

castle rock estate

2022

Diletti Pinot Noir Porongurup



Handpicked estate Pinot Noir. Whole bunch fermenters were sealed and gassed with CO₂ to encourage carbonic maceration and left to cold soak. Ferments were foot stomped post-cold soak and inoculated with cultured yeast to initiate fermentation. 10 months barrel maturation on medium lees. 18% new oak, 73% whole bunch in final blend.

ASSESSMENT

Colour: Bright, Ruby.

Bouquet: Highly aromatic. Spice and red jubes abundant. The prominent whole bunch inclusion is driving the nose.

Palate: A combination of whole bunch fermentation and carbonic maceration has created a juicy, red berry/confectionary filled palate balanced by moreish savoury spice. The super fine silky tannin structure is providing texture to the midpalate, and in conjunction with a tight acid backbone, is driving a very long finish. Very approachable while young but will reward careful cellaring, 10+ years.

FOOD ACCOMPANIMENT

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

CELLARING POTENTIAL

Up to 10 years +

TECHNICAL

Harvest Date: 30 March 2022

Bottling Date: 14 February 2023

Alc: 13%

pH: 3.58

T.A.: 5.6 g/L



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