

# CASA FRESCHI

*Wine with soul*

## 2007 CASA FRESCHI ALTEZZA

**VARIETIES:** 100% chardonnay  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 14.0%v/v  
**AVE VINE AGE:** 4 years  
**AVE YIELD:** 300g/vine (14 hl/Ha)

### VINEYARD:

100% single vineyard located amongst the highest (530m-580m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. In 2004, 1.6 Hectares was planted at high density (8000 vines/Ha) to a selection of the highest quality Burgundy clones. The chardonnay is grown on a steep, north-facing amphitheatre, with well-drained ancient rocky soils comprising of a mosaic of shale, quartz, sandstone, ironstone and silt. The mean average growing season temperature of 15.6C is comparable to that of Burgundy and Alsace in France. The high annual rainfall of 42 inches (1050mm) allows the vineyard to be dry grown. The vines are grown without the use of synthetic fertilizers, fungicides and pesticides. The vineyard is hand pruned and hand harvested.

### WINEMAKING:

The fruit was whole bunch pressed and the juice transferred directly by gravity into a subterranean cellar where wild yeast fermentation took place. 100% of the wine was barrel fermented in 15% new and 85% seasoned French oak barriques, followed by 100% malolactic fermentation. The wine was left on its yeast lees for a total of 18 months with minimal botannage. It was allowed to clarify and stabilize naturally without fining, and racked carefully without filtration before bottling.

**RRP/BOTTLE AUS:** \$45  
**DATE OF BOTTLING:** August 2008  
**DATE OF RELEASE:** September 2008  
**BEST DRINKING:** 2008 to 2017

### WINEMAKERS COMMENTS:

This is the inaugural release of Altezza. Our philosophy is to bottle under this label only when we consider the result to have great complexity, finesse, elegance, purity and longevity. It has an enticingly complex nose of citrus, citrus blossom, spice and nuts. It is rich in flavour with a soft, creamy texture, wonderfully balanced mineral acidity and a long savoury finish.

### REVIEWS:

"Quite a stylish cool site Chardonnay with a flinty character, some melon, stone fruits and a mealy complexity to it. The palate has layered complex structure, the same cool melon fruit appears here with cashew and oak-derived spice flavours. Compact and stylish." **92 pts. Nick Stock, Wine100, October 2009**

"Tiny yields per vine and high density and altitude bring grapefruit, lime and pineapple; skilled winemaking brings intensity without heaviness with freshness." **92 pts. Robert Geddes MW, Australian Wine Vintages 2010**

"Freschi has also released a 2007 chardonnay from the same high-altitude vineyard called Altezza (\$45). Minimal intervention winemaking (whole bunches of grapes pressed straight into barrel, wild yeast ferment, no filtration) has resulted in a fabulously textural white, with savoury, nutty, creamy complexity." **Max Allen, The Weekend Australian Magazine, Oct '08.**

"Freschi has made a name for himself for producing Old World-styled wines in a country interested in varietal wine. He is interested in expression of the site and vintage more than of varietal character and his wines show it...He has only one varietal wine right now, the Altezza Chardonnay from the Adelaide Hills vineyard....superb". **Peter Rogers, Life Gold Coast Magazine, Nov '08.**

