



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2018 SYRAH

VARIETY 99% Syrah, 1% Viognier 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 majority of the fruit was harvested in the cool of the night to prevent oxidation and retention of flavour, whilst approximately 30% was hand-picked for whole bunch (carbonic maceration) inclusion. The wine was also co-fermented with 2% whole bunch clusters of Viognier. Fermentation was conducted in a converted insulated open top milk vat that enables consistency of fermentation temperature. After seven days cold soak the ferment was hand plunged twice daily and pressed at dryness. The wine was matured in French Oak Barriques, of which 40% was new (Sirugue and D'Aquitaine).

TASTING NOTE

A Blend of The Tarn-et-Garonne clone 470 (60%) and the Drome clone 174 (40%) both vastly different, aromatically and structurally to the standard Australian clones. An amazingly fragrant nose, coaxed along from whole bunch and co-fermentation that shows characters of spiced plums and nectarine with overlaid dark chocolate orange. The aromatic is a little beguiling as the palate carries deceptive weight and power throughout, with support from fine grained, savoury tannins. We have refrained from fining or filtering this wine so that it expresses raw beauty. With a wine of this structure you would expect it to age gracefully over the next 10-15 years.

PICKING DATA

Date Picked:	4th April	7th April
Baume:	13.8	14.6
pH:	3.47	3.7
T/A:	6.5 g/L	7.0 g/L

WINE DATA

Alcohol:	14.3%
pH:	3.62
T/A:	5.8 g/L
Residual Sugar:	<1 g/L