



CASTELLI ESTATE



REGIONAL SERIES SEMILLON SAUVIGNON BLANC 2021

VARIETY 64% Semillon 36% Sauvignon Blanc **REGION** Margaret River

SEASON NOTES

The 2021 season posed some challenges with rain in early February followed by unseasonably cool temperatures delaying the start of the white harvest, although slowing everything down and allowing flavour to develop was the benefit in the end.

The rain and cooler temperatures gave reds a much-needed drink, allowed colour to intensify and the following warmer finish allowed them to maximise flavour expression.

In the end, vintage 2021 started late, finished early and across the board quality very, very good!

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. Both Semillon and Sauvignon Blanc were co-fermented with some light juice lees retained from the Sauvignon Blanc for subtle aromatic complexity.

A portion was fermented at 20°C in small stainless 300 litre barrels to add mouthfeel and texture to the overall wine.

TASTING NOTE

Bright straw in colour. An intense mix of aromatics ranging from tropical fruit passion fruit and pineapple with a vibrant lift of lime blossom. 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.

WINE DATA

Alcohol:	12.5%
pH:	3.3
T/A:	6.8 g/L
Residual Sugar:	1.4 g/L