vendemia

CASTELLI ESTATE - JUNE 2023



As we emerge from the 2023 vintage, there is plenty happening down here at the Denmark winery.

We are getting the new aromatic whites ready for bottling in the coming days; Sauvignon Blanc and Riesling.

This year's Chardonnay is finishing malolactic fermentation in barrel with lees being stirred to develop depth and character across our single block wines.

The process of malolactic fermentation converts the harder flavoured malic acid (think granny smith apples) to a softer lactic acid (think butter). The result is a softer and overall lower in acidity wine, supporting the production of desirable aroma and flavour compounds.

The Cabernet has been on skins for 40 days now, an extended maceration (contact after fermentation) that optimises the flavour, colour and tannin structure and polymerisation in the wine yielding depth of colour, intensity and palate weight.

Barrels are full of 2023 reds; Cabernet, Shiraz, Malbec and Pinot Noir. They're resting gently to settle after being through the rigours of harvest, fermentation and pressing. Their malolactic fermentations are now complete. A great success to happen prior to winter which shows testament to the exceptional quality of fruit from the later than normal 2023 vintage.

In the tasting room, we have just finished a vertical tasting of the Estate Cabernet, Estate Shiraz and Il Liris Red (2019, 2020 and 2021 vintages). Tasting the successive years side-by-side lets us see how the wines are developing, and the cellaring potential of the vintages along with the seasonal variation and winemaking craft required to retain our house style. While the 2019 Shiraz and Il Liris Red can be found on shelves at the moment, the 2019 Estate Cabernet is tracking to be released towards the end of the year.

That's all from me for now. Until next time.

















DENMARK

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