



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2016 Ebullient Shiraz

VARIETY 100% Shiraz 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, in fact some Sparkling fruit was received in late January which is our earliest ever fruit intake. However heavy rain mid-January and onset of cold night time temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low (avge 4-6T/Ha). Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure.

WINEMAKING

The fruit was picked in the cool of the morning to preserve fruit intensity and minimal delay in processing time. Bunches were destemmed to fermenters where they were gently hand plunged three times a day – taking care not to over-extract and keep tannins soft and approachable. This slowed to once a day once the yeast fermentation slowed. We kept the wine on skins for 19 days to soften and integrate the rich tannins and fruit. The wine was stored in old oak for 12 months to further soften the tannins, making it ideal for sparkling wine. 18 more months on lees in the bottle adds to the complexity and enjoyment.

TASTING NOTE

Ebullient Shiraz is in the mould of an Australian classic. Can be described as an alcoholic Black Forest cake with hints of Vegemite on toast. The bubble elves dance in the mouth before delivering a present of Christmas delights. Perfect for any festive occasion. An obvious match for roasts on a hot day or with some good Aussie cheese.

PICKING DATA

Date Picked: 22nd March 2016
Baume: 12.3
pH: 3.50
T/A: 5.3 g/L

WINE DATA

Alcohol: 13.2%
pH: 3.4
T/A: 6.6 g/L
Residual Sugar: 17 g/L