



CASTELLI ESTATE



CASTELLI ESTATE 'IL LIRIS' BLANC 2016

VARIETY 100% Chardonnay REGION Denmark, Western Australia

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

All of the fruit was hand-picked, chilled overnight and whole bunch pressed direct to barrel. All barrels were left to ferment naturally and some overseeded towards the end of ferment. The wine was fermented in 100% French oak (70% new, 30% 1 year old) to dryness under controlled temperature conditions. The racing natural acidity and extended hang time (especially the Mount Shadforth block) allowed only approximately 30% of the wine to complete malolactic fermentation to add complexity and mouthfeel to its natural acidity and freshness. Regular (non-oxidative) lees stirring was employed to develop texture and structure.

TASTING NOTE

The vineyard drove the direction of this wine, with the level of flavour intensity governing the amount of oak and winemaking influence. Our winemaker describes the Liris as a chardonnay for "Riesling Freaks" with its tight structure and piercing acidity, however at its heart is the purity of Chardonnay character. This is the fifth vintage of this wine and is more akin to the 2013 and 2014 vintages. The extraordinary hang time the grapes received with mild, disease free conditions ensured a complexity and depth of flavour rarely seen at these sugar levels. There is a distinct mineral intensity that salivates the taste buds and dances over the palate. Of all of the Il Liris vintages we believe that this has the potential to age for many years with its sublime structure and balance.

PICKING DATA

Date Picked:	27 Feb	16 March	30 March
Baume:	11.7	12.4	12.2
pH:	3.12	3.25	3.19
T/A:	9.8 g/L	7.6 g/L	9.6 g/L

WINE DATA

Alcohol:	12.8%
pH:	3.15
T/A:	8.0 g/L
Residual Sugar:	<1 g/L