



# EMPIRICA

by CASTELLI



## EMPIRICA by Castelli 2018 VERMENTINO

VARIETY 100% Vermentino REGION Frankland River

### SEASON NOTES

The 2018 was as close to perfect as we have ever seen in Western Australia. Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this vintage.

### WINEMAKING

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. Special attention was paid to preserve some natural acidity and balance – this was the overriding factor in determining picking date. The fruit was pressed to an extraction of only 640L/T to minimise phenolic extraction (which can be a problem with this variety). Fermented cool (12-14 deg C) allowed for a long and steady ferment to encapsulate the delicate aromatics and pristine characters.

### TASTING NOTE

This wine is water white in colour and gives a hint of the pristine nature of the wine to come. The wine displays aromatics of grapefruit and zesty lemon with hints of fresh sea spray. The flavour profile of this wine is the real hero, with its piercing minerality and freshness bursting through and a delicate textural core hiding beneath. This makes the wine ideally suited to freshly shucked oysters or grilled squid. Although this wine is best consumed while young and fresh, further complexity will develop over the next 5-7 years

### PICKING DATA

Date Picked: 20th March  
Baume: 11.4  
pH: 3.35  
T/A: 6.9 g/L

### WINE DATA

Alcohol: 12.2%  
pH: 3.2  
T/A: 7.0 g/L  
Residual Sugar: <2 g/L