



# CASTELLI ESTATE



## SILVER SERIES “DOLCINO” GEWURZTRAMINER RIESLING 2017

VARIETY 63% Gewurztraminer, 37% Riesling REGION Mount Barker

### 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 then 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

Cool fermentation in insulated tanks at 12-14°C. Both parcels were vinified separately. Gewurztraminer free run and pressings separated and fined individually before co-fermentation. Only the free-run portion of Riesling was used. Gewurztraminer was allowed to ferment to near dryness before addition of partially fermented Riesling juice. Fermentation ceased at approx 18g/L of residual sweetness when the acid/sugar balance was at its optimum.

### TASTING NOTE

This wine is an interesting take on two classic Alsace varieties. Tightly focused Riesling provides a limey, citrus core for the full, rich flavours of Gewurztraminer that impart a lovely intense aromatic; reminiscent of strolling through a rose garden in full bloom. This is an approachable off-dry style that finishes crisp and refreshingly dry.

### FOOD MATCH

The structured acidity and natural sweetness makes this wine ideally suited to spicy Asian style dishes and blue cheese.

### PICKING DATA

Date Picked:	4th March (Gewurtz)	17th March (Riesling)
Baume:	11.0	11.7
pH:	3.37	3.35
T/A:	8.3 g/L	8.1 g/L

### WINE DATA

Alcohol:	11.7%
pH:	3.35
T/A:	7.0 g/L
Residual Sugar:	17.2g/L