



CASTELLI ESTATE



SILVER SERIES SAUVIGNON BLANC SEMILLON 2016

VARIETY 59% Sauvignon Blanc, 41% Semillon REGION Pemberton - Margaret River

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 and Chardonnay were exceptional and Frankland River reds were the pick of the harvest.

WINEMAKING

The fruit was harvested in the cool of the night to prevent oxidation and also to retain flavour. Only free run fraction (550L/T) was used for this wine and fermented at 12-14°C. A small portion of the wine was fermented in small stainless vessels (300L) and 10% was barrel fermented to add mouth feel and texture.

TASTING NOTE

This is a fine example of the quintessential Western Australian partnering of Sauvignon Blanc & Semillon. Light pale straw in colour. A complex mix of aromatics ranging from tropical pomelo and passionfruit with underlying gooseberry tones and hints of lantana. The palate is pristine and fresh with a textural pithiness from partial barrel ferment. The zingy flavour profile of this wine ensures it can be enjoyed on its own or with a wide range cuisines.

Although this wine is best consumed while young and fresh, further complexity will develop over the next 3-5 years.

PICKING DATA

Date Picked:	22nd February (SAB)	25th February (SEM)
Baume:	11.2	11.3
pH:	3.31	3.48
T/A:	7.7 g/L	8.2 g/L

WINE DATA

Alcohol:	12.1%
pH:	3.18
T/A:	8.3 g/L
Residual Sugar:	2.5 g/L