



# CASTELLI ESTATE



## CASTELLI ESTATE 2018 CHARDONNAY

VARIETY 100% Chardonnay REGION 71% Pemberton 19% Manjimup 10% Denmark

### 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

The majority of the fruit was hand-picked, chilled overnight and whole bunch pressed direct to barrel, with the other harvest done in the cool of the night to retain fruit aromatics. Various yeast cultures (VL2, CY3079, D47 and indigenous) were used to provide complexity. Approximately half of the ferment was conducted by indigenous yeast. The wine was fermented in 100% French oak (40% new, 40% 1 yr old and 20% 2 yr old) to dryness under controlled temperature conditions. Only a small portion (approx 25%) of the wine was allowed to complete MLF to retain its natural acidity and freshness. Regular, non-oxidative, lees stirring was also employed to develop mouthfeel and structure.

### TASTING NOTE

The extra hang time from the higher altitudes allows for a lovely flavour/tannin ripeness balance. With the use of 5 different clones, this wine shows the complexity and intensity that can be found in Denmark Pinot Noir. With the use of 5 different clones, this wine shows the complexity and intensity that can be found in Denmark Pinot Noir. Fragrant floral cherry blossom with sweet, ripe strawberry notes. Partial whole bunch maceration and barrel fermentation provides complexing flavours of smoked mushrooms and confectionary tones. The medium bodied palate is ably supported by a fine boned tannin structure. This wine has been minimally filtered and a small residue might remain.

### PICKING DATA

Date Picked:			
Baume:	12.7	12.2	12.5
pH:	3.4	3.3	3.2
Total Acidity:	6.5g/L	7.8g/L	7.8g/L

### WINE DATA

Alcohol:	13.3%
pH:	3.47
T/A:	6.4 g/L
Residual Sugar:	<2g/L