



# CASTELLI ESTATE



## SILVER SERIES SHIRAZ MALBEC 2016

VARIETY 76% Shiraz, 24% Malbec REGION Frankland River - Blackwood Valley

### 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 6 days followed by a clean, warm (25-30° C) ferment. Maceration was via twice daily pump-overs (using specialised gentle tannin extraction method) as well as 3 x rack-returns during ferment. Yeast strains used were RX60 and Clos. 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 hogsheads.

### TASTING NOTE

This wine combines the richness and spicy opulence of Great Southern Shiraz with the earthy muscularity and structure of Malbec. The aromatics are dominated by lifted dark blue fruits, such as mulberries and spiced plums with sprinkles of red berries overlaid. These flavours continue onto the medium bodied palate, where the structure of the Malbec comes to the fore – ripe, rich and structured tannins of good weight and length. This is a fruit driven style designed for medium term drinking with the oak playing a supporting role; however the structure will allow the wine to be confidently cellared over the next 10 years.

### PICKING DATA

Date Picked:	22nd March	19th March	24th March	9th April
Baume:	14.6	14.7	13.6	13.8
pH:	4.01	3.79	3.45	3.62
T/A:	4.7 g/L	5.2 g/L	4.7 g/L	5.1 g/L

### WINE DATA

Alcohol:	14.2%
pH:	3.59
T/A:	5.7 g/L
Residual Sugar:	<2 g/L