



CASTELLI ESTATE



CASTELLI ESTATE 'IL LIRIS' BLANC 2017

VARIETY 100% Chardonnay REGION Denmark, Western Australia

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

All of the fruit was hand-picked, chilled overnight and whole bunch pressed direct to barrel. All barrels were left to ferment naturally and some overseeded towards the end of ferment. The wine was fermented in 100% French oak (70% new, 30% 1 year old) to dryness under controlled temperature conditions. The racing natural acidity and extended hang time (especially the Mount Shadforth block) allowed only approximately 30% of the wine to complete malolactic fermentation to add complexity and mouthfeel to its natural acidity and freshness. Regular (non-oxidative) lees stirring was employed to develop texture and structure.

TASTING NOTE

The Liris represent the style best suited to the cool climate of Denmark. It was the vineyard that drove the direction of this wine, with the level of flavour intensity governing the amount of oak and winemaking influence. With its tight structure and piercing acidity, it can be described as a Chardonnay for "Riesling Freaks", however at its heart is the purity of Chardonnay character. With a core of grapefruit /melon aromatics layered with rich, complex integration of gunflint nuances and fresh brioche. The oak is seamlessly integrated with the powerful fruit derived flavours. It is the palate however that's the hero, tight focused and showing incredible minerality and complexity — designed to age beautifully over many years.

PICKING DATA

Date Picked:	16 March	30 March	4th April
Baume:	11.1	11.9	12.2
pH:	3.01	3.26	3.3
T/A:	11 g/L	9 g/L	6.5 g/L

WINE DATA

Alcohol:	12.6%
pH:	3.28
T/A:	7.9 g/L
Residual Sugar:	<1 g/L