

CASA FRESCHI

Wine with soul

2012 CASA FRESCHI RAGAZZI PINOT GRIGIO

VARIETY: Pinot Grigio
REGION: Adelaide Hills, South Australia
ALCOHOL: 12.5%v/v
AVE VINE AGE: 7 years
AVE YIELD: 400g/vine (20hl/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 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 10 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 6 months, 24% 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: September 2012
DATE OF RELEASE: October 2012

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 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.

REVIEW:

"David Freschi makes wine in Langhorne Creek and the Adelaide Hills, where this pinot grigio is sourced. It's called Ragazzi - Italian for "friends" - so share it with yours, as it's one of the finest pinot grigios around. It has loads of texture, partly from spending a short stint in old barriques, yet it's super-zingy, plus very floral with honeysuckle notes and a hint of pear. It's spicy and savoury with tangy acidity, quite luscious yet there's fineness to it. A terrific summer drink on its own and great with sashimi or fried snapper. \$25. " **Jane Faulkner, The Saturday Age Nov 24, 2012.**

