



# CASTELLI ESTATE



## CASTELLI ESTATE 2016 PINOT NOIR

VARIETY 100% Pinot Noir REGION Denmark

### 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, in fact 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. 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.

### WINEMAKING

Crushed and de-stemmed into small open fermenters with pre-fermentation cold soaking. Each fermenter received differing treatments (stalk + whole bunch inclusion, whole bunch inclusion and standard must). This was followed by yeast inoculation of two fermenters by RC212, while one was allowed to proceed with indigenous yeast. Hand plunged twice daily until dry (approx time on skins was 13 days). Wine was then aged in specially selected French oak (very tight grain – Burgundy toast) barriques, 25% new, 25% one yr old and 50% 2/3yr old. A small portion was pressed early and completed its fermentation in new oak. The wine was minimally filtered to help retain maximum flavour.

### TASTING NOTE

The extra hang time from the higher altitudes allows for a lovely flavour/tannin ripeness balance. With the use of 5 different clones, this wine shows the complexity and intensity that can be found in Denmark Pinot Noir. Fragrant floral cherry blossom with sweet, ripe strawberry notes. Partial whole bunch maceration and barrel fermentation provides complexing flavours of smoked mushrooms and confectionary tones. The medium bodied palate is ably supported by a fine boned tannin structure. This wine has been minimally filtered and a small residue might remain.

Though very attractive in its youth this wine may well surprise with 5-7 years under its belt.

### PICKING DATA

Date Picked:	14th March	1st April
Baume:	12.8	12.3
pH:	3.3	3.3
T/A:	6.4 g/L	8.0 g/L

### WINE DATA

Alcohol:	13.3%
pH:	3.47
T/A:	6.4 g/L
Residual Sugar:	<2 g/L