



CASTELLI ESTATE



CASTELLI ESTATE 2018 GREAT SOUTHERN RIESLING

VARIETY 100% Riesling REGION 49% Mount Barker 45% Porongurup 6% Frankland 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

The fruit was harvested in the cool of night to preserve fruit intensity and minimal delay in processing time. Some pre-pressing cold maceration occurred to maximise mid palate texture. Early separation of free run and pressings (-470L/T) allowed for the delicacy of the variety to be preserved and minimise phenolics. Only free run juice was used for this wine. Fermentation was carried out under temperature controlled conditions (12-14°C) using R-HST yeast to dryness.

TASTING NOTE

This wine is the essence of what the Great Southern has to offer for Riesling. Sourced from four individual sub-regions of the Great Southern where each plays a role in bringing different characters to the overall wine. The lifted floral and rose petal aromas (essence of Mt Barker) are perfectly balanced on a central citrus/lime core (Albany, Porongurup influence) with tacy acidity and textural mid-palate weight (Frankland River). There are some very attractive nuances of perfumed stonefruit and crushed wildflowers. Typical of Great Southern Rieslings, the wine is very attractive in its youth but the biggest smiles will be with those who have the patience to cellar for 10-15 years.

PICKING DATA

Date Picked:	1st March - Wragg	9th March - Forest Hill	10 March - Scotsdale
Baume:	11.1	12.4	11.6
pH:	3.10	3.20	2.97
T/A:	8.1 g/L	6.8 g/L	8.2g/L

WINE DATA

Alcohol:	12%
pH:	3.12
T/A:	8.0 g/L
Residual Sugar:	3.5 g/L