



Wine with Soul



1999 CASA FRESCHI LA SIGNORA

VARIETIES:	51% Cabernet Sauvignon, 41% Shiraz, 8% Malbec
PRODUCTION:	4500 bottles
ALCOHOL:	13.3%
AVE. VINE AGE:	28 years
AVE. YIELD:	3.2 tonnes/Ha
REFINEMENT:	21 months in tight grain French oak barriques (80% new) No fining or filtration.
RRP per bottle AUS:	\$34
SUMMARY:	An elegant, enchanting wine that has a beguiling perfume and silky texture that is approachable young, but with the potential to improve for 4 to 5 years.
WINEMAKERS NOTES:	Medium deep red with purple hues. It has a beautifully rich aroma of ripe raspberry, plum and spice. The palate is wonderfully textured and balanced with refined tannins and lingering flavour. A great accompaniment to most richly flavoured dishes.

Robert Parker Jnr, The Wine Advocate, June 2001

"Based on the first wines I have tasted from proprietor/winemaker David Freschi, this is an up and coming star. Both wines are aged in primarily new French oak, and will be bottled unfined and unfiltered. Readers may have already noticed, but to reiterate, these were barrel samples, hence the range of ratings. Both wines combine a power and uncanny elegance which is unusual in Australia".

"The **1999 La Signora** could easily pass for a St Emilion garage wine. It has a somewhat international style, but the opaque color offers up notes of coffee, chocolate, and blackcurrants along with cigar box notes. The wine is rich, dense, and ripe, with beautifully integrated acidity, wood and alcohol. The finish is long and at the same time elegant. It should drink well for at least 10-12 years. **(90-92 pts)**