



CASTELLI ESTATE



SILVER SERIES SHIRAZ MALBEC 2019

VARIETY 51% Shiraz, 49% Malbec REGION Frankland 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 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 blueberries and satsuma plums with sprinkles of mulberries 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.

WINE DATA

Alcohol:	14.5%
pH:	3.52
T/A:	6.3 g/L
Residual Sugar:	0.3 g/L