



CASTELLI ESTATE

The SUM RIESLING 2024

VARIETY 100% Riesling REGION Great Southern

SEASON NOTES

2024 was the earliest season on record for the Great Southern, eclipsing 2014, 2018 and 2020 (our most recent warm years) in terms of average start and finish times. Winter 2023 was cool and wet, providing good subsoil moisture, however Spring conversely was warm, dry and stable, flowering was compact in its timing for most varieties. Fruit set from flowering provided below long-term average yields, and the ongoing dry conditions ensured an accelerated but uniform ripening season. Some heat spikes from late-January through to mid-February ensured winemakers and viticulturists were on their toes with the key to success being regular tasting and inspecting blocks and being nimble to harvest fruit at a whim. The resulting wines thus far seem to have lovely fruit expression, fuller palate profiles yet still balanced acidity, length and complexity that our wines are known for.

WINEMAKING

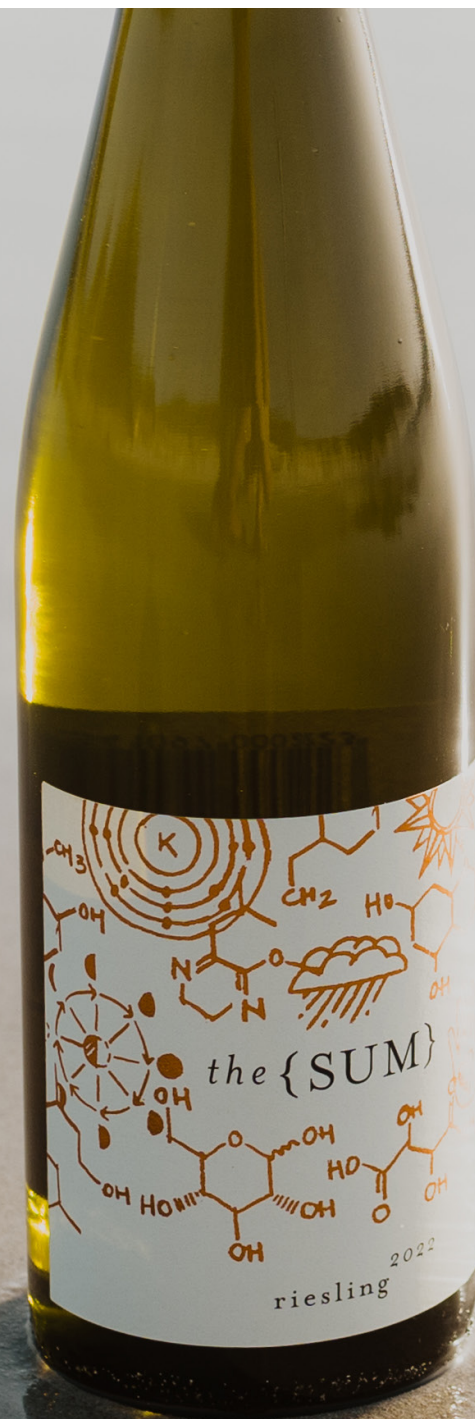
Machine harvested at night when cold and directly tipped to the press as opposed to destemming. Gentle pressing to extract light clean and pure juice was key, then cold settled for clarity prior to cool fermentation in stainless steel. This wine leans heavily on Frankland River fruit to achieve the softer, floral driven style, whilst still maintaining bright acidity.

TASTING NOTES

Very pale straw with green tinges in appearance. A pronounced nose of citrus, mineral, slate and tropical notes. Light in body with very crisp lemon and lime acidity and hints of talc. Finishes dry, long and refreshing.

WINE DATA

Alcohol: 12.5%
pH: 3.20
T/A: 7.8 g/L
Residual Sugar: 3.9 g/L



the {SUM} The harmony of nature, artistry and science.