

CASA FRESCHI

Wine with soul

2006 CASA FRESCHI PROFONDO

VARIETIES: 53% cabernet sauvignon, 35% shiraz, 12% malbec
REGION: Langhorne Creek, South Australia
ALCOHOL: 14.0%v/v
AVE VINE AGE: 35 years
AVE YIELD: 1.25 tonnes/acre (19hl/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, long maceration, natural mlf in barrel, gravity racking. No additives except minimal sulphur dioxide.

REFINEMENT:

18 months in fine grain French oak barriques (50%) & puncheons (50%). (total 65% new)
Unfined and unfiltered.

RRP/BOTTLE AUS: \$60
DATE OF BOTTLING: 30 October 2007
DATE OF RELEASE: 1 November 2009
BEST DRINKING: 2009-2021

WINEMAKERS COMMENTS:

Atypically good winter and spring rainfall resulted in ideal growing conditions leading up to an excellent flowering, fruit set and healthy balanced vine canopy. We experienced a warm and dry summer and autumn and, importantly, one without extremes. The healthy vigour in the vines, slightly above average yields and warm, dry ripening resulted in exceptional quality of fruit.

The three varieties that normally constitute the Profondo blend were, for the first time, harvested and fermented together in 2006. Another change in 2006 was the use of larger format thick stave new French puncheons for the first time, with the aim to slow the maturation of the wine and preserve its delicate fruit characters without compromising the texture and structure of the blend.

The resultant wine is deep in colour, with a complex nose of aniseed, earth, cured meats, dark chocolate and spice. The palate is rich in flavour and texture, with full silky tannins and a long, savoury finish.

REVIEWS

"Slightly opaque colour; a complex Crosshatch of varietal and regional inputs, bitter chocolate, herbs and spices running through the main agenda of black fruits. Is developing slowly; high-quality cork is slightly reassuring." **4.5 glasses, 92pts Drink to 2016. James Halliday Wine Companion 2011.**

"Profondo is a marvellous mix of aromas and flavours which combine for an experience in fine wine that can best be described as "grand"." **Ross Noble, Adelaide Hills Courier Jan 2010**

