

CASA
FRESCHI

Wine with soul

2009 CASA FRESCHI LA SIGNORINA

VARIETIES: 32% pinot grigio, 32% riesling, 23% chardonnay, 13% gewürztraminer.
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 4 years
AVE YIELD: 494g/vine (22 hl/Ha)

VINEYARD:

100% single vineyard located amongst the highest (530m-580m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. Between 2004 and 2007 a total area of 3.2 Hectares was planted at high density (8000 vines/Ha) to the highest quality clones (13 in total), most new to Australia, of four white varieties. The site possesses two steep, north-facing amphitheatres, both 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 seasoned French oak barriques. 87% of the wine was left on its yeast lees for 6 months, and 13% for 18 months chosen from "reserve wine" parcels from the previous vintage. 13% of the total blend underwent malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended, filtered and bottled.

RRP/BOTTLE AUS: \$29
DATE OF BOTTLING: 1 October 2009
DATE OF RELEASE: 1 November 2009
BEST DRINKING: 2009 to 2016

WINEMAKERS COMMENTS:

A kind growing season including good rainfall and cool to warm and dry ripening conditions, resulted in healthy, balanced vines and small yields of optimally ripe fruit. All four varieties were harvested in the first two weeks of march. This year, the blend includes a higher proportion of riesling and gewürztraminer.

The result is a wine with a delicately aromatic nose displaying citrus, slate, spice, lime blossom, pear, ginger, lychee and a mealy, toasty complexity. The palate is delicate, fresh and minerally, with citrus and pear flavours, a savoury creamy texture, with light phenolics adding to its structure, and a crisp lemony finish.

REVIEWS

Inspired by Friuli, made in Australia "The excitement and energy emanating from Friuli has attracted interest from Australian winegrowers who are looking for new grape varieties, styles or philosophies...These are fascinating, rule-breaking, texturally satisfying and just plain delicious white wines and I'd love to see more like them in Australia." **2009 Casa Freschi La Signorina** "A pretty blend of pinot grigio, chardonnay, riesling and gewurztraminer, with lifted citrus perfume and a fine, grapy-sweet, pineapple tang on the tongue." **Max Allen, Australian Gourmet Traveller, May 2010**

"I notice that I pulled out the old 'future of Australian white wine' tag in writing about last year's release of Casa Freschi La Signorina. It's a blend of pinot grigio, chardonnay, riesling, and gewurztraminer, all grown at altitude in the Adelaide Hills, and all picked from a single vineyard. Deliciously floral and fragrant and, simply, attractive. It tastes of melons and rosewater, limes and fennel and is both crisp and textural. The finish is satisfying, if not particularly persistent, and the aftertaste is distinctly spicy. Fun to smell and drink." **90pts, Campbell Mattinson, Winefront, Feb 2010.**

