



castle
rock
estate

NUMBER 12

WINE NEWS

SUMMER 2008

Welcome to another instalment from Castle Rock Estate. What an amazing twelve months we have had! Particularly with some stunning show results.

The 2006 Riesling, which we were very happy with at bottling, has done very well. After picking up two silvers at the Royal Perth Show and the Qantas Show in September, the wine just kept getting better. It was awarded a gold at the International Riesling Challenge, then bettered that by getting Best Riesling and Best Young White Trophies at the Royal Sydney Wine Show in January this year. Unfortunately this success led to the wine selling out in three months.

We were however able to hold back about 300 cases of the 2003 Riesling and despite only getting bronze medals in the first year, it is enjoying a successful run as an older wine. Proving how well Castle Rock Riesling do with a little bit of age. In the past twelve months it has won 6 gold medals and 5 trophies.

Fortunately this wine is still available

The 2006 Pinot Noir has just started to do well . It received a gold award at the Royal Perth Wine Show and then won "Best Pinot Noir" trophy at the Royal Adelaide Wine Show. This wine will not be released until February next year.

The 2007 vintage was our earliest ever due to the dry season.

This meant we were able to reach optimum ripeness for all of our varieties. The whites particularly Chardonnay and Riesling are very good while the 2007 Shiraz will be outstanding. The down side to the dry conditions was a bush fire which ravaged the Porongurup National Park in late January. , We had no property damage and smoke taint is minimal in some reds only.

The 2007 Riesling and the 2007 Chardonnay have just been released and they are both very good wines.

On the home front, winemaker Rob Diletti and wife, Donna are expecting their second child in December. Zoe is looking forward to having a brother or sister and hopefully things will have calmed down enough before vintage starts.

Rob had been offered several Judging positions in the last few months. He Judged at the National Canberra Wine Show, the Perth Royal Wine Show and The Qantas Wine Show of Western Australia. He looks forward to judging at the Royal Sydney Wine Show in February 2008 This judging provides invaluable experience, keeping him up to date with current trends and allows Rob to put something back into the Industry.



RIESLING 2007

Assessment

Colour: Pale straw with green hues.

Bouquet: A floral nose showing orange blossom, lemon and lime citrus characters and a light mineral edge. A crisp and clean nose.

Palate: The palate is Riesling in its purest form, tight and elegant and dominated by citrus fruit characters. The natural acidity is powerful yet wonderfully balanced and gives the wine a mineral structure and length. The wine is tight and restrained now yet will blossom with age for ten years plus.

Food Accompaniment: Ideal Aperitif wine, will also accompany fish and delicate crustacean and mild Asian dishes.

Cellaring Potential: Excellent ageing potential. It will continue to improve through its first year and then plateau, should drink well for 10 or more years.

AWARDS

Bronze Qantas Wine Show 2006

SAUVIGNON BLANC 2007

Assessment

Colour: Pale straw colour.

Bouquet: A very lifted and attractive nose of tropical gooseberries with guava and quince undertones. There is a subtle hint of complexity from the solids left in during fermentation.

Palate: Lively and generous front palate based on gooseberry fruit characters. There is great interest and wonderful texture to the wine, derived from the solids during fermentation



A firm acid back bone gives the wine great balance and structure. The finish is crisp, clean and long.

Food Accompaniment: Ideal aperitif wine, will also accompany fish, chicken and some meat dishes

A wine to be enjoyed with friends.

PINOT NOIR 2005

Assessment

Colour: Vibrant and deep brick-red colour.

Bouquet: A combination of strawberry and cherry fruit beautifully balanced with spicy vanillin oak characters. The bouquet is complex and completed with a slight gaminess.

Palate: Lively strawberry fruit characters give a lovely richness on the front palate. This is backed beautifully with subtle French oak and balanced and supple tan-

nins. The wine is well structured by fine acidity giving a tight and long finish. Will continue to develop complexity.

Food Accompaniment: Try with lamb, chicken and mild Asian dishes.

Cellaring Potential: Will continue to improve and develop complexity with age; cellar for 6 to 8 years.

AWARDS

BRONZE: Melbourne Royal Wine Show, 2007

BRONZE: Qantas Wine Show of WA, 2006.2007



CHARDONNAY 2007

Assessment

Colour: Pale straw with green hues.

