



CASTELLI ESTATE



CASTELLI ESTATE 2019 CHARDONNAY

VARIETY 100% Chardonnay REGION Pemberton

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

The majority of the fruit was hand-picked, chilled overnight and whole bunch pressed direct to barrel, with the other harvest done in the cool of the night to retain fruit aromatics. Various yeast cultures (VL2, CY3079, D47 and indigenous) were used to provide complexity. Approximately half of the ferment was conducted by indigenous yeast. The wine was fermented in 100% French oak (40% new, 40% 1 yr old and 20% 2 yr old) to dryness under controlled temperature conditions. Only a small portion (approx 25%) of the wine was allowed to complete MLF to retain its natural acidity and freshness. Regular, non-oxidative, lees stirring was also employed to develop mouthfeel and structure.

TASTING NOTE

This is a lovely example of restrained and intense cool climate Chardonnay. The wine displays generous aromatics of white peach, fresh grapefruit and white flowers with roasted cashew and gunflint nuances. Interwoven oak provides lifted nutty and spicy tones. Picking over a range of ripeness levels has helped provide such a complex array of flavours. Its structure is typical of the region: a balance of rich flavour with an intensely textural, taut mid-palate, fine acidity and exceptional length. The palate weight, structure and balance suggests this wine can be confidently cellared for 5-7 years.

PICKING DATA

Date Picked:			
Baume:	12.7	12.2	12.5
pH:	3.4	3.3	3.2
Total Acidity:	6.5g/L	7.8g/L	7.8g/L

WINE DATA

Alcohol:	13.6%
pH:	3.47
T/A:	6.4 g/L
Residual Sugar:	<2g/L