

castle rock estate

2023

Diletti Pinot Noir Porongurup



Named in honour of the Diletti family who founded Castle Rock Estate, this range of wines explores the idea of textural wines. The textural component of this Pinot Noir is derived from the tannins created through whole bunch fermentation.

Handpicked estate Pinot Noir. Whole bunch fermenters were filled with CO₂ gas and sealed to encourage carbonic maceration and left to cold soak. Ferments were foot stomped throughout fermentation. 10 months barrel maturation on medium lees. 14% new oak, 78% whole bunch, unfinned.

Bright, ruby. Highly aromatic; fig leaf, pencil shavings with an undercurrent of dark fruits. A more delicate and precise mouthfeel than its siblings, driven by the graphite like fine tannins, but by no means lacking in flavour. Juicy red fruits up front, followed by dried spiced characters, think cumin and coriander. The fine tannin structure is working with the acid back bone to drive a long, lingering finish. This wine will reward careful cellaring.

FOOD ACCOMPANIMENT

Pair with Woodfired Pizza, Grilled Pork Sausages, Mushroom Toasties.

CELLARING POTENTIAL

Up to 10 years +

TECHNICAL

Harvest Date: 28 March 2023

Bottling Date: 14 February 2024

Alc: 12.5%

pH: 3.72

T.A.: 5.9 g/L



2660 Porongurup Road
Porongurup WA 6324
PO Box 891
Albany WA 6331

Telephone +61 8 9853 1035
castlerockestate.com.au
diletti@castlerockestate.com.au