



CASTELLI ESTATE



CASTELLI “CRESCENDO” METHODE TRADITIONELLE SPARKLING

VARIETY 85% Chardonnay, 15% Pinot Noir REGION 65% Great Southern 35% Pemberton

SEASON NOTES

Non-vintage is more accurately described as a multi-vintage blend. Rather than look for the expressions of multiple vintages the blend aims to bring out the best out of each one, this allows the winemakers to keep a house style from year to year.

This sparkling wine combines 5 different vintages. Using 2017 as a blending base, one of the best vintages of the 2000s, plus parcels from each previous vintage dating back to 2013. It allows us to maintain a consistency of quality and provide a balance of vibrancy and complexity.

WINEMAKING

The fruit was harvested at night to take advantage of the cool Southern regions temperature. Free run and pressing juices were fined and fermented separately with neutral yeast. Fermentation temperature ranged between 15-17.50C over two weeks to dryness. Aged predominantly in stainless steel vessels for 10 months prior to secondary fermentation. Following assemblage, the wines underwent secondary fermentation (tirage) in bottle and aged for 18 months on lees prior to disgorging.

TASTING NOTE

Eighteen months lees maturation brings a creamy texture and biscuity complexity to this zesty, lively Chardonnay dominant sparkling. Attractive aromas of white peach and cashews with subtle honeyed note to finish.

FOOD MATCH

Perfect as an aperitif or with salted nuts, lobster or a Camembert.

PICKING DATA

Date Picked:

Baume:

pH:

T/A:

WINE DATA

Alcohol: 12.4%

pH: 3.31

T/A: 7.08g/L

Residual Sugar: 6.83 g/L