



CASTELLI ESTATE



CASTELLI 2012 PINOT NOIR

VARIETY 100% Pinot Noir REGION Denmark

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

Crushed and destemmed into small open fermenters with pre-fermentation cold soaking. Each fermenter received differing treatments (stalk & whole bunch inclusion, whole bunch inclusion and standard must). This was followed by yeast inoculation of two fermenters by RC212 while one was allowed to proceed with indigenous yeast. Hand-plunged twice daily until dry (approx time on skins was 13 days). Wine was then aged in specially selected French oak barriques.

TASTING NOTE

This is our first solely estate grown Pinot Noir and the first year that sees our grafted clonal material coming into the fray. Typically Denmark Pinot's are quite muscular in style and this is no exception, with a fine bined central core and some deep brooding flavours in the mix. Redcurrant, berry aromas are to the fore with plenty of earthy mushroom notes simmering underneath

PICKING DATA

Date Picked: 13th March 2012
Baume: 12.8
pH: 3.30
T/A: 8.6 g/L

WINE DATA

Alcohol: 13.0%
pH: 3.66
T/A: 6.0 g/L
Residual Sugar: <2 g/L