



CASTELLI ESTATE



CASTELLI ESTATE 2017 CHARDONNAY

VARIETY 100% Chardonnay REGION 100% Pemberton

SEASON NOTES

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods then meant everyone had to be on high alert for fungal diseases and picking was sometimes dictated by incoming rain events. Crop levels were up after perfect flowering conditions, necessitating that some fruit needed to be thinned to maintain intense fruit and high quality. Like 2016, Riesling and Chardonnay were outstanding and the Frankland River reds enormous and juicy.

WINEMAKING

The majority of the fruit was hand-picked, chilled overnight 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 (approx 25%) 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 another lovely example of restrained, yet intense and generous Cool climate Chardonnay. The extended hang time in this vintage has helped produce a very intensely flavoured and sublimely balanced wine. There is an array of aromatics including apricot, pomelo and peach with some underlying toasted nuttiness and gunflint that dazzle the senses on many levels. Whole bunch pressing direct to oak and subsequent 100% fermentation in French Oak provides a lovely textural component and complexity. The hero of the wine though is the tightly wound palate that has a precise mineral core that shows great length and generosity and will suit cellaring over the next 8-10 years.

PICKING DATA

Date Picked:	21st March	22nd March
Baume:	12.5	12.5
pH:	3.28	3.25
T/A:	7.0 g/L	9.0 g/L

WINE DATA

Alcohol:	13.3%
pH:	3.27
T/A:	7.0 g/L
Residual Sugar:	<2g/L