



# CASTELLI ESTATE

## IL LIRIS CHARDONNAY 2021

VARIETY 100% Chardonnay REGION Denmark CLONES 50% - Gin Gin / 50% - 95 & 96

### 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

Hand picked, chilled in the coolroom, whole bunch pressed straight to barrel without settling. Wild yeast fermented and partial spontaneous malolactic fermentation allowed to occur. 11 months in French oak barriques then blended on lees with periodic stirring in stainless for a further 6 months prior to bottling.

### TASTING NOTE

Medium gold with yellow highlights in appearance. An intense pronounced nose of popped corn, fume, flint, smoke and fresh toast. Supported by a citrus lift. Light to medium in body, it has a buttery and creaminess mouthfeel from the malolactic fermentation and oak handling. But is also quite complex with a gentle spice tone - star anise and clove with orange zest and marzipan. With its fine acid structure this is a wine that will benefit from some time in the cellar.

### WINE DATA

ALC/VOL:	13.0%
pH:	3.4
T/A:	7.3 g/L
RESIDUAL SUGAR:	< 0.2 g/L

