



CASTELLI ESTATE



SILVER SERIES “DOLCINO” GEWURZTRAMINER RIESLING 2016

VARIETY 63% Gewurztraminer, 37% Riesling REGION Mount Barker

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.

WINEMAKING

Cool fermentation in insulated tanks at 12-14°C. Both parcels were vinified separately. Gewurztraminer free run and pressings separated and fined individually before co-fermentation. Only the free-run portion of Riesling was used. Gewurztraminer was allowed to ferment to near dryness before addition of partially fermented Riesling juice. Fermentation ceased at approx 18g/L of residual sweetness when the acid/sugar balance was at its optimum.

TASTING NOTE

This wine is an interesting take on two classic Alsace varieties. Tightly focused Riesling provides a limey, citrus core for the full, rich flavours of Gewurztraminer that impart a lovely intense aromatic; reminiscent of strolling through a rose garden in full bloom. This is an approachable off-dry style that finishes crisp and refreshingly dry.

FOOD MATCH

The structured acidity and natural sweetness makes this wine ideally suited to spicy Asian style dishes and blue cheese.

PICKING DATA

Date Picked:	19th Feb (Gewurtz)	1st March (Riesling)
Baume:	12.3	11.6
pH:	3.61	3.15
T/A:	4.9 g/L	7.4 g/L

WINE DATA

Alcohol:	11.8%
pH:	3.30
T/A:	6.3 g/L
Residual Sugar:	17.4g/L