

CASA
FRESCI

Wine with soul

2012 CASA FRESCI "LA SIGNORA"

VARIETIES: Nebbiolo (85%), Shiraz (8%), Malbec (7%)
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.3%v/v
AVE VINE AGE: 18 years
AVE YIELD: 960g/vine (15 hl/Ha)

VINEYARD:

100% single vineyard located 4km north of Lake Alexandrina. Low to moderate vigour, deep calcareous soils with a mix of clay, sand, marl and limestone gravel. Semi-arid (ave rainfall 250mm) cool to warm temperate micro-climate with strong cooling lake and ocean winds. (17.2C ave mean growing season temp) Grown without the use of synthetic fertilizers, fungicides and pesticides. Hand pruned and hand harvested.

WINEMAKING:

22 individual plantings 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 3 to 4 weeks. It is then pressed directly into old French puncheons (Nebbiolo) and old French barriques (French varieties) where natural mlf takes place. The wine is then sulphured and left on its lees until the end of maturation when it is racked and assembled by gravity. No additives are used in its production except minimal sulphur dioxide.

REFINEMENT:

18 months in fine grain seasoned French oak
Unfined and unfiltered.

RRP/BOTTLE AUS: \$45
DATE OF BOTTLING: 15 Dec 2013
DATE OF RELEASE: 1 July 2014
BEST DRINKING: 2014 - 2029

WINEMAKER COMMENTS:

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.

The delicate florality, red fruit and assertive tannins of Nebbiolo are complemented by the predominantly black fruit, expansive flavours and chocolatey tannins of the Shiraz and Malbec. The resultant wine shows a wonderful complexity of aromas and flavours, and an elegant, textured palate and long savoury finish for long term cellaring.

REVIEWS:

"David Freschi updated his parent's vineyard with nebbiolo from his ancestral homeland. La Signora is 85% nebbiolo with shiraz and malbec. Nebbiolo's hallmark rose-petal perfumes predominate, with the region's rusticity a feature of the deep yet surprisingly adroit palate. Pair with wild-boar ragu." Peter Bourne, Qantas Magazine April 2015

"Spends 18 months in oak, working well with the variety's inherent tannin profile, and delivering a mouthfeel that offers an almost reserve strictness of powerful fruit and those tannins. Its perfume is more floral, with briary berries and aniseed scents in tow." **92pts** Top 100 releases, Mike Bennie, Wine Business Magazine Dec/Jan '15

"Dark Nebbiolo, David Freschi's La Signora Nebbiolo has often been very dry, savoury and mouth-puckeringly tannic in the past, and while this new vintage is still robust and firm, there's oodles of dark, rich fruit too." Top Drops of the Month, Max Allen, Gourmet Traveller Magazine Sep '14

"A blend of nebbiolo, shiraz and malbec; 22 components were separately wild-yeast fermented and pressed into used French puncheons (nebbiolo), the remainder into used French barriques, with minimal handling. The vintage has provided this wine with a perfect stage to strut its stuff, and that it does, the perfume of the nebbiolo given free reign without the penalty of its tannins, these covered by a panoply of fruit from the other varieties." **95pts** Drink to 2027, James Halliday Wine Companion 2015

