



CASTELLI ESTATE



CASTELLI "CRESCENDO" METHODE TRADITIONELLE VINT. 13 SPARKLING

VARIETY 55% Pinot Noir 45% Chardonnay, REGION Denmark

SEASON NOTES

The 2013 vintage was slightly earlier than normal for the white varieties. Crop loads were low with some inclement weather at flowering, which allowed the canopies to cope easily with the fruit load and produce intense flavour profiles. The small crop load combined with fine weather and the lack of extreme conditions in December/January promoted early flavour and sugar development. An excellent, early red gum blossom also meant that there was little disease pressure from bird damage.

WINEMAKING

The fruit was handpicked and chilled overnight in refrigerated containers. To preserve elegance and minimize phenolic and colour extraction the grapes were whole bunch pressed. Fermentation temperature ranged between 17-18C over two weeks to dryness. Aged predominantly in seasoned oak barriques on light lees. Following assemblage, the wines underwent secondary fermentation (tirage) in bottle and aged for 63 months on lees prior to disgorging.

TASTING NOTE

The vineyards combination and vintage expression provides a wonderful balance between elegance and power. The wine displays delightful marzipan and frangipani aromas, courtesy of its extended time on lees. White peach and citrus peel core underlay the tightness of structure, typical of cool climate viticulture. A creamy mouthfeel and persistent bead is achieved with lots of patience. The weight and complexity of this wine would work for anything from poultry, creamy pasta or risotto.

PICKING DATA

Date Picked:	17th Feb (Chardonnay)	14th Feb (Chardonnay)	13th Feb (Pinot Noir)
Baume:	10.5	10.0	10.4
pH:	3.14	3.06	3.18
T/A:	10.1 g/L	11.7 g/L	10.1 g/L

WINE DATA

Alcohol:	12.2%
pH:	3.06
T/A:	7.76 g/L
Residual Sugar:	3.5 g/L