



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2019 Il Mazzo

VARIETY 60% Mourvedre 20% Pinot Noir 20% Pinot Meunier REGION Great Southern

SEASON NOTES

2019 has been a real roller coaster of a vintage with freak weather events, lower than expected crops and plagues of animals. Winter rains over the Great Southern were steady and provided the vines with good soil moisture which allowed the vine to power on into a dry and mild spring. Frost hit some low lying vineyards in the Frankland River wine growing area hard destroying crops and reducing yields. The weather during the grape ripening into early vintage was more mild than average, with notably colder nights.

WINEMAKING

The fruit was handpicked and chilled overnight to 2 degrees Celsius then placed into saturated CO2 fermenter (with dry ice) and allowed to warm up for seven days, seeded via active lees from Chardonnay ferment (poured over whole bunches).

Allowed to ferment naturally (via carbonic maceration – i.e. inside the whole berry) for 35 days prior to pressing to stainless steel tank for fermentation to complete, and racked to seasoned French oak barriques to mature for five months.

TASTING NOTE

Our first vintage of Empirica Il Mazzo. The earthiness and spicy tones of the Mourvedre give depth and complexity to the lifted carbonic Pinot characters. The palate length is amazing and is derived entirely from fruit weight and character rather than tannin. The incredibly soft tannins make the wine very approachable, but there is an amazing depth of complexity derived from its unique fermentation. The structure of the wine lends itself to be lightly chilled to make the experience even more refreshing.

PICKING DATA

Date Picked:	11th April	19th March
Baume:	13.7	12.4
pH:	3.42	3.16
T/A:	6.75	8.4 g/L

WINE DATA

Alcohol:	12.7%
pH:	3.58
T/A:	6.6 g/L
Residual Sugar:	<1 g/L