

CASA FRESCHI

Wine with soul

2011 CASA FRESCHI LA SIGNORINA

VARIETIES: 85% riesling, 13% gewürztraminer, 1% pinot grigio, 1% chardonnay,
REGION: Adelaide Hills, South Australia
ALCOHOL: 12.0%v/v
AVE VINE AGE: 6 years
AVE YIELD: 375g/vine (18 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 and sulphured post primary fermentation to prevent mlf. The wine was left on its yeast lees for 10 months without batonnage. It was allowed to clarify and stabilize naturally without fining, and filtered before bottling.

RRP/BOTTLE AUS: \$30
DATE OF BOTTLING: January 2012
DATE OF RELEASE: November 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.

