



CASTELLI ESTATE



SILVER SERIES CABERNET MERLOT 2018

VARIETY 63% Cabernet 32% Merlot 5%Malbec REGION Frankland River – Margaret 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

The fruit underwent pre-fermentation cold soaking for five days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialised gentle tannin extraction method) with 3 x rack-returns during ferment. Yeast strains used were RX60 and F15. Total time on skins for various ferments was between 15-23 days to allow for maximum fruit retention and to soften the tannin due to riper year. The wine was aged in 2 and 3 year old French Oak barriques.

TASTING NOTE

Vibrant aromas of violets, fresh blackcurrant, dried herbs and cocoa. The palate is powerful and luscious loaded red berry fruits, balanced and supple yet structured from the fine tannins and supporting oak. This wine will age beautifully over the next 6-9 years.

PICKING DATA

Date Picked:	7th Apr (Cabernet)	12th Mar (Merlot)	18th April (Malbec)
Baume:	14.4	13.9	13.3
pH:	3.59	3.70	3.68
T/A:	4.6 g/L	6.0 g/L	4.50 g/L

WINE DATA

Alcohol:	14.6%
pH:	3.62
T/A:	6.1 g/L
Residual Sugar:	<2 g/L