minimal delay in processing time. Some pre-pressing cold maceration occurred to maximise mid palate texture. Early separation of free run and pressings (-470L/T) allowed for the delicacy of the variety to be preserved and minimise phenolics. Only free run juice was used for this wine. Fermentation was carried out under temperature controlled conditions (12-14°C) using R-HST yeast to dryness.

TASTING NOTE

An increased portion of Denmark fruit has been used in this year's Estate release, which has provided an interesting array of flavours and power to the wine. This wine exemplifies the beauty and purity of Riesling showing intense floral/rose petal aromatics with sprinkles of lemon sherbet and lime juice. These flavours intertwine around a focused central citrus core with tarcy acidity and a fine minerality. The intense fruit weight provides mouthfeel and the use of cold maceration some texture, to the naturally pristine structure of the wine. Although attractive in its youth this wine will reward cellaring for the next 10-15 years (if you have the patience).

FOOD MATCH

Fish dishes or aromatic Asian cuisine.

PICKING DATA

Date Picked:	1st March - Wragg	9th March - Forest Hill	10 March - Scotsdale
Baume:	11.1	12.4	11.6
pH:	3.10	3.20	2.97
T/A:	8.1 g/L	6.8 g/L	8.2g/L

WINE DATA

Alcohol:	12%
pH:	3.12
T/A:	8.0 g/L
Residual Sugar:	2.7 g/L