



# CASTELLI ESTATE



## CASTELLI ESTATE 2018 CHARDONNAY

VARIETY 100% Chardonnay REGION 71% Pemberton 19% Manjimup 10% Denmark

### SEASON NOTES

The 2018 was as close to perfect as we have ever seen in Western Australia. Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this vintage.

### 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.

### 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:			
Baume:	12.7	12.2	12.5
pH:	3.4	3.3	3.2
Total Acidity:	6.5g/L	7.8g/L	7.8g/L

### WINE DATA

Alcohol:	13.3%
pH:	3.47
T/A:	6.4 g/L
Residual Sugar:	<2g/L