



Wine with Soul

2002 CASA FRESCHI PROFONDO

VARIETIES : 50% cabernet sauvignon, 46% shiraz, 4% malbec.

ALCOHOL : 14.0%

AVE VINE AGE : 31 years

AVE YIELD : 1 tonne/acre (16hl/ha)

QTY PRODUCED : 1800 bottles

VINEYARD : 100% single vineyard (4.5 Ha) located 4 km north of Lake Alexandrina, Langhorne Creek, South Australia.

TERROIR : Cool, temperate semi-arid climate with high wind exposure. Moderate vigour calcareous red-brown sand/clay/gravel soils. Grown in harmony with nature, hand pruned and hand harvested.

WINEMAKING : Non-intervention, natural fermentations, hand plunging, gravity racking.

REFINEMENT : 18 months in fine grain French oak barriques (87% new). Unfined and unfiltered.

WINEMAKERS COMMENTS : Bottled only when considered an exceptional expression of the vineyard and with the potential for it's beauty to intensify over many years. The 2002 was a long, cool and dry vintage resulting in immense levels of extract and complexity, deep savoury flavours and full, silky tannins.

REVIEWS :

Winefront monthly, Feb 2005 - 93 pts.

Dry and minerally and tannic, with dust and gravel and dirtshod blackcurrant pushing and pulsing it towards a very long finish. A highly structured, highly individual, classical wine, clearly built on European inspiration. Fabulous quality. Drink: 2009-2017

Jancis Robinson- The Financial Times, 9 Apr 05

"...favourite Langhorne Creek wines.... Tiny quantities of a highly distinctive, savoury Cabernet, Shiraz, Malbec blend. Big but not brassy."

Huon Hooke - The Sydney Morning Herald, Tue 8 June 2004

"...Casa Freschi makes tiny quantities of two single vineyard reds: Profondo (\$58) is the reserve wine, seriously profound and ageworthy yet silky smooth and decadently fleshy. They're a fine extension to the region's portfolio...they are sensational".

