



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2016 TEMPRANILLO

VARIETY 90% Tempranillo, 6% Malbec, 4% Grenache REGION Geographe

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, 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

Handpicked fruit was cold soaked for five days prior to fermentation in small open fermenters of which approximately 10% was left as whole bunches. Hand plunged twice daily for gentle extraction of flavour and tannin. Yeast strain used was RX60. Minimal new oak used (~15%), aged in 2 and 3 yr old French barriques for 15 months.

TASTING NOTE

Our aim with this wine is to highlight the bright 'vineous' aromatics of the variety and let the characteristic tannins shine through. To do this we minimise the amount of new oak influence and use 2 and 3 year old French barriques purely for ageing and support. A small amount of whole bunch inclusion helps give a 'nouveau' like aromatic lift, from the carbonic maceration. Aromas of rich fruit cake and Satsuma plums with overlaid star anise and truffle nuances emanate from the glass. The hero of the wine however is the fine boned, savoury tannins that come to the fore and envelop the intensely flavoured medium bodied palate. This European styling makes the wine well matched to a wide variety of food, but it is particularly suited to game dishes.

PICKING DATA

Date Picked: 20 March 2016
Baume: 14.2
pH: 3.48
T/A: 4.3 g/L

WINE DATA

Alcohol: 15.2%
pH: 3.48
T/A: 6.1 g/L
Residual Sugar: <1 g/L