

CASA FRESCHI

Wine with soul

2011 CASA FRESCHI RAGAZZI PINOT GRIGIO

VARIETY: Pinot Grigio
REGION: Adelaide Hills, South Australia
ALCOHOL: 12.0%v/v
AVE VINE AGE: 6 years
AVE YIELD: 500g/vine (24hl/Ha)

VINEYARD:

100% single vineyard located amongst the highest (560m-580m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. 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 aged on its yeast lees for 2 months, 27% 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: \$25
DATE OF BOTTLING: June 2011
DATE OF RELEASE: June 2011
BEST DRINKING: 2011 to 2016

WINEMAKERS COMMENTS:

Within the small Casa Freschi vineyard lies an area of vines that produces wine with a distinctive fragrance, energy and approachability in its youth. These parcels are carefully blended and bottled young to capture the vibrant fruit, fresh juicy flavour, and opulent texture.

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.

The result is a wine with fresh pear, apple, pineapple and grapefruit with a hint of spice, nut, yeast and toast complexity in the background. The palate is fresh and lively, with concentrated ripe pear and nuts, a soft creamy texture supported by crisp, mineral acidity and finishing with excellent length of flavour.

REVIEWS:

"..a startling pinot grigio from Mt Lofty in the Adelaide Hills...The grapes are grown on a single, low-yielding vineyard near Mt Lofty (560-580 m), and were whole bunch pressed, then fermented in old French oak barriques, 27% going through mlf. Even with that mlf, the wine is bracing and cleansing, its pear and grapefruit flavours backed by pronounced acidity. A grigio loaded with personality." Screwcap, 12% alc. **94/100 \$25 Drink by: 2015 James Halliday Newsletter 10 Sep 2011.**

"Based on vineyards in the Adelaide Hills, this very young pinot grigio is a cut above most, with a complex thread derived from old oak barrels enhancing its savoury qualities and textural interest. Appetising pear, light hazelnut and mineral characters, clean flavours and a lingering, dry finish make it an appealing drop." **4.5 stars Ralph Kyte-Powell, The Age Epicure, 2 Aug 2011.**

