



CASTELLI ESTATE



CASTELLI ESTATE 'IL LIRIS' ROUGE 2016

VARIETY 59% Cabernet Sauvignon 31% Shiraz 10% Malbec **REGION** Frankland River - Mount Barker

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. Some sparkling fruit was received late January which is our earliest ever fruit intake. Heavy rain mid January and the onset of cold night temperatures slowed sugar accumulation but in turn helped flavour development. Crop levels were up on 2015, but still relatively low (avg 4-5/Ha). Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure.

WINEMAKING

The fruit underwent Pre-fermentation cold soaking for 10 days followed by a clean, warm (25-30 Degrees C) ferment. Maceration was via twice daily pump-overs (using specialized gentle tannin extraction method) also 3 x rack-returns during ferment. Yeast strains used were Clos, RC212 and FX10. Total time on skins was 26 days for Cabernet, 18 days for Shiraz and Malbec, this allowed for tannin development and balance. All red barrels in the winery were tasted and assessed to achieve the best vintage blend. Approximately 70% of the selected barrels were from new French oak, with the remainder 1 yr old.

TASTING NOTE

As with the previous vintages of Il Liris, the aim when selecting barrels for the final wine was to look for those providing the best balance of structure and fruit weight, with structure being the foremost criterion. Again Cabernet is the dominant variety, however we have used a significantly larger proportion of Shiraz this year as the low cropping season produced more intense tannin structure in the Shiraz. The purity of Cabernet fruit expression shines through with the Shiraz bringing an earthy spiciness and mid-palate richness, with its plush tannins playing a supportive role to the layered Cabernet backbone. The Malbec from this year was particularly good, providing a tannin and colour boost; helping to accentuate the vibrant varietal characters. It is a wine that provides an eclectic mix of complexity and fruit power with each mouthful where every return to the glass provides something new. This powerfully structured, well balanced wine will age well over the next 10-15 years.

PICKING DATA

Date Picked:	31st March (Cab)	16th March (Shiraz)	9th April (Malbec)
Baume:	13.9	14.5	14.2
pH:	3.65	3.75	3.62
T/A:	5.3 g/L	4.1 g/L	4.9 g/L

WINE DATA

Alcohol:	14.2%
pH:	3.62
T/A:	6.4 g/L
Residual Sugar:	<1 g/L