



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2018 Bushvine TEMPRANILLO

VARIETY 100% Tempranillo REGION 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

Fruit sourced from Cool Climate (Frankland River) bush vines, arguably the only Cool Climate bush vine Tempranillo in Australia. Handpicked and chilled over night prior to fermentation in small 2T open fermenters of which approximately 20% was left as whole bunches. Hand plunged twice daily for gentle extraction of flavour and tannin. Pressed after 12 days on skins – no need for extended maceration as the tannins were perfect. Aged in 2nd use French barriques for 15 months.

TASTING NOTE

Our first vintage of Empirica Tempranillo from the bush vine block at International Hill. The uniqueness of this block (and with the extended daily ripening due to the bush vine morphology) has allowed for a marked increase in flavour and in particular tannin ripeness at moderate sugar levels. This brings a suppleness and superb balance to the wine. Plush aromatics of red berries and a spicy earthy richness is supported by the hero of the wine which is the elegant savoury tannins.

PICKING DATA

Date Picked: 14th March 2018
Baume: 14.0
pH: 3.50
T/A: 6.6 g/L

WINE DATA

Alcohol: 14.0%
pH: 3.50
T/A: 6.6 g/L
Residual Sugar: <1 g/L