



# EMPIRICA

by CASTELLI



## EMPIRICA by Castelli 2018 FIORE DEL CAMPO

VARIETY 50% Pinot Gris, 36% Riesling, 14% Gewurztraminer REGION Frankland River

### SEASON NOTES

The 2018 was as close to perfect as we have ever seen in Western Australia. Good winter rains and mild early Spring weather allowed the vines to establish healthy canopies and well balanced fruit loads. The mild/sunny weather continued with little in the way of extremes allowing for minimal disease pressure and even ripening and flavour development. A near perfect Autumn enabled picking to occur at optimum flavour and sugar development. We are expecting great things from this vintage.

### WINEMAKING

The fruit was harvested in the cool of night to preserve fruit intensity and minimal delay in processing time. The softest press portion was fermented in stainless steel tank with the pressings portion fermented in old oak barrels as this aids the wines complexity and texture and softens the phenolic grip these varieties can develop. A new yeast (for us) isolated in Alsace (going by the great name 58W3) did a fantastic job with bringing out the aromatics and texture of the varieties.

### TASTING NOTE

This wine is a testament to not only the classic Alsatian varieties and style (Edelzwiker – “Noble blend”) but also to the Frankland River region. It is a true “field blend” sourced from a single vineyard. As the translation “Fiore del Campo” (field of flowers) suggests, the aromatics are dominated by the intense floral and citrus blossom tones of Great Southern Riesling and Gewurztraminer. The Pinot Gris provides a lovely textural base on which the fruit aromatics can sit. The style and structure of this wine makes it ideally suited to a wide range of white meat dishes, but it doesn’t take much convincing to just sit outside on a spring/summer afternoon and enjoy it in its purity.

### PICKING DATA

<b>Date Picked:</b>	19th Feb (Gewurztraminer)	7th Mar (Riesling)	16th Mar (Pinot Gris)
<b>Baume:</b>	12.1	12.0	12.5
<b>pH:</b>	3.57	3.0	3.3
<b>T/A:</b>	6.7 g/L	8.2 g/L	7.1 g/L

### WINE DATA

<b>Alcohol:</b>	13.1%
<b>pH:</b>	3.17
<b>T/A:</b>	8.2 g/L
<b>Residual Sugar:</b>	2.1 g/L