



CASTELLI ESTATE



SILVER SERIES SHIRAZ MALBEC 2018

VARIETY 56% Shiraz, 44% Malbec REGION Frankland River / Mt Barker

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

The fruit underwent Pre-fermentation cold soaking for 6 days followed by a clean, warm (25-30° C) ferment. Maceration was via twice daily pump-overs (using specialised gentle tannin extraction method) as well as 3 x rack-returns during ferment. Yeast strains used were RX60 and Clos. Total time on skins was 16 days to allow for maximum fruit retention and balanced tannin development. The wine was aged in 2 and 3 year old French Oak hogsheads.

TASTING NOTE

This wine combines the richness and opulence of Great Southern Shiraz with the muscularity and structure of Malbec. The aromatics are dominated by spicy dark fruits, such as mulberries and satsuma plums with sprinkles of red berries overlaid. These flavours continue onto the medium bodied palate, where the structure of the Malbec comes to the fore – ripe, structured tannins of good weight and length. This is a fruit driven style designed for early to medium term drinking with the oak playing a supporting role; however the structure will allow the wine to be confidently cellared over the next 10 years.

PICKING DATA

Date Picked:	9th Apr (Shiraz)	19th Mar (Shiraz)	18th April (Malbec)
Baume:	15.0	14.1	13.3
pH:	3.64	3.55	3.68
T/A:	6.8 g/L	6.3 g/L	4.50 g/L

WINE DATA

Alcohol:	14.4%
pH:	3.50
T/A:	6.3 g/L
Residual Sugar:	<2 g/L