



CASTELLI ESTATE



## CASTELLI 'CERCA' 2008 CABERNET SAUVIGNON / MERLOT

**Variety:** 63% Cabernet Sauvignon 37% Merlot

**Vineyard:** Cabernet Sauvignon: Hadley Hall Blk 6 (Frankland River) / Merlot: Omodei Vineyard (Pemberton)

**Season Notes:** An excellent growing season. The early summer rain helped to establish suitable canopies to achieve full flavour ripeness. The mild, sunny summer coupled with fine weather throughout harvest ensured that there was balanced flavour and sugar development. The ideal conditions also ensured that there was little or no disease pressure. Early results indicate that it will be one of the best vintages in many years. The vineyard sites was specially selected, fruit thinned to 1 bunch per shoot (5T/Ha) and leaf plucked to allow maximum air flow and sunlight. Particular attention was paid to ensure sufficient light penetration into the Merlot to avoid green flavour and tannin.

**Winemaking:** Picking was based on flavour and tannin development. Pre-fermentation cold soaking

followed by a clean, warm (25-30 Degrees C) ferment. Twice daily pump-overs, using specialized gentle tannin extraction method, also 3 x rack returns during ferment. Yeast strain used was BDX. Total time on skins was 3 weeks for Cabernet to allow for tannin development and 12 days for Merlot to retain suppleness. Fifteen months in new, 1 and 2yr old French oak barriques.

**Tasting Note:** This is a fine reflection of the excellent vintage conditions and captures the essence of the regions it represents. The wine displays vibrant blackcurrant/cassis fruit with lots of sweet red berry flavours and spiced plums. The palate is medium to full bodied and the silky tannins are perfectly balanced with the fruit flavour and oak. This well structured wine will age well over the next 10 years.

### Picking Data:

**Date picked:** 31st March – Cabernet,  
1st April - Merlot  
**Baume:** 14.0 (Cab.), 13.5 (Merlot)  
**pH:** 3.65 (Cab.), 3.50 (Merlot)  
**T/A:** 5.4g/L (Cab.), 6.1g/L (Merlot)

### Wine Data:

**Alcohol:** 14.5%  
**pH:** 3.63  
**T/A:** 6.2g/L  
**Residual Sugar:** <2g/L