

## The Sum

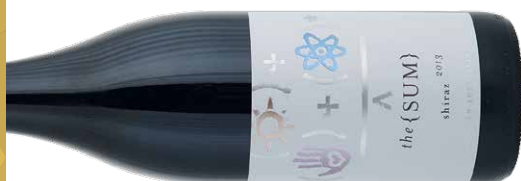
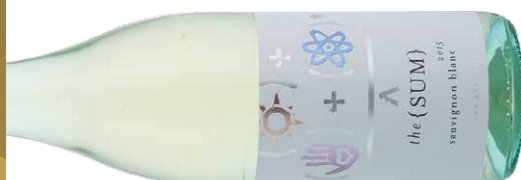
**OWNERS** Sam and Maria Castelli **WINEMAKER** Mike Garland **ESTABLISHED** 2013

**VINEYARD LOCATION** Multi-regional **ANNUAL CRUSH** 40 tonnes **VARIETIES** Cabernet Sauvignon, Sauvignon Blanc, Riesling, Merlot, Rosé, Other **CELLAR DOOR** 390 Mount Shadforth Road, Denmark

**OPEN** Monday - Sunday, 10am - 7pm **WINE PRICES** \$17 - 25 **PHONE** 9364 0400 **EMAIL** orders@castelligroup.com.au

**WEBSITE** www.the-sum.com.au **DISTRIBUTION** Cellar Door, Retail, Mail Order, Wholesaler, Online

The Sum is a new project by benchmark Great Southern producer Castelli Estate; 'nature, artistry and science in perfect balance and harmony'. These three elements are crafted together to create a wine greater than the sum of its parts. The wines are modern, fruity, unique and balanced with a big dose of freshness; that exact freshness you have come to know of West Australian wines. This new range will offer some of the best drinking in its price point.



### The Sum sauvignon blanc 2015 (\$17)

Simple, fruity and crunchy savvy loaded with passionfruit and tropical melon nuances from the first sniff through to that last slurp and lick of the lips. It's a light bodied, easy-drinking style with a little sweet fruit middle-palate flavour finished with a keen acid edge.

**SCORE** 89/100 **CELLAR** 2 years

### The Sum Riesling 2015 (\$17)

A spicy and slightly mineral Riesling with a decent splash of lime juice adding some life and zest. The palate has a crunchy celery-like feel to it with a sustained clean and crisp finish. Best in the short term.

**SCORE** 88/100 **CELLAR** 2 years

### The Sum shiraz 2013 (\$17)

Medium-bodied smooth talking, a slick shiraz made for current drinking. Has a plush soft palate structure with fine understated tannins and a little oak. It's spicy with a liberal sprinkle of white pepper. Lovely mix of plum and mulberry add substance to the palate.

**SCORE** 90/100 **CELLAR** 3 years



Practising wine tasting means when you are looking for wines to either drink immediately or put in your cellar, you are basing your selection on a sound knowledge of the wines.

