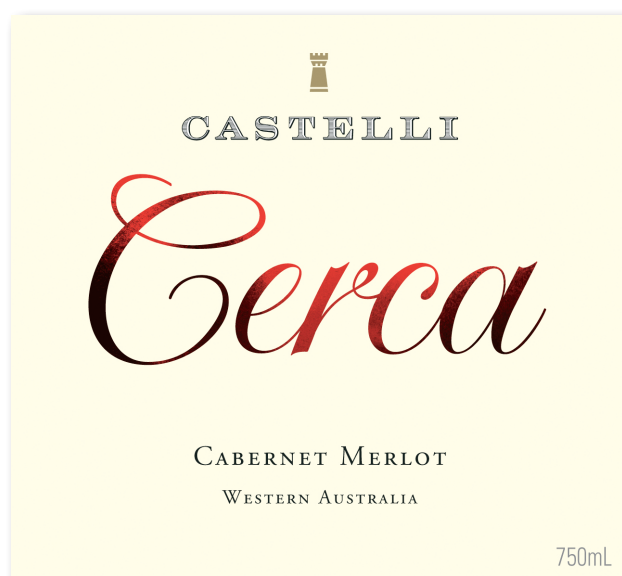




CASTELLI ESTATE



CASTELLI 2010 "CERCA" CABERNET/MERLOT

Variety: 78% Cabernet Sauvignon, 22% Merlot

Vineyard: Cabernet Sauvignon - Riversdale Blk 6 (Frankland River), McPhersons Vineyard (Mount Barker)
Merlot - Omodei Vineyard (Pemberton)

Season Notes: An excellent, mild growing season with ample sunshine for adequate ripening with no disease implications. Overall the ripening period was relatively long which allowed for flavour ripeness to be achieved across all varieties without excessive sugar levels. The early summer rains and lack of extreme temperatures enabled the vines to achieve balanced canopies and reduced the need for irrigation. The vineyard sites were specially selected, fruit thinned 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. Yeast strains used were BDX and FX10. Total time on skins was 3 weeks for Cabernet to allow for tannin development and 12 days for Merlot to retain suppleness. The wine was aged for fifteen months in 1 and 2yr old French oak barriques.

Tasting Note: The vibrancy of this wine reflects the excellent vintage conditions and regional characters of the harvest. The bouquet unwraps with juicy and vibrant red fruit aromas to unveil a mix of blackcurrants, lifted floral notes and a perfumed whisper of freshly ground herbs. Loaded with luscious, bright and powerful red berry fruits, the palate is supple yet structured from the fine tannins & supporting oak. This wine will age beautifully over the next 7-10 years.

Picking Data:

Date picked:	20th Apr (Cabernet)	11th Apr (Merlot)
Baume:	13.4	12.4
pH:	3.75	3.72
T/A:	5.4g/L	6.5g/L

Wine Data:

Alcohol:	13.6%
pH:	3.61
T/A:	6.2g/L
Residual Sugar:	<2g/L