



# CASTELLI ESTATE



## CASTELLI ESTATE 2016 CABERNET SAUVIGNON

**VARIETY** 95% Cabernet Sauvignon, 5% Malbec **REGION** Frankland River

### 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. 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. Riesling and Chardonnay were exceptional and Frankland River reds were the pick of the harvest.

### WINEMAKING

The fruit underwent pre-fermentation cold soaking for 10 days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also three rack-returns during ferment. Yeast strains used were Clos and F15. Total time on skins was 26 days to allow for tannin development and balance. Fifteen months in 50% new and 50% one year old French oak barriques (predominately Bossuet and D'Aquitaine).

### TASTING NOTE

The tenth vintage of Castelli Frankland River Cabernet Sauvignon shows an amazing consistency of site terroir. The wine has a purity of classic Cabernet aromas of sweet blackberries with some overlaid mocha and dark chocolate nuances. The palate is medium to full bodied and the fine layered tannins form a solid core that is perfectly balanced with the fruit flavour and oak. A small addition of Malbec to the wine gives some suppleness and flesh to the mid palate and rounded support to the tannin backbone. This powerfully structured, well balanced wine will age well over the next 10-15 years.

### FOOD MATCH

Osso bucco or any rare meat dish.

### PICKING DATA

<b>Date Picked:</b>	31 March	5 April	15 April
<b>Baume:</b>	13.9	14.2	13.2
<b>pH:</b>	3.65	3.93	3.74
<b>T/A:</b>	5.35 g/L	4.1 g/L	5.6 g/L

### WINE DATA

<b>Alcohol:</b>	14.1%
<b>pH:</b>	3.53
<b>T/A:</b>	6.7 g/L
<b>Residual Sugar:</b>	<2 g/L