

CASA
FRESCHI

Wine with Soul



2000 CASA FRESCHI PROFONDO

VARIETIES:	100% Shiraz
PRODUCTION:	1100 bottles
ALCOHOL:	13.5%
AVE. VINE AGE:	29 years
AVE. YIELD:	1.2 tonnes/Ha
REFINEMENT:	18 months in tight grain French oak barriques (54% 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

Ken Gargett, The Brisbane Courier Mail, 4 September 2002 "A single vineyard shiraz, tight, intense and seamless with cassis, chocolate and herbal hints."

Robert Parker Jnr, The Wine Advocate, October 2002 "Made from 100% Shiraz aged in 100% new French oak, the dense ruby/purple-colored **2000 Profondo** offers up spicy, chocolately, peppery, blackberry and cassis-scented perfume, and a medium bodied, elegant, restrained personality. This is a distinctly styled, measured, European-influenced Shiraz to drink over the next decade." **89 points**

Huon Hooke, Sydney Morning Herald, January 2003 "I rate Casa Freschi as one of the most exciting new brands to emerge in the last two years. Made by David Freschi from a single, low-yielding vineyard at Langhorne Creek in South Australia, there are two wines: 700 dozen of a delicious cabernet shiraz malbec called La Signora and 1100 bottles of very concentrated pure shiraz, **Profondo**. They are rich, sumptuous, plushy wines, the feature of both being wonderful fleshy texture, silky tannins, great persistence and, mercifully, no gumleaf character. They manage this without being oaky, overripe or alcoholic."