



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2017 FUME BLANC

VARIETY 100% Sauvignon Blanc REGION Pemberton

SEASON NOTES

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids. Constant rain periods meant everyone had to be on high alert for fungal diseases and picking was sometimes dictated by incoming rain events. Crop levels were up after perfect flowering conditions, necessitating that some fruit needed to be thinned to maintain intense fruit and high quality. Like 2016, Riesling and Chardonnay were outstanding and the Frankland River reds enormous and juicy.

WINEMAKING

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. 36 hours of extended skin contact (post crushing and must chill) was used to enhance mouthfeel and aromatic extraction. Only the free run fraction (580L/T) was used for this wine. Juice was sent directly from the press to a mix of new and 1 year old Fontainbleu oak on full solids and allowed to ferment naturally until dryness.

TASTING NOTE

Each time this wine is approached something new emanates from the glass. Aromatics of a mixture of super intense paw paw with lashings of classic Sauvignon herbaceous and tropical notes. Extended post pressing skin maceration gives an amazing intensity to the wines aromatics and flavour profile. The oak is understated, yet does provide some smokey complexity and tannic support. The extended lees and solids contact provides richness and texture to the palate. This wine will suit ageing over the next 5-7 years, although it's intensity and complexity is lovely now.

PICKING DATA

Date Picked:
Baume:
pH:
T/A:

WINE DATA

Alcohol: 13.1%
pH: 3.36
T/A: 6.5 g/L
Residual Sugar: <2 g/L