



CASTELLI ESTATE



SILVER SERIES CABERNET MERLOT 2015

VARIETY 51% Cabernet Merlot, 43% Merlot, 6% Shiraz **REGION** Mount Barker - Margaret River

SEASON NOTES

The 2015 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which 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. With high temperatures in early March careful attention to selection non-exposed fruit was critical to reduce phenolic extraction.

WINEMAKING

The fruit underwent pre-fermentation cold soaking for 6 days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also 3 x rack-returns during ferment. Yeast strains used were rx60 and F15. Total time on skins was 16 days to allow for maximum fruit retention and balanced tannin development. The wine was aged in 2 and 3 year old French Oak barriques.

TASTING NOTE

The vibrancy and balance of this wine reflects the excellent vintage conditions and regional characters of the harvest. The aromas are a heady mix of blueberry compote and leafy undergrowth with a hint of classy vanilla and spicy oak. The palate is soft yet rich, a classic mix of ripe blackberries and bay leaves. The fine grape tannins are supported by the subtle oak. This wine will age beautifully over the next 6-9 years.

PICKING DATA

Date Picked:	15th April (Cabernet)	14th March (Merlot)
Baume:	13.1	13.1
pH:	3.66	3.63
T/A:	4.1 g/L	5.4 g/L

WINE DATA

Alcohol:	13.8%
pH:	3.40
T/A:	6.75 g/L
Residual Sugar:	<2 g/L