



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2015 TEMPRANILLO

VARIETY 91% Tempranillo 9% Shiraz REGION Geographe

SEASON NOTES

Some inclement weather and hail at flowering resulted in very low crop loads in 2015 (some vineyards down 60%). This 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. Autumn weather came early though which helped to hasten sugar development and allow for the flavour profile to catch up. We were fortunate to pick our reds by early April as 120mm of rain brought a quick end to the harvest. Overall a challenging but very rewarding vintage with some excellent parcels of fruit – albeit not a lot.

WINEMAKING

Hand picked fruit was cold soaked for 5 days prior to fermentation in small open fermenters of which approximately 10% was left as whole bunches. Hand plunged twice daily for gentle extraction of flavour and tannin. Yeast strain used was RX60. Minimal new oak used (~15%), aged in 2 and 3 yr old French barriques for 15 months.

TASTING NOTE

Our aim with this wine is to highlight the bright 'vinous' aromatics of the variety and let the characteristic tannins shine through. To do this we minimise the amount of new oak influence and use 2 and 3 year old French barriques purely for ageing and support. A small amount of whole bunch inclusion helps give a 'nouveau' like aromatic lift, from the carbonic maceration. Aromas of dark cherry fruit with overlaid spiced plums and mocha nuances emanate from the glass. The hero of the wine however is the fine boned, savoury tannins then come to the fore on the medium bodied palate. This European styling make the wine well matched to a wide variety of food.

PICKING DATA

Date Picked: 2 March 2015
Baume: 14.7
pH: 3.58
T/A: 4.5 g/L

WINE DATA

Alcohol: 14.8%
pH: 3.40
T/A: 6.5 g/L
Residual Sugar: <1 g/L