

CASA FRESCHI

Wine with soul

2012 CASA FRESCHI NEBBIOLO

VARIETY: Nebbiolo (100%)
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.5%v/v
AVE VINE AGE: 7 years
AVE YIELD: 0.8 kg/vine (19hl/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 (Lampia) 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 puncheons where natural mlf takes place. The wine is then sulphured and left on its lees until the end of maturation when it is raked by gravity. No additives are used in its production except minimal sulphur dioxide.

REFINEMENT:

18 months in seasoned French oak puncheons
Unfined and unfiltered.

RRP/BOTTLE AUS: \$55
DATE OF BOTTLING: 15 December 2013
DATE OF RELEASE: 1 October 2014

WINEMAKERS COMMENTS:

The extraordinary quality of fruit produced in 2012 enabled us to bottle, for the first time, an ultra-premium nebbiolo. This wine represents the best 15% of nebbiolo parcels grown in 2012, chosen for their beautiful aromatic complexity of cherry, raspberry, anise, rose, earth & chestnut, and their full, fine savoury tannins providing a wonderful backbone to the delicate flavours. This wine will benefit from long term cellaring to 2030.

REVIEWS:

“Wild-yeast fermented, macerated for 28 days in open fermenters; unfined and unfiltered. Light body on a sturdy frame. Delicate flavours of mint, dark cherry, soy, twigs and tar. Floral overtones. Beautifully integrated in all respects.” **94pts** Drink to 2024, \$55 James Halliday Wine Companion 2016

“This is now the flagship of the Casa Freschi range. It’s made from the best 15% of nebbiolo grown on the estate. Wild yeast fermented, macerated for 28 days, matured in seasoned French oak, bottled unfined and unfiltered. It’s an elegant wine of quiet insistence. It’s light in colour, carries flavour of aniseed, red cherry, dust and dried herbs, and saves its best for the finish, as nebbiolo is so adept at doing. There’s a tarry, nutty character here too, and tips of mint. Tannin lingers beautifully. You kind of need to slow down and listen closely to appreciate this wine, but it has good things to say.” **93pts** Campbell Mattinson, Winefront Nov ‘14

“Starts with a light, red perfume, but the nose conceals the savoury complexity that is to follow. Bennie thought it quite reserved with delicate fragrance and firm, controlling tannins. Red cherry, cranberry acidity with a touch of musk and gentle, sweet flavour. I found more power to the flavours, and the nose will build to match them in time.” **Star performer, 3rd best Australian Nebbiolo** AGT Wine Nebbiolo tasting Apr/May 2014.

