



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2017 PINOT GRIS

VARIETY 93% Pinot Gris, 7% Chardonnay REGION Frankland 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 sometimes dictated by incoming rain events. Crop levels were up after perfect flowering conditions, necessitating that 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

The fruit was harvested in the cool of night to preserve fruit intensity and minimal delay in processing time. The softest press portion was fermented in stainless steel tank with the pressings portion fermented in old oak barrels as this aids the wines complexity and texture and softens the phenolic grip the Pinot Gris skin tannins have. A new yeast (for us) isolated in Alsace (going by the great name 58W3) did a fantastic job with bringing out the aromatics and texture of the variety.

TASTING NOTE

This wine is true to the essence of the Pinot Gris style with aromatics of honeyed pear with sprinkles of mandarin rind and musk lollies. The barrel fermentation of pressings gives a lovely texture to the palate and avoids the 'oily' nature of its European counterparts. Made in a dry style, the savoury nature wine is ideally suited to a wide variety of dishes, especially spicy Asian or seafood.

PICKING DATA

Date Picked: 16 March 2017
Baume: 11.8
pH: 3.4
T/A: 6.2 g/L

WINE DATA

Alcohol: 13.3%
pH: 3.28
T/A: 7.8 g/L
Residual Sugar: 2.3 g/L