



CASTELLI ESTATE



CASTELLI 2014 PINOT NOIR

VARIETY 100% Pinot Noir REGION Denmark

SEASON NOTES

With a relatively mild winter and above average spring rainfall the vines entered the season with good soil moisture resulting in strong growth and good fruit set. This above average fruit set combined with strong canopies allowed steady ripening across all varieties enabling harvest to commence in late February and finishing mid April. The cool evenings and lack of extreme heat saw excellent flavour development. Yet another cracking vintage in the southern regions of WA making it eight years in a row.

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 2 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 (very tight grain – Burgundy toast) barriques, 25% new, 25% one yr old and 50% 2/3yr old. A small portion was pressed early and completed its fermentation in new oak. The wine was minimally filtered to help retain maximum flavour.

TASTING NOTE

The extra hang time from the higher altitudes allows for a lovely flavour/tannin ripeness balance. With the use of 5 different clones, this wine shows the complexity and intensity that can be found in Denmark Pinot Noir. A sweet cherry bouquet is at the core, embedded in complex aromas of shitake mushroom, dried herbs and rose petals. Whole bunch inclusion also gives a juicy, raspberry type flavour. The powerful fruit flavour carries onto the palate and is coaxied along with earthy, savoury tannins and smoky French oak hints. This wine has been minimally filtered and a small residue might remain. Although very attractive in its youth this wine may well surprise with 5-7 years under its belt.

PICKING DATA

Date Picked: 1st April 2014
Baume: 12.8
pH: 3.49
T/A: 6.8 g/L

WINE DATA

Alcohol: 13.6%
pH: 3.47
T/A: 6.0 g/L
Residual Sugar: <2 g/L