



CASTELLI ESTATE



SILVER LABEL CABERNET MERLOT 2019

VARIETY 69% Cabernet Merlot, 31% Merlot REGION Frankland River - Margaret River

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 fruit underwent pre-fermentation cold soaking for five days followed by a clean, warm (25-30°C) ferment. Maceration was via twice daily pump-overs (using specialised gentle tannin extraction method) with 3 x rack-returns during ferment. Yeast strains used were RX60 and F15. Total time on skins for various ferments was between 15-23 days to allow for maximum fruit retention and to soften the tannin due to riper year. The wine was aged in 2 and 3 year old French Oak barriques.

TASTING NOTE

Vibrant aromas of violets, fresh blackcurrant, dried herbs and cocoa. The palate is powerful and luscious loaded red berry fruits, balanced and supple yet structured from the fine tannins and supporting oak. This wine will age beautifully over the next 6-9 years.

WINE DATA

Alcohol:	14.0%
pH:	3.62
T/A:	6.1 g/L
Residual Sugar:	<1 g/L