

CASA FRESCHI

Wine with soul

2005 CASA FRESCHI PROFONDO

VARIETIES: 60% cabernet sauvignon, 33% shiraz, 7% malbec
REGION: Langhorne Creek, South Australia
ALCOHOL: 14.0%v/v
AVE VINE AGE: 34 years
AVE YIELD: 0.60 tonnes/acre (10hl/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 in small open barrels, hand plunging, long macerations, gravity racking. No additives except minimal sulphur dioxide.

REFINEMENT:

18 months in fine grain French oak barriques (68% new)
Unfined and unfiltered.

RRP/BOTTLE AUS: \$60
DATE OF BOTTLING: 13 November 2006
DATE OF RELEASE: May 2008
BEST DRINKING: 2009-2025

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 19 March 2005. All varieties showed excellent flavour and tannin development. One significant difference in the 2005 Profondo blend is the increase in the cabernet sauvignon component. The resultant wine is deep in colour, with a complex nose of blackcurrant, earth, dried herbs and spice. The palate is rich in flavour and texture, with full silky tannins and a long, savoury finish.

REVIEWS:

"Careful winemaking gives generous flavour and velvety tannins. Cabernet is dominant in the cool years and shiraz in the warm years. **5 stars - 94pts. Robert Geddes MW, Australian Wine Vintages 2010.**

"Medium to full bodied; looks firmly towards Bordeaux, with earthy cedary overtones to the complex array of fruit flavours, which range from quite sweet to distinctly savoury. Cabernet Sauvignon/Shiraz/Malbec." **93 pts. Drink to 2018 James Halliday Wine Companion 2010**

"It's profound indeed, this cabernet/shiraz/malbec from 600kg of drought-ridden grapes per acre on the clay, sand and gravelly limestone of our troubled lakeside. It could only come from Australia. Its sharp, acrid edge of carbide and carbon leads to bright, vibrant fruit of great style and presence. Creme de cassis (blackcurrant liqueur) and soft marshmallow flesh simmer away til the droughty sand-and-velvet tannins of cabernet and malbec take over. It's made without synthetic sprays. While it really needs five or six years in the dungeon, it's very impressive now, with juicy roast lamb, or roast quail with pine nuts and shiitake." **93+++ pts Philip White, the Independent Weekly 29 May 2008**

"This is a blend of cabernet sauvignon (60%), shiraz (33%) and malbec. It's full of super-ripe blackcurrant flavour, though there's also the odd flash of corn, cedar, earth and leather. Personally I love the profile of this, though it's probably a polarising style. It tastes silken and luscious and is terrifically satisfying. Lovely fruit-filled, complex length. Drink: 2010-2016." **93 pts Campbell Mattinson, Winefront, April 2008**

