

# CASA FRESCHI

*Wine with soul*

## 2013 CASA FRESCHI RAGAZZI PINOT GRIGIO

**VARIETY:** Pinot Grigio  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVE VINE AGE:** 8 years  
**AVE YIELD:** 800g/vine (40hl/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 4 months, 6% 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:** \$27  
**DATE OF BOTTLING:** 7 June 2013  
**DATE OF RELEASE:** 1 July 2013

### WINEMAKERS COMMENTS:

In a nutshell, 2013 produced abundant quantities of very high quality fruit. The last time both quantity and quality were so high was in 2001. It is hard to explain exactly why this is so, as pruning levels and vineyard management were almost identical to 2012, but yields were almost double those of 2012. Fungicide sprays were halved due to the kind conditions throughout the growing season, the rapidity of ripening presented the biggest challenge and a key to the success of the vintage was harvest timing. As a result, we had to quadruple the intensity of harvest compared to 2012 in order to pick at optimum ripeness and acid balance. We are very happy with the result, the 2013 Ragazzi Pinot Grigio has slightly more richness, body and texture as a result of the season, but still with its hallmark mouthwatering acidity. Enjoyable to drink young, it will also drink well for at least the next 5 years.

### REVIEWS ;

"This is superb. Very complex, it has a nutty, smoky lees-influenced bouquet with smoked chicken hints giving a resemblance to a slightly feral style of chardonnay. It's rich and mouth-filling, happily not sweet, but balanced and clean." **92/100, \$25, Top 100 releases, Huon Hooke, AGT Wine Magazine, Dec/Jan 2014.**

"A crisp, crunchy Grigio that does its best to emulate the flavoursome, refreshing styles of north east Italy but showing a touch extra personlaity of fruit - a generosity and lees derived smokiness. Easy drinking, with varietal personality." **92/100, \$25, Top 100 releases, Mike Bennie, Wine Business Magazine, Nov 2013.**

"This is a superb wine that should win over the PG sceptics. Very complex, it has a nutty, smoky lees-influenced bouquet with smoked-chicken hints, giving it a more than passing resemblance to a complex, slightly wild, chardonnay. Rich, mouth-filling, balanced and clean to finish." **92/100, Top Aussie White \$25 Now to five years. 13.0% alc , Huon Hooke, Sydney Morning Herald 15 Oct 2013.**

"From one of the highest vineyards in the Adelaide Hills on the steep north-facing slopes, with 10 clones separately harvested, whole bunch pressed and wild yeast barrel-fermented in used French barriques (+6% mlf) All this has proved worth the effort, adding layers of texture, yet not stultifying the varietal pear/apple fruit expression." **94pts Drink by 2015, 13.0% alc, James Halliday Companion Newsletter 17 September 2013.**

