

CASA FRESCHI

Wine with soul

2012 CASA FRESCHI CHARDONNAY "ALTEZZA"

VARIETIES:	Chardonnay
REGION:	Adelaide Hills, South Australia
ALCOHOL:	12.5%v/v
AVE VINE AGE:	8 years
AVE YIELD:	360g/vine (17 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 collected in 8kg crates, whole bunch pressed and the juice transferred directly by gravity into a subterranean cellar where wild yeast fermentation took place. Each barrique representing an individual pressing of the 12 plantings of different clones/rootstocks/slopes/vine age, allowing them to be assessed up to the end of maturation. 100% of the wine was barrel fermented in seasoned French oak barriques and aged on its yeast lees for 10 months, 90% underwent 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:	\$45
DATE OF BOTTLING:	16 January 2013
DATE OF RELEASE:	1 April 2013

WINEMAKERS COMMENTS

The 2012 season presented conditions we would welcome every year. Good winter rainfall, followed by a growing season without extremes and a non-pressured harvest. The cold and wet preceding season did limit the amount of fruitfulness, resulting in approximately 25% lower than average yields of very concentrated grapes with excellent ripeness and high natural acidity.

REVIEWS

"The aromas are complex with a mix of winemaker and fruit derived elements, baked apple, fresh apple, subtle pineapple and gentle honeyed aromas that suggest hazelnut will come into town. The palate has creamy texture, considerable concentration of fruit richness, delicate acids that sustain and refresh the flavour, and a long palate with hazelnut oat meal flavours in the finish. This wine shows excellent grape-growing and thoughtful winemaking and that will suit restaurants and drinking in the summer of 2014." **Top 100 wines 94/100, Drink to 2016, \$45, 12.5% alc, Robert Geddes MW, Australian Wine Vintages Gold book 2014**

"Spends 10 months in French oak, is unfinned and comes from a vineyard location in the upper reaches of the Adelaide Hills at around 550 metres above sea level. Chill to the bone. Altezza wines are reserved for special vintages only. Interestingly smells quite marine, oyster shells and sea breeze kind of thing, but a twang of cedary oak and floral notes. Attractive anyway. Clear, crisp fruit character, slippery textured and finishing pure and true with green apple kind of flavours and a crispness of alpine herb bitterness. It's a style that likely lends itself to a few more years to flesh out and mellow, not seeking trim refinement, but showing sluicy, juicy personality of the variety. I like it." **\$45 Drink 2013-2019, 12.5% alc, 90/100 Mike Bennie, Winefront, July 2013.**

