



# EMPIRICA

by CASTELLI



## EMPIRICA by Castelli 2016 PINOT GRIS

VARIETY 100% Pinot Gris REGION Frankland 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. However heavy rain mid-January and onset of cold nighttime temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low. 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 night to preserve fruit intensity and minimal delay in processing time. The softest press portion was fermented in stainless steel tank, but the pressings portions were fermented in old oak barrels as this aids the wines complexity and texture and softens the phenolic grip the Pinot Gris skin tannins have. A new yeast (for us) isolated in Alsace (going by the great name 58W3) did a great job with bringing out the best in the wines.

### TASTING NOTE

This wine is all about the textural qualities that this variety has to offer. The fruit was picked intentionally to fit in with the fuller flavoured "Gris" style, with a deliberate intention to preserve as much aromatic intensity as possible, hence the decision to machine harvest to maximise flavour from the skins. This results in a restrained elegance with a touch of rose water and geraniums overlying creamy lees and cashews. The balance of phenolics, texture and soft acid give this wine a delectable drinking pleasure. Enjoy the wine with friends watching a sunset or with pizza in front of Netflix.

### PICKING DATA

Date Picked:	19 Feb 2016 (PG)	19 Feb 2016 (GEW)
Baume:	12.2	12.3
pH:	3.4	3.6
T/A:	5.8 g/L	5.0 g/L

### WINE DATA

Alcohol:	13.5%
pH:	3.33
T/A:	7.0 g/L
Residual Sugar:	3.3 g/L