

CASA
FRESCHI

Wine with Soul

2003 CASA FRESCHI PROFONDO

VARIETIES:	69% shiraz, 17% cabernet sauvignon, 14% malbec
REGION:	Langhorne Creek, South Australia
PRODUCTION:	1800 bottles
ALCOHOL:	14.5%v/v
AVE VINE AGE:	32 years
AVE YIELD:	0.75 tonnes/acre (12hl/Ha)
VINEYARD:	100% single vineyard located 4km north of Lake Alexandrina in the Langhorne Creek wine-growing region. Low to moderate vigour, deep calcareous soils with a mix of clay, sand and gravel. Semi-arid, cool to warm temperate micro-climate with high wind exposure. Grown without the use of synthetic fertilizers, fungicides and pesticides. Hand pruned and hand harvested.
WINEMAKING:	Minimal intervention – including indigenous fermentations, hand plunging, gravity racking. No additives except minimal sulphur dioxide.
REFINEMENT:	18 months in fine grain French oak barriques (100% new) Unfined and unfiltered.
Date of bottling:	1 November 2004
RRP/bottle AUS:	\$58
Date of release:	1 August 2006



Reviews:

James Halliday Wine Companion 2007 – 5 stars , 94 points

‘Good colour, powerful wine, with abundant blackberry, spice and licorice; quality French oak well integrated; balanced tannins.’

Tony Harper, Brisbane news, August 2006. “brazenly sub-titled grand red wine. Luckily it’s pretty grand, and although it obviously comes from Langhorne Creek, it is far more polished, restrained and sophisticated than most of its peers”.

Campbell Mattinson - Winefront Feb 2006 – 95 points “Outstanding red wine, bold, complex, long and flavoursome, the richness of its flavours begging to be unleashed but the pull of its frame keeping it long, taut and elegant. Chocolate, blackcurrant, pepper, raisins, and dried herbs splash through the glass, the dry, tannic, nutty finish impressing to the last. This is terrific Australian red wine.”