



CASTELLI ESTATE



CASTELLI ESTATE 2017 RIESLING

VARIETY 100% Riesling REGION 100% Great Southern

SEASON NOTES

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods meant everyone had to be on high alert for fungal diseases and picking was sometimes dictated by incoming rain events. Crop levels were up after perfect flowering conditions, necessitating that some fruit needed to be thinned to maintain intense fruit and high quality. Like 2016, Riesling and Chardonnay were outstanding and the Frankland River reds enormous and juicy

WINEMAKING

The fruit was harvested in the cool of night to preserve fruit intensity and minimal delay in processing time. Some pre-pressing cold maceration occurred to maximise mid palate texture. Early separation of free run and pressings (-470L/T) allowed for the delicacy of the variety to be preserved and minimise phenolics. Only free run juice was used for this wine. Fermentation was carried out under temperature controlled conditions (12-14°C) using R-HST yeast to dryness.

TASTING NOTE

This wine is the essence of what the Great Southern has to offer for Riesling. Sourced from four individual sub-regions of the Great Southern where each plays a role in bringing different characters to the overall wine. The lifted floral and rose petal aromas (essence of Mt Barker) are perfectly balanced on a central citrus/lime core (Albany, Porongurup influence) with tarcy acidity and textural mid-palate weight (Frankland River). There are some very attractive nuances of perfumed stonefruit and crushed wildflowers. Typical of Great Southern Rieslings, the wine is very attractive in its youth but the biggest smiles will be with those who have the patience to cellar for 10-15 years.

PICKING DATA

Date Picked:	31 March	1 April	4 April	6 April
Baume:	11.7	11.5	11.2	10.8
pH:	3.00	3.17	3.11	2.99
T/A:	9.0 g/L	7.05 g/L	9.7 g/L	9.0 g/L

WINE DATA

Alcohol:	12.1%
pH:	3.01
T/A:	8.8 g/L
Residual Sugar:	2.8 g/L