



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2016 GEWÜRZTRAMINER

VARIETY 100% Gewürztraminer REGION Mount Barker - Frankland River

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, in fact 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. Crop levels were up on 2015, but still relatively low (average 4-6 T/Ha). 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

Fruit was hand harvested to reduce the impact of exposed fruit and minimise phenolic extraction. Some extended skin contact (post crushing/cooling) was used to enhance mouthfeel and aromatic extraction. The free run fraction (520L/T) and pressings were treated and fermented separately with the free run fermented at 12-14°C and the pressings slightly warmer. Part of the free run fraction was fermented with indigenous yeast in small (older) oak vessels for complexity. All parcels were fined separately then blended according to taste.

TASTING NOTE

The aim of this wine was to provide elegance, balance and complexity whilst preserving the highly aromatic qualities of the variety. With the use of several small batch winemaking techniques, each designed to bring something different to the wine and careful attention to detail (particularly with fermentation control) we're confident that we've achieved our goal. Intense rose petal and orange blossom aromas have been encased with a balanced mouthfeel and texture; beautifully pure and enticingly complex. A perfect accompaniment to Asian cuisine or simply enjoyed on its own.

FOOD MATCH

A perfect accompaniment to spicy Asian cuisine or simply enjoyed on its own.

PICKING DATA

Date Picked:	19th Feb	3rd March
Baume:	12.3	12.6
pH:	3.66	3.64
T/A:	4.9 g/L	5.1 g/L

WINE DATA

Alcohol:	13.2%
pH:	3.31
T/A:	7.2 g/L
Residual Sugar:	2.8 g/L