



CASTELLI ESTATE



CASTELLI ESTATE 2016 SHIRAZ

VARIETY 100% Shiraz REGION Frankland River

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

Pre-fermentation cold soaking for 5 days was followed by a clean, warm (25-30°C) ferment. Skin Macerations was twice daily pump-overs (using specialized gentle tannin extraction method) and 2 x rack-returns during ferment. Yeast strains used were RC212 and Clos. Total time on skins was 17 days to retain maximum fruit intensity and soft tannins. Maturation was sixteen months in 40% new French oak barriques and Hogsheads (predominately Sirugue, D'Aquitaine, and Bossuet).

TASTING NOTE

This wine is a classic example of Great Southern Shiraz at its best. Aromas of blackberries, mulberries, plum pudding and intense spices with hints of star anise and chocolate fudge. The full-bodied palate builds to a crescendo before finishing with sweet, rounded tannins that are perfectly integrated with savoury French oak. The intensity of flavour and complex structural components in the wine can only be achieved from fully ripened Cool Climate fruit. This wine will be able to be confidently cellared over the next 7-10 years.

PICKING DATA

Date Picked:	17th March	22nd March
Baume:	14.5	14.2
pH:	3.78	3.86
T/A:	5.6	4.5

WINE DATA

Alcohol:	14.1%
pH:	3.52
T/A:	5.6 g/L
Residual Sugar:	<1 g/L