



# CASTELLI ESTATE



## SILVER SERIES SHIRAZ MALBEC 2015

VARIETY 76% Shiraz, 24% Malbec REGION Mount Barker

### SEASON NOTES

Some inclement weather and hail at flowering resulted in very low crop loads in 2015 (some vineyards down 60%). This 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. 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 in stainless steel open fermenters. Maceration was through twice daily pump-overs (using specialised gentle tannin extraction method) also three x rack-returns during ferment. Yeast strains used were Clos and RC212, total time on skins was 18 days to allow for tannin development and balance. Maturation was from fifteen months in two and three year old French Barriques.

### TASTING NOTE

This wine combines the richness and opulence of Great Southern Shiraz with the muscularity and structure of Malbec. The aromatics are dominated by spicy dark fruits, such as mulberries and satsuma plums with sprinkles of red berries overlaid. These flavours continue onto the medium bodied palate, where the structure of the Malbec comes to the fore – ripe, structured tannins of good weight and length. This is a fruit driven style designed for early to medium term drinking with the oak playing a supporting role; however the structure will allow the wine to be confidently cellared over the next 10 years.

### PICKING DATA

Date Picked:	30th March (Shiraz)	9th April (Malbec)
Baume:	13.9	13.2
pH:	3.64	3.69
T/A:	5.75 g/L	4.95 g/L

### WINE DATA

Alcohol:	14.2%
pH:	3.63
T/A:	6.4 g/L
Residual Sugar:	<1 g/L