

# CASA FRESCHI

*Wine with soul*

## 2013 CASA FRESCHI CHARDONNAY

<b>VARIETIES:</b>	Chardonnay
<b>REGION:</b>	Adelaide Hills, South Australia
<b>ALCOHOL:</b>	13.0%v/v
<b>AVE VINE AGE:</b>	9 years
<b>AVE YIELD:</b>	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. In 2004, 1.6 Hectares was planted at high density (8000 vines/Ha) to a selection of the highest quality Burgundy clones and a small percentage of Mendoza clone. The chardonnay is grown on a steep, north-facing amphitheatre, 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 12 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 (25%) and seasoned French oak barriques and aged on its yeast lees for 14 months, 30% underwent malolactic fermentation. The wine was left on its yeast lees for a total of 14 months without batonnage. It was allowed to clarify and stabilize naturally without fining, and filtered before bottling.

<b>RRP/BOTTLE AUS:</b>	\$45
<b>DATE OF BOTTLING:</b>	24 April 2014
<b>DATE OF RELEASE:</b>	1 October 2014

### WINEMAKERS COMMENTS

After the miniscule 2012 harvest, 2013 was a relief producing good quantities of very high quality fruit. The larger than average yields also meant an increase in the intensity of harvest in order to pick at optimum ripeness and acid balance. We are excited with the result, the high amount of extract is balanced by lovely natural acidity. The 2013 has the advantage of early accessibility coupled with long term cellaring potential. The delicate grapefruit, lime, nectarine and apple aromas can also be seen on the expansive palate that has an extremely persistent finish. This chardonnay is chosen from the best 15% of the chardonnay harvest. Anticipated best drinking 2014 to 2025.

### REVIEWS:

“Wild yeast fermented in barrel, 14 months sur lie, bottled unfined. Thoroughly interesting wine. The flavours: of hazelnuts, cracked wheat, nectarine and citrus. The texture: satiny. The length: it sings with juicy, slinky flavour.”  
**94pts** Drink by 2019, James Halliday Jan '15

“Wild yeast fermented in barrel, 25% new oak. Sweet core of flavour but wild with savoury complexity from there. Nectarine, pine nuts, hazelnuts and cracked wheat. Juicy and long through the finish. Gorgeous wine.” **94pts**  
Campbell Mattinson, Winefront Oct '14

