



# CASTELLI ESTATE



## CASTELLI "CRESCENDO" METHODE TRADITIONELLE VINT. 12 SPARKLING

VARIETY 74% Pinot Noir 26% Chardonnay, REGION Great Southern

### SEASON NOTES

We have been blessed in recent years with outstanding vintages and the 2012 was no exception. The season was basically two vintages rolled into one. For the first time in many years there were above average winter and spring rainfalls, this combined with excellent weather over flowering allowed for even canopy development and ripening across all varieties. With fine weather and the lack of extreme conditions early in vintage the whites were able to develop flavours in sync with sugar development. Once the whites were harvested the sun gods came out allowing the reds to fully ripen both in flavour and tannin development. An excellent red gum blossom also meant that there was little disease pressure from bird damage.

### WINEMAKING

The fruit was handpicked and chilled overnight in refrigerated containers. To preserve elegance and minimize phenolic and colour extraction the grapes were whole bunch pressed. Fermentation temperature ranged between 17-18C over two weeks to dryness. Aged predominantly in seasoned oak barriques on light lees. Following assemblage, the wines underwent secondary fermentation (tirage) in bottle and aged for 63 months on lees prior to disgorging.

### TASTING NOTE

The vineyards combination and vintage expression provides a wonderful balance between elegance and power. The wine displays delightful marzipan and frangipani aromas, courtesy of its extended time on lees. White peach and citrus peel core underlay the tightness of structure, typical of cool climate viticulture. A creamy mouthfeel and persistent bead is achieved with lots of patience. The weight and complexity of this wine would work for anything from poultry, creamy pasta or risotto.

### PICKING DATA

Date Picked:	25th Feb (Chardonnay)	23rd Feb (Pinot Noir)
Baume:	10.9	11.2
pH:	3.06	3.24
T/A:	7.05 g/L	11 g/L

### WINE DATA

Alcohol:	12.2%
pH:	3.06
T/A:	7.76 g/L
Residual Sugar:	3.5 g/L