



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2014 Ebullient Shiraz

VARIETY 100% Shiraz REGION Mount Barker

SEASON NOTES

With a relatively mild winter and above average spring rainfall the vines entered the season with good soil moisture resulting in strong growth and good fruit set. This above average fruit set combined with strong canopies allowed steady ripening across all varieties enabling harvest to commence in late February and finishing mid April. The cool evenings and lack of extreme heat saw excellent flavour development. This was yet another cracking vintage in the southern regions of WA making it eight years in a row.

WINEMAKING

The fruit was picked in the cool of the morning to preserve fruit intensity and minimise delay in processing time. Bunches were de-stemmed to fermenters where they were gently pumped over three times a day. 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 24 months to further make approachable the monster tannins for sparkling. 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. A plum pudding of dried fruits with hints of Vegemite on toast. The bubble elves dance in the mouth before delivering a present of Christmas delights – plum pudding and chocolate! Enjoy any festive time. An obvious match for roasts on a hot day.

PICKING DATA

Date Picked: 11 April 2014
Baume: 13.8
pH: 3.72
T/A: 5.2 g/L

WINE DATA

Alcohol: 13.8%
pH: 3.37
T/A: 6.6 g/L
Residual Sugar: 7 g/L