

CASA FRESCHI

Wine with soul

2010 CASA FRESCHI LA SIGNORINA

VARIETIES: 13% pinot grigio, 30% chardonnay, 36% riesling, 21% gewürztraminer,
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.5%v/v
AVE VINE AGE: 5 years
AVE YIELD: 457g/vine (20 hl/Ha)

VINEYARD:

100% single vineyard located amongst the highest (560m-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. 100% of the wine was barrel fermented in seasoned French oak barriques. 85% of the wine was left on its yeast lees for 9 months, and 15% for 21 months chosen from "reserve wine" parcels from the previous vintage. (overall lees ageing time of 11 months) 45% 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: \$30
DATE OF BOTTLING: 19 November 2010
DATE OF RELEASE: 1 April 2011
BEST DRINKING: 2011 to 2017

WINEMAKERS COMMENTS:

In 2010, the chardonnay harvest began on February 15, the earliest on record, and finished with riesling on March 15. The virtually perfect growing conditions leading up to harvest, slightly lower than average yields, and extra year of vine age have all led to greater minerality and depth of flavour. The riesling fruit in particular, harvested between 12.5 and 14%alc, for the first time playing the leading role in the blend, has imparted a greater accent of lime, grapefruit and raisin, together with its all important mineral acidity. The higher proportion of gewürztraminer contributing ginger, spice, rose petal and turkish delight perfume, its fleshy, soft texture providing a counter-balance to the taut riesling acidity. The chardonnay and pinot grigio played a more supportive role, the former important for its structure and length, the latter for its texture and body. The higher concentration of sugars this year has also resulted in a longer than usual primary fermentation lasting 4 months on average, adding to its complexity and mouthfeel.

REVIEWS:

"You don't just take a few glugs of whatever varieties are to hand and cobble them together. Well you can, but the chances of getting a white wine of this intrigue and complexity are pretty low. Here instead, it's clear David Freschi has a plan and some inspiration and benchmarks in mind as he weaves varying proportions of Pinot Gris, Riesling, Chardonnay and the spicy Gewurztraminer together. This wine is inspired by white blends from Italy's cold far north east, which are often its most prized and expensive whites. This is powerful, yet so subtle and it's a joy to have to look for and then find the fleeting and recurring characters of melon, orange peel, lemon flower, rosewater, lychee, minerals and more in such a vivacious persona. Perhaps like great perfume, the intrigue and discovery is in the game." **David Ridge, The Adelaide Review, Sep 2 2011.**

"A white blend from a steeply sloped Mt Lofty vineyard. Lychees, rose water and stone fruits on the nose, the palate adds some pears with gently savoury cashew nut complexity to close." **93/100 Nick Stock, WBM June 2011.**

"When Alsace meets Burgundy... A single vineyard blend of Pinot Gris/Chardonnay/Riesling/Gewurztraminer from on a steep, rocky slope on the side of Mt Lofty at an altitude of over 500m; there is plenty happening in the glass, and the wine will grow in stature over the next few years, sustained by its acidity." **89/100 tasted 23/12/10 Drink by 2014, James Halliday Wine Companion 2012**

