



# CASTELLI ESTATE



## SILVER SERIES CABERNET MERLOT 2017

VARIETY 83% Cabernet 17% Merlot REGION Great Southern – Margaret River

### SEASON NOTES

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods then meant everyone had to be on high alert for fungal diseases and picking was sometime dictated by incoming rain events. Crop levels were up after perfect flowering conditions, but this meant some fruit needed to be thinned to maintain intense fruit and high quality. Like 2016, Riesling and Chardonnay were outstanding and the Frankland River reds enormous and juicy.

### WINEMAKING

The fruit underwent pre-fermentation cold soaking for five days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialised gentle tannin extraction method) with 3 x rack-returns during ferment. Yeast strains used were RX60 and F15. Total time on skins for various ferments was between 15-23 days to allow for maximum fruit retention and to soften the tannin due to riper year. The wine was aged in 2 and 3 year old French Oak barriques.

### TASTING NOTE

Vibrant aromas of violets, fresh blackcurrant, dried herbs and cocoa. The palate is powerful and luscious loaded red berry fruits, balanced and supple yet structured from the fine tannins and supporting oak. This wine will age beautifully over the next 6-9 years.

### PICKING DATA

<b>Date Picked:</b>	28th Apr (Cabernet)	5th May (Cabernet)	4th April (Merlot)
<b>Baume:</b>	14.0	13.9	13.6
<b>pH:</b>	3.76	3.71	3.62
<b>T/A:</b>	6.7 g/L	4.7 g/L	4.95 g/L

### WINE DATA

<b>Alcohol:</b>	14.7%
<b>pH:</b>	3.62
<b>T/A:</b>	6.1 g/L
<b>Residual Sugar:</b>	<2 g/L