



CASTELLI ESTATE



SILVER SERIES CABERNET MERLOT 2016

VARIETY 73% Cabernet Merlot, 27% Merlot **REGION** Mount Barker - Frankland River - Margaret 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. Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure. Frankland River reds were the pick of the harvest.

WINEMAKING

The fruit underwent pre-fermentation cold soaking for five days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialised gentle tannin extraction method) with 3 x rack-returns during ferment. Yeast strains used were RX60 and F15. Total time on skins for various ferments was between 11-18 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. Fresh blackcurrant and blueberry aromas and hints of tobacco leaf and cedar with lifted floral notes and a perfumed whisper of fresh violets. Loaded with luscious and powerful red berry fruits, the palate is supple yet structured from the fine tannins and supporting oak. This wine will age beautifully over the next 6-9 years.

PICKING DATA

Date Picked:	8th April	11th April	11th April	7th April
Baume:	12.8	13.0	13.8	13.7
pH:	3.79	3.81	3.75	3.90
T/A:	4.7 g/L	4.9 g/L	5.2 g/L	5.4 g/L

WINE DATA

Alcohol:	13.7%
pH:	3.65
T/A:	6.0 g/L
Residual Sugar:	<2 g/L