

CASA FRESCHI

Wine with soul

2014 CASA FRESCHI RAGAZZI NEBBIOLO

VARIETY: Nebbiolo
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.5%v/v
AVE VINE AGE: 16 years
AVE YIELD: 0.75kg/vine (18hl/Ha)

VINEYARD:

100% single vineyard located 4km north of Lake Alexandrina. In 1999, 2.0 hectares were planted at 4000 vines/Ha to two high quality clones of nebbiolo on various rootstocks. The lowest performing parcels of fruit were replaced in 2005 by 8 Matura nebbiolo clones. The site possesses low vigour, deep calcareous soils with a mix of clay, sand, marl and limestone gravel. The low annual rainfall of 250mm is supplemented by the judicious use of fresh water irrigation from Lake Alexandrina. The close proximity to the lake and sea provides strong cooling winds, often arriving just after midday during the summer months. Autumns are usually sunny, cool, dry and calm, resulting in long ripening periods. The mean average growing season temp of 17.2C is comparable to Margaret River and Napa Valley. Grown without the use of synthetic fertilizers, fungicides and pesticides. Hand pruned and hand harvested.

WINEMAKING:

21 individual plantings (10 clones on various rootstocks/vine age) are harvested into 8kg crates, destemmed, foot crushed and fermented separately by wild yeast in small open top fermenters, hand plunged, and macerated for an average of 2 to 3 weeks. It is then pressed directly into old French barriques & puncheons where natural mlf takes place. The wine is then sulphured and left on its lees until the end of maturation when it is racked by gravity. No additives are used in its production except minimal sulphur dioxide.

REFINEMENT:

10 months in seasoned French oak barriques and puncheons
Unfined and unfiltered.

RRP/BOTTLE AUS: \$27

DATE OF BOTTLING: 2 January 2015

WINEMAKERS COMMENTS:

Following the abundant 2013 season, and exacerbated by a dry winter and cold, windy conditions at flowering, yields were down by 50% in 2014. We were fortunate in that we did not experience heat extremes during this growing season, the third year in a row. This is particularly important for the heat sensitive nebbiolo grape.

With Nebbiolo, the variation in clonal characteristics is quite pronounced and we have planted the vineyard to be able to choose from many parcels (21 in total).

The Ragazzi Nebbiolo cuvee is chosen from those that are charming and accessible in their youth (i.e. with more open aromatics and lower tannins) These parcels are given slightly shorter macerations (approx. 2 to 3 weeks) and shorter maturation (10 months) in a greater proportion of smaller format barrels (80% barriques).

