



# CASTELLI ESTATE



## CASTELLI ESTATE 2018 SHIRAZ

VARIETY 100% Shiraz REGION Frankland River

### 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

Pre-fermentation cold soaking for 5 days was followed by a clean, warm (25-30°C) ferment. Skin Macerations was twice daily pump-overs (using specialized gentle tannin extraction method) and 2 x rack-returns during ferment. Yeast strains used were RC212 and Clos. Total time on skins was 17 days to retain maximum fruit intensity and soft tannins. Maturation was sixteen months in 40% new French oak barriques and Hogsheads (predominately Sirugue, D'Aquitaine, and Bossuet).

### TASTING NOTE

Rich, ripe Great Southern Shiraz aromatics of blueberry compote with overlaid spice, black pepper and licorice hints. The medium to full-bodied palate displays characteristic cool climate opulence and layered tannins perfectly integrated with savoury, tight grained French Oak. Although attractive in its youth, the depth and structure allow the wine to be confidently cellared over 10-12 years.

### PICKING DATA

Date Picked:	17th March	22nd March
Baume:	14.5	14.2
pH:	3.78	3.86
T/A:	5.6	4.5

### WINE DATA

Alcohol:	14.6%
pH:	3.52
T/A:	5.6 g/L
Residual Sugar:	<1 g/L