



CASTELLI ESTATE



SILVER SERIES SAUVIGNON BLANC SEMILLON 2017

VARIETY 71% Sauvignon Blanc, 29% Semillon REGION Pemberton - Margaret River

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 then meant everyone had to be on high alert for fungal diseases and picking was sometime dictated by incoming rain events. Crop levels were up after perfect flowering conditions, but this meant 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

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. Only the free run fraction (550L/T) was used for this wine and fermented at 12-14°C. A small portion was fermented in small stainless vessels (300L) and barrel fermented (~10%) to add mouthfeel and texture.

TASTING NOTE

This quintessential West Australian pairing displays intense aromatics of tropical fruits with tones of lychee and asparagus with a sprinkling of lemon sherbet. Light pale straw in colour; the palate is clean and crisp; partial barrel fermentation helping impart background structure and complexity. The depth and intensity of flavour is symptomatic of the long, extended ripening period, this 'hang time' is a significant factor in years such as 2017.

Although this wine is best consumed while young and fresh, further complexity will develop over the next 3-5 years.

PICKING DATA

Date Picked:	28th March	4th April
Baume:	11.4	11.2
pH:	3.34	3.28
T/A:	8.2 g/L	6.3 g/L

WINE DATA

Alcohol:	12.2%
pH:	3.28
T/A:	8.6 g/L
Residual Sugar:	2.8 g/L