



CASTELLI ESTATE



SILVER SERIES SHIRAZ MALBEC 2017

VARIETY 75% Shiraz, 25% Malbec REGION Frankland River

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 sometime dictated by incoming rain events. Crop levels were up after perfect flowering conditions, but this meant 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

The fruit underwent Pre-fermentation cold soaking for 6 days followed by a clean, warm (25-30° C) ferment. Maceration was via twice daily pump-overs (using specialised gentle tannin extraction method) as well as 3 x rack-returns during ferment. Yeast strains used were RX60 and Clos. Total time on skins was 16 days to allow for maximum fruit retention and balanced tannin development. The wine was aged in 2 and 3 year old French Oak hogsheads.

TASTING NOTE

This wine combines the richness and spicy opulence of Great Southern Shiraz with the earthy muscularity and structure of Malbec. The aromatics are dominated by lifted dark blue fruits, such as mulberries and spiced plums with sprinkles of red berries overlaid. These flavours continue onto the medium bodied palate, where the structure of the Malbec comes to the fore – ripe, rich and structured tannins of good weight and length. This is a fruit driven style designed for medium term drinking with the oak playing a supporting role; however the structure will allow the wine to be confidently cellared over the next 10 years.

PICKING DATA

Date Picked:	13th Apr (Shiraz)	22nd Apr (Shiraz)	15th April (Malbec)
Baume:	15.0	13.5	13.2
pH:	3.98	3.57	3.74
T/A:	6.0 g/L	6.0 g/L	5.6 g/L

WINE DATA

Alcohol:	14.8%
pH:	3.50
T/A:	6.3 g/L
Residual Sugar:	<2 g/L