



# CASTELLI ESTATE



## SILVER SERIES SAUVIGNON BLANC SEMILLON 2019

VARIETY 66% Sauvignon Blanc, 34% Semillon REGION Pemberton - Porongarup - Margaret River

### SEASON NOTES

2019 has been a real roller coaster of a vintage with freak weather events, lower than expected crops and plagues of animals. Winter rains over the Great Southern were steady and provided the vines with good soil moisture which allowed the vine to power on into a dry and mild spring. Frost hit some low lying vineyards in the Frankland River wine growing area hard destroying crops and reducing yields. The weather during the grape ripening into early vintage was more mild than average, with notably colder nights.

### WINEMAKING

Fruit was harvested in the cool of the night to prevent oxidation and retain flavour. Only the free run fraction (550L/T) was used for this wine and fermented at 12-14°C. A small portion was fermented in small stainless vessels (300L) and barrel fermented (-10%) to add mouthfeel and texture.

### TASTING NOTE

Light pale straw in colour. An intense mix of aromatics ranging from tropical guava and asparagus with underlying melon and hints of spiced herbs. The palate is pristine and fresh with a textural pithiness dancing on the tongue. Although this wine is best consumed while young and fresh, further complexity will develop over the next 3-5 years.

### PICKING DATA

Date Picked:	18th March	20th March	26th March
Baume:	11.2	11.4	11.9
pH:	3.25	3.23	3.4
T/A:	9 g/L	7.9 g/L	6.6 g/L

### WINE DATA

Alcohol:	12.9%
pH:	3.3
T/A:	6.8 g/L
Residual Sugar:	1.4 g/L