



CASTELLI ESTATE



CASTELLI ESTATE 'IL LIRIS' ROUGE 2015

VARIETY 53% Cabernet Sauvignon 36% Shiraz 11% Malbec **REGION** Frankland River - Mount Barker

SEASON NOTES

Some inclement weather and hail at flowering resulted in very low crop loads in 2015 (some vineyards down 60%). This allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop load combined with fine weather and the lack of extreme conditions in December/January promoted early flavour and sugar development. Autumn weather came early though which helped to hasten sugar development and allow for the flavour profile to catch up. We were fortunate to pick our reds by early April as 120mm of rain brought a quick end to the harvest. Overall a challenging but very rewarding vintage with some excellent parcels of fruit – albeit not a lot.

WINEMAKING

The fruit underwent Pre-fermentation cold soaking for 10 days followed by a clean, warm (25-30 Degrees C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also 3 x rack-returns during ferment. Yeast strains used were Clos, RC212 and FX10. Total time on skins was 26 days for Cabernet, 18 days for Shiraz and Malbec, this allowed for tannin development and balance. All red barrels in the winery were tasted and assessed to achieve the best vintage blend. Approximately 70% of the selected barrels were from new French oak, with the remainder 1 yr old.

TASTING NOTE

As with the previous vintages of Il Liris, the aim when selecting barrels for the final wine was to look for those providing the best balance of structure and fruit weight, with structure being the foremost criterion. Again Cabernet is the dominant variety, however we have used a significantly larger proportion of Shiraz this year as the low cropping season produced more intense tannin structure in the Shiraz. The purity of Cabernet fruit expression shines through with the Shiraz bringing an earthy spiciness and mid-palate richness, with its plush tannins playing a supportive role to the layered Cabernet backbone. The Malbec from this year was particularly good, providing a tannin and colour boost; helping to accentuate the vibrant varietal characters. It is a wine that provides an eclectic mix of complexity and fruit power with each mouthful where every return to the glass provides something new. This powerfully structured, well balanced wine will age well over the next 10-15 years.

PICKING DATA

Date Picked:	8th April (Cab)	14th March (Shiraz)	9th April (Malbec)
Baume:	14.0	14.3	13.8
pH:	3.70	3.91	3.62
T/A:	5.4 g/L	4.6 g/L	4.9 g/L

WINE DATA

Alcohol:	14.6%
pH:	3.65
T/A:	5.8 g/L
Residual Sugar:	<1 g/L