



# CASTELLI ESTATE



## CASTELLI ESTATE 2017 PINOT NOIR

VARIETY 100% Pinot Noir REGION Denmark

### 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 sometime dictated by incoming rain events.

Crop levels were up after perfect flowering conditions, but this meant 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

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 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 (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 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, shitake mushroom, dried herbs and rose petals overtones. The intense fruit flavour carries onto the palate and is coaxed along with stalky, savoury tannins and flinty French oak hints. 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: 13th April  
Baume: 13.5  
pH: 3.44  
T/A: 7.5 g/L

### WINE DATA

Alcohol: 13.8%  
pH: 3.53  
T/A: 6.3 g/L  
Residual Sugar: <1 g/L