



At Style International Ltd 品尚國際有限公司



Castalia Wines is producing premium wines from grapes grown in their vineyard on the banks of the Ngaruroro river, which is fed from fresh springs high in the Ruahine ranges.

Castalia Wines is owned by Emma Lowe & Marcelo Nunez. Marcelo runs the vineyard and Emma does the winemaking. The vineyard consists of 22ha of grapes which are evenly split between Sauvignon Blanc, Chardonnay, Pinot Gris, Merlot and Pinot Noir all planted in 2002. The winery was completed and the first wine was produced in 2005.

Previous to starting Castalia wines Marcelo and Emma lived in Chile. Marcelo is from Chile originally and worked in a vineyard and winery there and Emma came to work there in 1999 for three years.

Emma studied winemaking in Australia, graduated in 1996 and worked in Australia, California, France, South Africa, Switzerland and Chile, while traveling and exploring the world before coming home to set up Castalia with Marcelo.

At Castalia, free draining soils and Hawke's Bay's sunny climate are combined with modern viticulture techniques to produce concentrated fruit from low yielding vines. Pinot Noir, Pinot Gris, Merlot, Chardonnay and Sauvignon Blanc are our selected varieties, chosen for their suitability to our unique microclimate.

The grapes are hand-harvested and processed using contemporary wine-making techniques, integrated with traditional methods, enhancing the individual characteristics of each variety.

wine.atstyleint.com

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Hawke's Bay Merlot 2005

Tasting Note

A deep ruby red, this merlot has full ripe blackcurrant aromas followed by loads of up front fruit. Berry aromas and flavours combine seamlessly with a mixture of spice and vanilla from French and American oak barrel to give a long smooth finish.

This is a very approachable wine for drinking today but with enough structure and richness to develop very well over the next ten years.

Winemaking

Fruit from low-yielding vines was hand harvested, gently crushed and chilled for a pre-fermentation cold soak to extract colour and fruit flavour. The must was then warmed, inoculated with selected yeast and fermented over 7 days to dryness with a daily routine of traditional hand plunging to maximise tannin extraction.

Harvest date: 13 April 05 **Release date:**
1st August 06

Oak aging

After pressing the wine was matured for 10 months in new French (90%) and American (10%) oak barrels.

Analysis

PH: 3.4	Alc: 12.5%
TA: 6. g/L	RS: <2g/L

Cellaring Recommendations

By the end of 2006 this Merlot will be drinking extremely well, but will continue to become smoother and richer for 5-10 more years.

Food Matching

This rich red wine is perfect for drinking with a prime beef steak or tender lamb roast.



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Hawke's Bay Pinot Gris 2006

Tasting Note

A pale gold coloured wine with rich aromas of sweet pears and lynchese. Spicy pear flavours shine through in the palate supported by underlying flinty citrus notes. The mid palate is full and rich and the acid balance ensures a lingering finish.

enhanced aromas as it matures and will be drinking well through to 2008 and beyond.

Food Matching

Great with spicy Thai food, lemon pepper baked trout or pre-dinner with salmon based nibbles.

Winemaking

Fruit was selectively hand harvested at optimum ripeness with, gently pressed, and free run and pressings fermented separately between 12-15°C to maximise freshness and aroma. Some parcels were left on yeast lees after ferment and stirred periodically to enhance the wines natural mid palate fullness. The parcels were then blended to create a rich, balanced wine.

Harvest date: 31 March 06

Release date: 1 November 06

Oak aging - None

Analysis

PH: 3.44

Alc: 12.5%

TA: 6.15g/L

RS: <2g/L

Cellaring Recommendations

Starting to open up and show its full potential the 2006 Pinot Gris will develop richness and



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