



CASTELLI ESTATE



CASTELLI ESTATE 'IL LIRIS' BLANC 2015

VARIETY 100% Chardonnay REGION Denmark, Western Australia

SEASON NOTES

The 2015 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which 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 at moderate acidity levels. With high temperatures in early March careful attention to selection of non-exposed fruit was critical to reduce phenolic extraction.

WINEMAKING

All of the fruit was hand-picked, chilled and whole bunch pressed direct to barrel. All barrels were left to ferment naturally and only over seeded towards the end of ferment. The wine was fermented in 100% French oak (70% new, 30% 1 yr old and) to dryness under controlled temperature conditions. The slightly softer acidity (compared to previous years – but still relatively high) allowed approximately 50% of the wine to complete malolactic fermentation to add complexity and mouthfeel to its natural acidity and freshness. Regular (non-oxidative) lees stirring was employed to develop texture and structure.

TASTING NOTE

Our aim in attempting a wine as bold as this was to create a wine we believed could represent the style best suited to the cool climate of Denmark, and specifically the unique properties of these two vineyards. Inspired by the modernist Grand Cru producers of Chablis (e.g. Domaine Servin), in particular from the areas of Le Clos and Blanchot. It was the vineyard that drove the direction of this wine, with the level of flavour intensity governing the amount of oak and winemaking influence. The winemakers describe this as a chardonnay for “Riesling Freaks” with its tight structure and piercing acidity, however at its heart is the purity of Chardonnay character.

PICKING DATA

Date Picked:	17 Feb	10 March	15 March
Baume:	11.5	12.6	12.7
pH:	3.02	3.15	3.30
T/A:	9.9 g/L	8.3 g/L	8.6 g/L

WINE DATA

Alcohol:	13.1%
pH:	3.26
T/A:	7.8 g/L
Residual Sugar:	<2 g/L