



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2016 UVAGGIO

VARIETY 43% Grenache 30% Mourvedre 27% Shiraz REGION Frankland River

SEASON NOTES

2016 was one of the most varied vintages in years for the Southern Regions in WA. An early budburst followed by a relatively hot dry Spring and mild Summer saw early flowering and fruit set, every indication was for one of the earliest and quickest vintages on record, some Sparkling fruit was received in late January which is our earliest ever fruit intake. However heavy rain mid-January and onset of cold night time temperatures slowed sugar accumulation but in turn helped flavour development. Selection of picking date and fastidious vineyard management was crucial in 2016 with narrow ripening windows and some disease pressure. Riesling and Chardonnay were exceptional and Frankland River reds were the pick of the harvest.

WINEMAKING

Bush vine Grenache and Mourvedre were harvested by hand at optimum ripeness; the Shiraz was machine harvested at night to preserve the spiciness of the variety. All parcels were vinified in small open ferments with the Grenache and Mourvedre having ~40% whole bunch inclusion for aromatic lift. The ferments were hand plunged twice daily and pressed off quickly after ferment. Aged in large format (1800L) oak for 18 months.

TASTING NOTE

It is clear after making this wine why the Southern Rhone and Chateaufort du Pape region goes crazy for blends of these varieties. The plump, juicy sweetness of the Grenache gives a lovely core that matches perfectly with the rustic tannins and earthiness of Mourvedre. Add a dash of spicy cool climate Shiraz to the blend and the wine provides no end of intrigue. Our winemaking was oriented to focus on achieving complexity by concentrating on highlighting the savoury aspect of the wine. The aim of Uvaggio is to encapsulate a true regional blend, to express the uniqueness of dry grown WA bush vines. Enjoy its richness of fruit character in its youth or wait for several years to see the savoury core come to the fore.

PICKING DATA

Date Picked:	Grenache - 5th April	Mouvedre - 14th April	Shiraz - 16th March
Baume:	14.6	13.2	14.5
pH:	3.67	3.60	3.75
T/A:	4.5 g/L	6.0 g/L	4.1 g/L

WINE DATA

Alcohol:	14.4%
pH:	3.51
T/A:	5.46 g/L
Residual Sugar:	3.1 g/L