



# CASTELLI ESTATE



## SILVER SERIES SAUVIGNON BLANC SEMILLON 2019

VARIETY 58% Sauvignon Blanc, 42% Semillon REGION Pemberton - Porongarup - Margaret River

### SEASON NOTES

The 2020 was a very high-quality vintage, virtually every pick, throughout the entire region has been approximately 50 per cent down, with some varieties yield being down by 70 per cent. It really has caught all viticulturalists by surprise as by appearance the crops look generally on par with most other seasons. The real difference is in bunch and berry size - they are considerably small. On the upside of that - tiny berries equal lots of intensity and flavour. In sum, the 2020 fruit will make outstanding wines, but very little of them, making this vintage a very rare one.

### 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:	24th Feb (Sauvignon Blanc)	17th Feb (Semillon)
Baume:	11.2	11.4
pH:	3	3.24
T/A:	9 g/L	7.8 g/L

### WINE DATA

Alcohol:	12.2%
pH:	3.1
T/A:	6.8 g/L
Residual Sugar:	2.4 g/L