



CASTELLI ESTATE



CASTELLI

*Chardonnay*

*Pemberton*

750ML

## CASTELLI 2008 CHARDONNAY

**Variety:** 100% Chardonnay | **Vineyard:** 100% Olde Eastbrook (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. This was particularly evident in Chardonnay and Sauvignon Blanc with ripe flavour profiles being achieved at moderate sugar levels. 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 specially selected vineyard (Dijon clones) was crop-thinned to 3 tonnes/Ha and leaf-plucked to allow for airflow and light penetration without exposing the fruit to sunburn. The fruit was selectively hand picked at optimum flavour/acid balance.

**Winemaking:** The handpicked fruit was chilled overnight to 5 degrees C then whole bunched pressed

directly to barrel. A mixture of yeast cultures was used to provide complexity. Indigenous yeast was used on 50% of the wine. The wine was fermented to dryness under controlled temperature conditions (13-16 degrees C). Only 20% 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 wine displays intense pear and white peach aromas with some brioche notes and a filament of smoky complexity. The interwoven oak also provides lifted macadamia/cashew tones. Its structure is typical of the region; elegant, tight, intense mid-palate with fine acidity and exceptional length. The balance of the wine allows it to be matched with a wide variety of foods, ranging from delicate seafood to hearty chicken dishes.

### Picking Data:

Date picked:	9th March
Baume:	12.6
pH:	3.27
T/A:	8.4g/L

### Wine Data:

Alcohol:	13.3%
pH:	3.32
T/A:	7.2g/L
Residual Sugar:	<2g/L