

CASA  
FRESCHI

*Wine with soul*

## 2005 CASA FRESCHI LA SIGNORA

**VARIETIES:** 85% nebbiolo, 9% cabernet sauvignon, 5% shiraz, 1% malbec  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 14.0%v/v  
**AVE VINE AGE:** 10 years  
**AVE YIELD:** 1.1 tonnes/acre (17hl/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 – wild yeast fermentation, hand plunging, long macerations. Natural mlf in barrel, gravity racking. No additives except minimal sulphur dioxide.

### REFINEMENT:

18 months in fine grain French oak barriques (8% new)  
Unfined and unfiltered.

**RRP/BOTTLE AUS:** \$40  
**DATE OF BOTTLING:** 13 November 2006  
**DATE OF RELEASE:** 1 November 2009  
**BEST DRINKING:** 2009 - 2015

### WINEMAKERS COMMENTS:

Good winter, spring and summer rainfall in 2005 resulted in a much lower amount of vine stress than they had been used to in the previous 3 years. The vines, as a result, ripened the small crop with ease. This was aided by warm and dry conditions leading up to harvest which took place between 3 March and 4 April 2005. All four varieties showed excellent flavour and tannin development.

One significant difference in the 2005 La Signora blend is the increase in the nebbiolo component from approximately 50% between 2002-2004 to 85%. This is mainly due to the fact the nebbiolo vines seem to be entering their next phase of quality (now 7 years old) and in turn producing extra depth of flavour and extract. The old vine components of the blend, as they have in the past, providing some added complexity and structure.

The resultant wine has a medium-deep red colour, with a bouquet of liquorice, black cherry, raspberry, dark chocolate, earth, nuts and spices. The palate is rich in flavour, medium bodied with long, fine and full savoury tannins.

### REVIEWS:

"Medium-bodied interplay sweeter French and savoury Italian fruit that is juicy yet tart, berry fruited and savoury."  
**5 stars Robert Geddes MW, Australian Wine Vintages 2010.**

"Elegant, medium-bodied wine with spicy/savoury elements driving the blend of Nebbiolo (85%)/Cabernet Sauvignon/Shiraz/Malbec; the seemingly small components other than nebbiolo in fact build the mouthfeel. One of the best nebbiolos (it could have been labelled as such) on the market." **93 pts. Drink to 2015 James Halliday Wine Companion 2010**

"Seductive...comprising 85% nebbiolo - a black grape from NW Italy - it is complemented by 9% cabernet sauvignon, 5% shiraz and 1% malbec. Sexy and satisfying" **Ross Noble, Adelaide Hills Courier Jan 2010**

