



# CASTELLI ESTATE



## CASTELLI "CHECKMATE" 2012 CABERNET MERLOT

**VARIETY** 70% Cabernet Merlot, 30% Merlot **REGION** Great Southern - Pemberton

### SEASON NOTES

We have been blessed in recent years with outstanding vintages and the 2012 was no exception. The season was basically two vintages rolled into one. For the first time in many years there were above average winter and spring rainfalls, this combined with excellent weather over flowering allowed for even canopy development and ripening across all varieties. With fine weather and the lack of extreme conditions early in vintage the whites were able to develop flavours in sync with sugar development. Once the whites were harvested the sun gods came out allowing the reds to fully ripen both in flavour and tannin development. An excellent red gum blossom also meant that there was little disease pressure from bird damage.

### 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

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

### WINE DATA

<b>Alcohol:</b>	14.3%
<b>pH:</b>	3.60
<b>T/A:</b>	7.0 g/L
<b>Residual Sugar:</b>	<2 g/L