

CASA FRESCHI

Wine with soul

2004 CASA FRESCHI LA SIGNORA

VARIETIES: 44% nebbiolo, 44% cabernet sauvignon, 10% shiraz, 2% malbec
REGION: Langhorne Creek, South Australia
ALCOHOL: 14.0%v/v
AVE VINE AGE: 21 years
AVE YIELD: 0.70 tonnes/acre (1 hl/Ha)

VINEYARD:

100% single vineyard located 4km north of Lake Alexandrina. Low to moderate vigour, deep calcareous soils with a mix of clay, sand and limestone gravel. Semi-arid (ave rainfall 250mm) cool to warm temperate micro-climate with strong cooling lake and sea winds. (17.2C ave mean growing season temp) Grown without the use of synthetic fertilizers, fungicides and pesticides.
Hand pruned and hand harvested.

WINEMAKING:

Minimal intervention - including indigenous fermentations, hand plunging, long macerations, gravity racking. No additives except minimal sulphur dioxide before bottling.

REFINEMENT:

18 months in fine grain French oak barriques (33% new)
Unfined and unfiltered.

RRP/BOTTLE AUS: \$40
DATE OF BOTTLING: 1 November 2005
DATE OF RELEASE: 1 May 2008
BEST DRINKING: 2008-2024

REVIEWS:

"A cracker blend from Langhorne Creek, SA. Dense tarry notes from the dominant nebbiolo, with liquorice and earth touches. Great length and supple texture, finishes with velvety tannins." **Ken Gargett, Q-weekend, The Courier Mail, 19 July 2008 – 94 pts. Top 20 winter reds**

"Cabernet meets Mediterranean is the new wave.... The start of a beautiful friendship - An upfront powerhouse of ripe, rich fruit and tannin." **Jeni Port, Epicure, The Melbourne Age, 27 May 2008.**

"..In short, this is a seamless, statuesque wine of interest and class. Drink: 2010-2016." **94 pts Campbell Mattinson, Winefront, April 2008**

"Nebbiolo, cabernet sauvignon, shiraz and malbec make up this ravishing, raven beauty..." **93++ pts Philip White, The Independent Weekly 28 April 2008**

"A truly intriguing array of aromas, even more so the flavours; sour black cherries, anise, leather and spice, held together by a firm structure not common in Langhorne Creek. The wine could easily be identified (mistakenly, of course) as an Italian in a blind judging, which is no doubt what David Freschi wishes to hear. Drink to 2029." **93 pts James Halliday Wine Companion 2008**

