



CASTELLI ESTATE



CASTELLI ESTATE 2015 SHIRAZ

VARIETY 99% Shiraz, 1% Malbec REGION Frankland River - Mount Barker

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

Pre-fermentation cold soaking for 5 days was followed by a clean, warm (25-30°C) ferment. Skin Macerations was twice daily pump-overs (using specialized gentle tannin extraction method) and 2 x rack-returns during ferment. Yeast strains used were RC212 and Clos. Total time on skins was 17 days to retain maximum fruit intensity and soft tannins. Maturation was sixteen months in 40% new French oak barriques and Hogsheads (predominately Sirugue, D'Aquitaine, and Bossuet).

TASTING NOTE

This wine is a typical example of ripe, cool climate Great Southern Shiraz from an excellent vintage. Aromas of dark blue fruits such as blackberry and mulberry opulent with an intense spicy depth and richness emanate from the glass. Hints of roasted fennel and dark chocolate add further nuances and complexity to the wine. The full-bodied palate builds to a crescendo before finishing with rounded, opulent tannins that are perfectly integrated with savoury, tight grained French Oak. The intensity of flavour and complex structural components in the wine can only be achieved from fully ripened Cool Climate fruit. This wine will be able to be confidently cellared over the next 7-10 years.

PICKING DATA

Date Picked:	14 March - Frankland	26 March - Mt Barker
Baume:	14.3	14.7
pH:	3.91	3.57
T/A:	5.6 g/L	6.8 g/L

WINE DATA

Alcohol:	14.3%
pH:	3.54
T/A:	6.15 g/L
Residual Sugar:	<2 g/L