



# CASTELLI ESTATE



## CASTELLI ESTATE 'IL LIRIS' ROUGE 2014

VARIETY 57% Cabernet Sauvignon 35% Shiraz 8% Malbec REGION Frankland River - 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 underwent pre-fermentation cold soaking for 10 days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) with 3 x rack-returns during ferment. Yeast strains used were Clos and RC212, total time on skins was 23 days for Cabernet, 16 days for Shiraz and Malbec which allowed for tannin development and balance. Approximately 75% of the selected barrels were from new French oak, with the remainder one year old. The aim when selecting barrels for the final wine was to look for those providing the best balance of structure and fruit weight, with structure being the foremost criterion. All barrels in the winery were tasted and assessed to achieve the best vintage blend.

### TASTING NOTE

The purity of Cabernet fruit expression shines through and is at the forefront aromatically. The Shiraz brings richness, spiciness and mid-palate plushness, with its softer tannins playing a support role to the layered Cabernet backbone. The Malbec provides a structural, earthy element to the wine that supports the fruit sweetness and aromatics. It is a wine that provides a myriad of complexity with each mouthful where every return to the glass provides something new. This powerfully structured, well balanced wine is designed to age well over the next 10-15 years. We have also used the state of the art "Vinolok" glass closure to ensure confident cellaring.

### PICKING DATA

<b>Date Picked:</b>	15th April (Cab)	14th March (Shiraz)	17th April (Malbec)
<b>Baume:</b>	14.9	14.7	13.4
<b>pH:</b>	3.80	3.83	3.87
<b>T/A:</b>	5.3 g/L	4.6 g/L	5.4 g/L

### WINE DATA

<b>Alcohol:</b>	14.7%
<b>pH:</b>	3.53
<b>T/A:</b>	6.4 g/L
<b>Residual Sugar:</b>	<1 g/L