



CASTELLI ESTATE



SILVER SERIES SAUVIGNON BLANC SEMILLON 2018

VARIETY 63% Sauvignon Blanc, 36% Semillon REGION Pemberton - Porongarup - Margaret 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. Only the free run fraction (550L/T) was used for this wine and fermented at 12-14°C. A small portion was fermented in small stainless vessels (300L) and barrel fermented (-10%) to add mouthfeel and texture.

TASTING NOTE

Light pale straw in colour. Displays of intense aromatics of tropical fruits with tones of guava and asparagus with a sprinkling of melon and spiced herbs. The palate is clean and crisp; with a textural pithiness dancing on the tongue. Although this wine is best consumed while young and fresh, further complexity will develop over the next 3-5 years.

PICKING DATA

Date Picked:	7th March	9th March	12th March
Baume:	13.4	11.9	12.4
pH:	3.35	3.18	3.46
T/A:	8.4 g/L	9.5 g/L	6.9 g/L

WINE DATA

Alcohol:	12.9%
pH:	3.3
T/A:	6.8 g/L
Residual Sugar:	1.4 g/L