

CASA FRESCHI

Wine with soul

2013 CASA FRESCHI “LA SIGNORINA”

VARIETIES:	42% riesling, 42% gewürztraminer, 15% chardonnay, 1% pinot grigio,
REGION:	Adelaide Hills, South Australia
ALCOHOL:	12.5%v/v
AVE VINE AGE:	8 years
AVE YIELD:	500g/vine (24 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 new (8%) and seasoned French oak barriques and aged on its yeast lees for 14 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.

RRP/BOTTLE AUS:	\$30
DATE OF BOTTLING:	24 April 2014
DATE OF RELEASE:	1 October 2014

WINEMAKERS COMMENTS:

La Signorina is a multi-varietal white 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 higher proportion of gewürztraminer this year has enhanced the exotic nature of this blend, providing lovely flesh but retaining delicacy and lovely natural acidity. A complex array of aromas, lemon, lime, ginger, Turkish delight, spice, apple, pear combine for an enchanting bouquet. On the palate it shows sweet upfront fruit with lovely mid palate texture and a savoury, powdery, mineral finish. Anticipated best drinking 2014 to 2023.

