

castle rock estate

2020

Diletti Chardonnay Porongurup



A cool climate and complex Chardonnay, which has been barrel fermented in a mixture of French oak Puncheons and Barriques, a third of which was new. Complexity was enhanced by natural ferment, some juice solids during fermentation and leaving the wine on yeast lees in barrel for 10 months

ASSESSMENT

Colour: Light Straw coloured.

Bouquet: Extended contact with yeast lees has produced a complex and layered bouquet of oatmeal and biscuit with an undercurrent of white nectarine fruit character. Subtle flint and oak toast add an additional foil to the enticing nose.

Palate: This wine is supple and well weighted. The stone fruit and mealy texture framed by French oak cedar and toast notes create an elegant richness to the mid-palate. Balanced by a seamless line of cool climate acid structure, providing length and drive. The complex flavours linger thanks to a long, fine, finish.

FOOD ACCOMPANIMENT

Enjoy with a wide range of pasta and white meat dishes.

CELLARING POTENTIAL

Will continue to improve and develop complexity with age; cellar for 5 to 8 years.

TECHNICAL

Harvest Date: 15 February 2020

Bottling Date: 10 February 2021

Alc: 12 %

pH: 3.19

T.A.: 6.6 g/L

Vegan friendly

Minimal sulphites used



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