

# CASA FRESCHI

*Wine with soul*

## 2012 CASA FRESCHI "LA SIGNORINA"

<b>VARIETIES:</b>	67% riesling, 14% pinot grigio, 11% chardonnay, 8% gewürztraminer
<b>REGION:</b>	Adelaide Hills, South Australia
<b>ALCOHOL:</b>	12.5%v/v
<b>AVE VINE AGE:</b>	7 years
<b>AVE YIELD:</b>	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. 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 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 23 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, 9% 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.

<b>RRP/BOTTLE AUS:</b>	\$30
<b>DATE OF BOTTLING:</b>	16 January 2013
<b>DATE OF RELEASE:</b>	15 November 2013

### WINEMAKERS COMMENTS:

La Signorina is a field blend, predominantly from a single steep east-facing slope. The slope's exposed stony soil heats early by the gentle morning sun enabling a long, slow and gentle ripening resulting in tiny yields of grapes abundant in delicate aroma, acidity, flavour and texture.

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:

"Medium-light straw yellow colour; a complex and attractive bouquet of smoky sulfides, caramel and spices. The palate is also full of interesting flavours, backed firmly by lively acidity, giving a lemon-sherbet tang. Good balance, refined texture and length. An entertaining dry white." **92/100, Top Wines for Summer, \$30, Best within two years. Huon Hooke, Sydney Morning Herald 26 Nov 2013.**

"A wine writer or any taster for that matter can go wild sniffing this, rose, musk, lychee, apple, florals, blonde toffee, fresh cut tobacco and black tea. The medium bodied palate starts apple and orange citrus with floral edges with creamy mid palate, exotic fruit complexity and layered pithy mouth watering finish that suits food with a subtle display of apple, mandarin, white stone fruit, papaya and creamy lees." **94/100, Drink to 2016, \$30, 12.5% alc, Robert Geddes MW, Australian Wine Vintages Gold book 2014**

"From a single vineyard set at around 550 metres in Mount Lofty. Sees ten months in oak and is a blend of riesling, gewurztraminer, chardonnay and pinot grigio. Unfined and sent to bottle. Has a mealy, vanillin, yoghurt aroma with lemn curd and pawpaw aromas in tow. Pretty exotic to taste, almost a little oxidative note creeping in, not sure if style or fault here. Not too untoward, and ebbs away with time in the glass. Shows more creaminess of oak, a clang of appley flavour and chalky phenolics to finish with succulent texture and a belt of spiky, steely minerality throughout. It's pretty wild, and I kind of like it for that, but it's also easy to drink. Personality in spades." **\$30 Drink 2013-2017, 12.5%, 90/100 Mike Bennie, Winefront, July 2013.**

"Plenty of colour, this field blend white (riesling, gewurztraminer, chardonnay and pinot gris) is fragrant and savoury on the bouquet, offering lemon zest, wet slate, fennel and a touch of bracken; the palate is racy, edgy and linear on entry, with savoury backbone of nutty flavours lingering on the extended finish." **\$30 Drink by 2017, 12.5% alc, 92/100 Ben Edwards, James Halliday Wine Companion, July 2013.**

