

CASA
FRESCHI

Wine with soul

2007 CASA FRESCHI LA SIGNORA

VARIETY: Nebbiolo (93%), Cabernet Sauvignon, Shiraz, Malbec
REGION: Langhorne Creek, South Australia
ALCOHOL: 14.0%v/v
AVE VINE AGE: 11 years
AVE YIELD: 275g/vine (7 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, marl 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 in small open top fermenters, hand plunged, long macerations. (ave 21 days). Natural mlf in barrel, gravity racking. No additives except minimal sulphur dioxide.

REFINEMENT:

18 months in fine grain seasoned French oak barriques & puncheons.
Unfined and unfiltered.

RRP/BOTTLE AUS: \$45
DATE OF BOTTLING: 22 May 2009
DATE OF RELEASE: 1 December 2011
BEST DRINKING: 2012 – 2027

WINEMAKER COMMENTS:

A dry winter followed by dry and windy conditions in spring resulted in poor flowering and fruit set and miniscule yields. The ripening period was cool and without extremes and as a result the easily ripened fruit showed above average concentration of flavour, tannin and sugars.

Medium deep red in colour, the wine displays a complex autumnal nose of cherry, orange rind, aniseed, violet and rose and dried herbs. The palate is savoury and multi-layered with ripe cherry, blueberry and grilled meat, full, firm tannins and a long, cleansing finish.

REVIEWS:

Light colour from Nebbiolo rather than the Cabernet Sauvignon/Shiraz/Malbec that complete the blend; a fragrant bouquet of tea, rose petal, spice and tar is followed by a richer, verging on sumptuous, palate before a savoury finish completes the circle. **94 points, Drink by 2020, James Halliday Wine Companion 2012.**

