



# CASTELLI ESTATE



## CASTELLI ESTATE 2015 PINOT NOIR

VARIETY 100% Pinot Noir REGION Denmark

### SEASON NOTES

The 2015 vintage was slightly earlier than normal for the white and early red 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 non-exposed fruit was critical to reduce phenolic extraction.

### WINEMAKING

Crushed and de-stemmed 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 year old and 50% 2/3 years 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 five different clones, this wine shows the complexity and intensity that can be found in Denmark Pinot Noir. A sweet black cherry and plum bouquet is at the core, with complexing earthy, truffle overtones. The intense fruit flavour carries onto the palate and is coaxed along with stalky, savoury tannins and flinty French oak hints. Whole bunch inclusion also gives a juicy, raspberry type flavour. Typical of Denmark Pinot, this wine is quite muscular in style and is well suited to careful cellaring over the ensuing 7-10 years. This wine has been minimally filtered and a small residue might remain as it finds its natural balance.

### PICKING DATA

Date Picked:	14th March 2015	3rd March 2015
Baume:	12.8	13.0
pH:	3.52	3.24
T/A:	7.1 g/L	6.1 g/L

### WINE DATA

Alcohol:	13.3%
pH:	3.54
T/A:	6.3 g/L
Residual Sugar:	<2 g/L