



CASTELLI ESTATE



CASTELLI "CHECKMATE" 2011 CABERNET MERLOT

VARIETY 70% Cabernet Merlot, 30% Merlot REGION Mount Barker - Pemberton

SEASON NOTES

2011 will be remembered as an almost perfect growing season in WA. Good winter rains and a dry Spring ensured that vigour was kept under control. The dry start was helped out by early January rains and a gradual warming trend. The dry Autumn ensured that there was little or no disease pressure which allowed the fruit to fully express itself. 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°C) ferment. Twice daily pump-overs, using specialized gentle tannin extraction method. Yeast strain used was BDX and FX10. Total time on skins was three weeks for Cabernet to allow for tannin development and sixteen days for Merlot to retain suppleness. The wine was aged for fifteen months in one and two year old French oak barriques.

TASTING NOTE

The vibrancy and balance of this wine reflects the excellent vintage conditions and regional characters of the harvest. Rich blackcurrant aromas and hints of licorice and chocolate with lifted floral notes and a perfumed whisper of freshly crushed herbs. Loaded with luscious and powerful red berry fruits, the palate is supple yet structured from the fine tannins and supporting oak. This wine will age beautifully over the next 6-9 years.

PICKING DATA

Date Picked:	9th April (Cabernet)	1st April (Merlot)
Baume:	13.8	14.6
pH:	3.72	3.63
T/A:	5.2 g/L	5.6 g/L

WINE DATA

Alcohol:	14.5%
pH:	3.60
T/A:	7.0 g/L
Residual Sugar:	<2 g/L