



EMPIRICA

by CASTELLI



EMPIRICA by Castelli 2018 Ebullient Grenache

VARIETY 99% Grenache 1% Shiraz, Graciano REGION Frankland River

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 was picked in the cool of the morning to preserve fruit intensity and minimal delay in processing time. Bunches were destemmed to fermenters where they were gently hand plunged three times a day – taking care not to over-extract and keep tannins soft and approachable. This slowed to once a day once the yeast fermentation slowed. We kept the wine on skins for 19 days to soften and integrate the rich tannins and fruit. The wine was stored in old oak for 12 months to further soften the tannins, making it ideal for sparkling wine. The dosage included 1% 2016 Vintage Fortified Shiraz & Graciano and 14g of sugar resulting in 15g/l residual sugar, a dryer end of sparkling red.

TASTING NOTE

Ebullient Grenache overflows bright raspberry and strawberry flavours with a subtle white pepper spice note. The Fortified dosage adds richness and complexity to the wine. It has a creamy mousse and elegant mouthfeel finishing with a perfect balance of acidity and fruit sweetness.

A perfect celebratory drink or served with Peking duck pancakes or Glazed ham.

WINE DATA

Alcohol:	14.0%
pH:	3.4
T/A:	6.6 g/L
Residual Sugar:	15 g/L