



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2017 EBULLIENT WEISS

VARIETY 100% Riesling REGION Mount Barker

SEASON NOTES

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods then meant everyone had to be on high alert for fungal diseases and picking was sometimes dictated by incoming rain events. Crop levels were up after perfect flowering conditions, necessitating that some fruit needed to be thinned to maintain intense fruit and high quality. Like 2016, Riesling and Chardonnay were outstanding and the Frankland River reds enormous and juicy.

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 very cold in a stainless steel tank to preserve the intense fruit and minimise phenolic extraction. Aged in 300L stainless steel vessels to help maximise the lees surface area to volume ration.

TASTING NOTE

Ebullient by name and ebullient by nature. The effervescence explodes the limes and characteristic floral aromas out of the glass. The rich citrusy baked tart character cascade through the mouth, bouncing along with the acid and intense fruit. 10 months aging on yeast lees provides just a hint of brioche complexity without compromising the pristine Riesling fruit characters the region is famous for. Drink anytime it's appropriate (and once or twice when it is not!).

PICKING DATA

Date Picked: 21st March 2017
Baume: 10.7
pH: 3.10
T/A: 10.5 g/L

WINE DATA

Alcohol: 12.2%
pH: 3.01
T/A: 9.9 g/L
Residual Sugar: 5 g/L