



CASTELLI ESTATE



CASTELLI ESTATE 2016 CHARDONNAY

VARIETY 100% Chardonnay REGION 100% Pemberton

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, some Sparkling fruit was received in late January which is our earliest ever fruit intake. However heavy rain mid-January and onset of cold night time temperatures slowed sugar accumulation but in turn helped flavour development. 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 majority of the fruit was hand-picked, chilled overnight and whole bunch pressed direct to barrel, with the other harvest done in the cool of the night to retain fruit aromatics. Various yeast cultures (VL2, CY3079, D47 and indigenous) were used to provide complexity. Approximately half of the ferment was conducted by indigenous yeast. The wine was fermented in 100% French oak (40% new, 40% 1 yr old and 20% 2 yr old) to dryness under controlled temperature conditions. Only a small portion of the wine was allowed to complete MLF to retain its natural acidity and freshness. Regular, non-oxidative, lees stirring was also employed to develop mouthfeel and structure. Bottling was conducted in early December as the oak/fruit balance was at its optimum.

TASTING NOTE

This is another lovely example of restrained, yet intense and generous cool climate Chardonnay. Each of our Pemberton vineyards provides different elements of power, complexity and balance to the wine. There is an array of aromatics including stone fruits, pomelo and grapefruit with some underlying toasted cashew that confronts the senses on many levels. Whole bunch pressing direct to oak and subsequent 100% fermentation in French Oak provides a lovely textural component and nuances of gunflint and creamy richness. The finely woven and beguiling palate has a precise mineral core that shows great length and complexity and will suit cellaring over the next 10-12 years.

PICKING DATA

Date Picked:	27th Feb	2nd March	7th March
Baume:	12.1	12.2	11.7
pH:	3.49	3.34	3.29
T/A:	6.0 g/L	8.7 g/L	8.2 g/L

WINE DATA

Alcohol:	13.3%
pH:	3.29
T/A:	7.7 g/L
Residual Sugar:	<2g/L