

CASA  
FRESCHI

*Wine with Soul*



## 1999 CASA FRESCHI PROFONDO

VARIETIES:	34% Cabernet Sauvignon, 33% Shiraz, 33% Malbec
PRODUCTION:	840 bottles
ALCOHOL:	13.6%
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:	\$54
SUMMARY:	Bottled only when considered an exceptional expression of the vineyard and with the potential for its beauty to intensify over many years.
WINEMAKERS NOTES:	Deep violet red in colour, it has an alluring, deep and complex aroma. The palate is rich with multi-layered flavours, a silky texture, and fine, firm tannin that will soften with time to reveal the vineyard's inherent character and breed. It's subtle complexities, richness, and savoury quality makes Profondo a great accompaniment to most richly flavoured dishes.

### REVIEWS

#### **Robert Parker Jnr, The Wine Advocate, June 2001**

"Even more impressive is the Bordeaux look-alike, the 1999 **Profondo**. Also a blend of Shiraz, Cabernet Sauvignon and Malbec, it exhibits an impressive saturated, dark ruby/purple color in addition to a gorgeous nose of blueberry liqueur intermixed with cassis, Chinese black tea, vanillin, and licorice. Stunningly rich on the palate, with multiple layers of concentration, this compelling wine is a dead ringer for a top first or second growth Bordeaux. Anticipated maturity: 2002-2015. **(92-94/100)**."

**Tim White, Australian Financial Review, 2 June 2001** "Classy nose of blackberries and plums with a hint of eucalypt and spicy, cedary oak. Builds raspberries with air. Attractive in the mouth too, with currants, vanilla oak and earthy spicy characters. The finish is long and there are mouth-aromas of berries, chocolate and roast coffee. Should evolve nicely for another half-dozen years. Just 70 cases made. (92/100) At \$56 - \$60 per bottle, this is rather expensive for a first release, but then the yields are kept low and the winemaking (and oak) are first class".