



# EMPIRICA

by CASTELLI



## EMPIRICA by Castelli 2016 FUME BLANC

VARIETY 100% Sauvignon Blanc REGION Pemberton

### 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. 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 harvested in the cool of the night to prevent oxidation and retain flavour. 36 hours of extended skin contact (post crushing and must chill) was used to enhance mouthfeel and aromatic extraction. Only the free run fraction (580L/T) was used for this wine. Juice was sent directly from the press to a mix of new and 1 year old Fontainbleu oak on full solids and allowed to ferment naturally until dryness.

### TASTING NOTE

This wine allows us to push the boundaries of conventional new world winemaking. We find the perfect balance of complexity, intensity and drinkability. Extended skin contact helps extract the very intense flavours encased in the Sauvignon skins, pungent tropical fruits with an herbaceous core jump out of the glass. The specially selected oak forest is very expressive and plays a wonderful support role and provides some smoky complexity with little tannic grip (again typical of the forest). Barrel fermentation and solids contact provides a richness and texture to the palate with a 'pithy' core as its central focus. The wine displays a lovely "funkiness" all kept in check though with varietal purity. This wine will suit ageing over the next 5-7 years, although it's intensity and complexity is lovely now.

### PICKING DATA

Date Picked: 22 Feb 2016  
Baume: 11.7  
pH: 3.31  
T/A: 8.8 g/L

### WINE DATA

Alcohol: 12.4%  
pH: 3.39  
T/A: 6.8 g/L  
Residual Sugar: <1 g/L