



# CASTELLI ESTATE



## CASTELLI ESTATE 2015 CHARDONNAY

VARIETY 100% Chardonnay REGION 100% Pemberton

### SEASON NOTES

The 2015 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop load combined with fine weather and the lack of extreme conditions in December/January promoted early flavour and sugar development. With high temperatures in early March careful attention to selection of non-exposed fruit was critical to reduce phenolic extraction.

### WINEMAKING

Portions of the fruit was hand-picked, chilled and whole bunch pressed direct to barrel, with the other harvest done in the cool of the night to retain fruit aromatics. Various yeast cultures (VL2, CY3079, D47 and indigenous) were used to provide complexity. Approximately half of the ferment was conducted by indigenous yeast. The wine was fermented in 100% French oak (40% new, 40% 1 yr old and 20% 2 yr old) to dryness under controlled temperature conditions. Only a small portion of the wine was allowed to complete MLF to retain its natural acidity and freshness. Regular, non-oxidative, lees stirring was also employed to develop mouthfeel and structure. Bottling was conducted in early December as the oak/fruit balance was at its optimum.

### TASTING NOTE

This is a lovely example of restrained and intense cool climate Chardonnay. Each of our two Pemberton vineyards provides different elements of power, complexity and balance to the wine. There is an array of aromatics of cumquat, grapefruit with some underlying toasted hazelnuts emanating from the glass. 100% barrel fermentation in French Oak provides a lovely textural component and nuances of gunflint and creamy richness. The finely woven palate with a precise mineral core shows great length and focus and will suit cellaring over the next 8-10 years.

### PICKING DATA

Date Picked:	27 Feb	7 March
Baume:	12.0	12.3
pH:	3.39	3.25
T/A:	5.9 g/L	8.0 g/L

### WINE DATA

Alcohol:	13.3%
pH:	3.27
T/A:	6.8 g/L
Residual Sugar:	<2g/L