Bouquet: Lifted tropical passionfruit and melon characters dominate the bouquet. There is also some typical chardonnay creaminess.

Palate: A lovely rich and generous palate, again dominated by passionfruit and ripe stone fruit characters. Despite its attractive fruitiness the wine has lovely structure and balance due to refreshing and harmonious acidity. This acidity also gives a beautiful crisp, clean and lingering finish.

Food Accompaniment: This wine will match a wide range of dishes and meals. It is particularly suited to lunches and afternoons in the summer.

Cellaring Potential: Enjoy this wine in its youth while the fruit characters are fresh and vibrant.

DELLA

This is the dry elegant style of Sparkling .

Using 100% Pinot Noir grape from the 2000 vintage the wine has some wonderful complexity. Della is Italian for 'of the' and while it celebrates Nanna Diletti's maiden name it is ideal to use as an aperitif as well as with your celebrations



SHIRAZ 2004

Assessment

Colour: Deep rich red with strong crimson meniscus..

Bouquet: Lovely integrated and complex nose, showing violets, plums, spice and a hint of pepper character. These are harmoniously backed by quality French oak.

Palate: Rich and sweet plum with spicy fruit flavours are balanced by quality vanilla oak characters. The wine has great structure with excellent balance of firm subtle tannins and fine acidity. The wine is beautifully integrated and has wonderful length

Food Accompaniment: Roast beef, steak, cheese

Cellaring Potential: Will continue to improve and develop complexity with age; cellar for 3 to 5 years

Alcohol: 14 %

AWARDS

SILVER Qantas WA Wine Show 2006



Rob and Donnas' daughter Zoe

CABERNET MERLOT 2001 ASSESSMENT

Colour: Dark red colour.

Bouquet: Sweet lifted blackberry fruit along with dusty cigar box backed by firm vanillin oak.

Palate: Subtle and elegant with sweet fruit on the front palate. Black berry characters carry through to the palate, complex and structured palate with chary vanilla oak balanced by great acidity and silky firm tannins. The wine has great length and excellent finish.

Food Compliment: Most meat and game dishes

Cellaring Potential: Drinking well now or can be cellared over the next five to six years.

EIGHT TROPHY WINS

*2007 ROYAL ADELAIDE SHOW
PINOT NOIR 2006*
Best Pinot Noir of the show

*2007 BOUTIQUE WINE AWARDS
RIESLING 2003*
Best Riesling
Best grown and produced wine
2007 SHERATON WINE AWARDS
Silver Trophy

*2007 ROYAL SYDNEY SHOW
RIESLING 2006*
Nomination for president's award
Best Riesling
Best Young White Wine

*2006 ROYAL MELBOURNE SHOW
RIESLING 2003*
Best Riesling

NOTES ON THE MINI-VERTICAL RIESLING TASTING AUGUST 2007

Roberts comments .

These could be of interest when tasting your cellared Rieslings and some are still available to purchase.

2007 – Very tight and crisp, but has good fruit power. Citrus dominant, with high acid levels. 8.2 g/L

2006 – Amazing wine, still has loads of fruit, but it is its balance and structure which sets it apart

2003 – Lovely even palate drinking exceptionally well now. Good balance of some toast and fruit. Show history speaks for its self.

2002 – In very good condition, pale, bright colour. Toast starting to develop on the nose, still with good fruit sweetness. First wine under screw cap.

2001 – In good condition, some toasty characters. Slightly higher residual sugar gives richness to the palate, and is not out of balance. Both coast and citrus characters are evident.

2000 – Starting to show development. Nice toasty characters with citrus pith finish. Doesn't have fruit mid palate any more, and just starting to dry out a little Drink and enjoy now . This was a wet year, following a very wet year the year before.

1997 – I had one bad bottle and one excellent one. Curse of cork closure. Yellow colour, yet is bright and vibrant with green edges. Toast and honey on nose and palate yet palate is lively and fresh. Excellent

1996 – Again golden straw colour with fresh green edges. Toasty notes dominate nose and palate. The wine is still fresh and pleasure to drink

1994 – In good condition. Like always it is the only CR Riesling to show kero, diesel characters. Nice fresh even palate.

*All Enquiries, wholesale and retail, in all States
refer to winery contact details on Page 2*

