

CASA FRESCHI

Wine with soul

2008 CASA FRESCHI LA SIGNORINA

VARIETIES: 43% pinot grigio, 42% chardonnay, 11% riesling, 4% gewürztraminer.
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 3 years
AVE YIELD: 580g/vine (1.8 tonnes/acre)

VINEYARD:

100% single vineyard located amongst the highest (530m-580m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. Between 2004 and 2007 a total area of 3.2 Hectares was planted at high density (8000 vines/Ha) to the highest quality clones (13 in total), most new to Australia, of four white varieties. The site possesses two steep, north-facing amphitheatres, both with well-drained ancient rocky soils comprising of a mosaic of shale, quartz, sandstone, ironstone and silt. The mean average growing season temperature of 15.6C is comparable to that of Burgundy and Alsace in France. The high annual rainfall of 42 inches (1050mm) allows the vineyard to be dry grown. The vines are grown without the use of synthetic fertilizers, fungicides and pesticides. The vineyard is hand pruned and hand harvested.

WINEMAKING:

The fruit was whole bunch pressed and the juice transferred directly by gravity into a subterranean cellar where wild yeast fermentation took place. 64% of the wine was barrel fermented in seasoned French oak barriques, the remainder in stainless steel tanks. 86% of the wine was left on its yeast lees for 6 months, and 14% for 18 months chosen from "reserve wine" parcels from the previous vintage. 20% of the total blend underwent malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended, filtered and bottled.

RRP/BOTTLE AUS: \$29
DATE OF BOTTLING: August 2008
DATE OF RELEASE: September 2008
BEST DRINKING: 2008 to 2015

WINEMAKERS COMMENTS:

This is the inaugural release of La Signorina. Four of the world's greatest white varieties are grown to produce an exotically aromatic, fresh and elegant white wine with alluring vitality and purity. Its aroma displays fresh pear, lemon, grapefruit, lime, pineapple, and apple. The palate has sweet, concentrated fruit, lively acidity, with lovely minerality and texture and a crisp finish.

REVIEWS

"Some folks would suggest that this is the future of Australian white wine - or at least, of Australian riesling...this is an excellent pointer to the kind of wine you can end up with....The wine tastes exotic, that's for sure. There's lots of spicy, apple-like, rosewater-infused perfume and an excellent hit of spicy, citrusy flavour. It's a wine where each of the varieties seems to be making a noticeable, and positive contribution. It's grippy and pulpy through the finish and although I'm guessing that it's not sweet, it carries a sense of sweetness. Intriguing from go to whoa". **91 points, Drink 2009-2010. Campbell Mattinson, Winefront, Jan '09**

Top 40 summer whites "This is David Freschi's first release of this exotic blend of pinot grigio, chardonnay, riesling and gewurztraminer from a single vineyard in the Adelaide Hills. Highly aromatic, it's silky textured with subtle fruit flavours and crisp acidity" **Sally Gudgeon, Qantas Mag, Dec '08.**

Top drops of the month "A blend of chardonnay, pinot grigio, riesling and gewurztraminer from a Hills vineyard owned by Langhorne Creek-based winemaker David Freschi. It's sweet and tangy, with a lovely citrus perfume." **Max Allen, Australian Gourmet Traveller Magazine, Dec '08.**

"It is now officially a trend...I've tasted another two equally adventurous bottlings modelled on the way-out blended wines found in Friuli, in Italy's northeast....Langhorne Creek-based winemaker David Freschi has joined the faux-Friulian fray with a characterful 2008 white he calls La Signorina (\$29). A blend of pinot grigio, chardonnay, riesling and gewurztraminer grapes from a dry-grown vineyard Freschi owns in the Adelaide Hills, La Signorina is a really pretty white wine, with lifted citrus perfume and a rich, grapey-sweet pineapple tang on the tongue. **Max Allen, The Weekend Australian Magazine, Oct '08.**

