



CASTELLI ESTATE



CASTELLI ESTATE 2019 PINOT NOIR

VARIETY 100% Pinot Noir REGION Great Southern

SEASON NOTES

2019 has been a real roller coaster of a vintage with freak weather events, lower than expected crops and plagues of animals. Winter rains over the Great Southern were steady and provided the vines with good soil moisture which allowed the vine to power on into a dry and mild spring. Frost hit some low lying vineyards in the Frankland River wine growing area hard destroying crops and reducing yields. The weather during the grape ripening into early vintage was more mild than average, with notably colder nights.

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. Sweet cherry flavours dominate the nose with some earthy complexity and raspberry lift from the whole bunch inclusion. 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:	19 March	9 April
Baume:	13.9	13.2
pH:	3.72	3.38
T/A:	7.1 g/L	8.4 g/L

WINE DATA

Alcohol:	13.7%
pH:	3.56
T/A:	6.4 g/L
Residual Sugar:	<1 g/L