EMPIRICA
by CASTELLI

EMPIRICA by Castelli 2018 FUME BLANC

VARIETY 100% Sauvignon Blanc **REGION** Pemberton

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

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

This wine allows us to push the boundaries of conventional new world winemaking. We find the perfect balance of complexity, intensity and drinkability. Extended skin contact helps extract the very intense flavours encased in the Sauvignon skins, pungent tropical fruits with an herbaceous core jump out of the glass. The specially selected oak forest is very expressive and plays a wonderful support role and provides some smoky complexity with little tannic grip (again typical of the forest). Barrel fermentation and solids contact provides a richness and texture to the palate with a 'pithy' core as its central focus. The wine displays a lovely "funkiness" all kept in check though with varietal purity. This wine will suit ageing over the next 5-7 years, although it's intensity and complexity is lovely now.

PICKING DATA

Date Picked:	07 March 2018
Baume:	13.0
pH:	3.35
T/A:	8.4 g/L

WINE DATA

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

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