

CASA  
FRESCHI

*Wine with soul*

## 2011 CASA FRESCHI ALTEZZA

**VARIETIES:** 100% chardonnay  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 12.5%v/v  
**AVE VINE AGE:** 7 years  
**AVE YIELD:** 480g/vine (23 hl/Ha)

### VINEYARD:

100% single vineyard located amongst the highest (560m-580m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. In 2004, 1.6 Hectares was planted at high density (8000 vines/Ha) to a selection of the highest quality Burgundy clones and a small percentage of Mendoza clone. The chardonnay is grown on a steep, north-facing amphitheatre, 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, followed by 67% malolactic fermentation. The wine was left on its yeast lees for a total of 10 months without batonnage. It was allowed to clarify and stabilize naturally without fining, and filtered before bottling.

**RRP/BOTTLE AUS:** \$40  
**DATE OF BOTTLING:** 11 January 2012  
**DATE OF RELEASE:** 1 April 2012

### WINEMAKERS COMMENTS

The 2011 season began very late after a cool and wet winter, followed by a cool and wet spring. Flowering was as much as five weeks later than average. The cool and wet conditions prevailed through summer and autumn, resulting in an extraordinarily late ripening, 6 weeks later than average. The very long and late ripening resulted in beautifully developed characters never seen before, and above average acidities at alcohol levels 1% lower than average.

### REVIEWS

"The blue blood credentials of this wine cannot be challenged: a high density planting of Burgundy clones, plus Mendoza clone, on a 1.6-ha very steep, north-facing amphitheatre slope organically managed. Barrel-fermented in used French barriques, two-thirds going through mlf, and left without lees stirring for 10 months. The wine has exceptional intensity and length, the flavours in a grapefruit spectrum, the acidity perfectly balanced, the finish long and penetrating. Screwcap." **Rating: 96 \$45 Drink by: 2021 Alc: 12.5% James Halliday Wine Companion Newsletter March 22, 2012**

