



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2017 GEWÜRZTRAMINER

VARIETY 100% Gewürztraminer REGION Mount Barker - Frankland River

SEASON NOTES

2017 was a vintage slow to get out of the blocks. A cool and overcast spring meant slow ripening with amazing fruit flavours and zingy natural acids.

Constant rain periods then meant everyone had to be on high alert for fungal diseases and picking was sometimes dictated by incoming rain vents.

Crop levels were up after perfect flowering conditions, but this meant some fruit needed to be thinned to maintain intense fruit and high quality. Like 2016 Riesling and Chardonnay were outstanding and the Frankland River reds enormous and juicy.

WINEMAKING

Fruit was machine harvested in the cool of night to promote skin flavour extraction. Some extended skin contact (post crushing/cooling) was used to enhance mouthfeel and aromatic extraction. The free run fraction (520L/T) and pressings were treated and fermented separately with the free run fermented at 12-14°C and the pressings slightly warmer. Part of the free run fraction was fermented small (older) oak vessels for mouthfeel and texture. All parcels were fined separately then blended according to taste.

TASTING NOTE

The aim of this wine was to provide elegance, balance and complexity whilst preserving the highly aromatic qualities of the variety. With the use of several small batch winemaking techniques, each designed to bring something different to the wine and careful attention to detail (particularly with fermentation control) we're confident that we've achieved our goal. Intense rose petal and orange blossom aromas have been encased with a balanced mouthfeel and texture; beautifully pure and enticingly complex. A perfect accompaniment to Asian cuisine or simply enjoyed on its own.

PICKING DATA

Date Picked: 25 March 2017
Baume: 11.5
pH: 3.38
T/A: 4.9 g/L

WINE DATA

Alcohol: 12.6%
pH: 3.17
T/A: 7.5 g/L
Residual Sugar: 2.4 g/L