

CASA FRESCHI

Wine with soul

2013 CASA FRESCHI RAGAZZI CHARDONNAY

VARIETY: Chardonnay
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 9 years
AVE YIELD: 500g/vine (24hl/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 8 months, 4% 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: 1 November 2013
DATE OF RELEASE: 1 January 2014

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 inaugural bottling of the 2013 Ragazzi Chardonnay shows lovely fresh citrus and stone-fruits complimented by a hint of mealy, nutty character derived from wild yeast barrel fermentation. The palate is mouthfilling yet elegant with pure, concentrated fruit, mouthwatering acidity and good length of flavor. Enjoyable to drink young, it will also drink well for at least the next 5 years.

REVIEWS:

"This chardonnay has nutty, nougat-like, slightly smoky aromas that are complex and appealing. It's soft and rich, deep and satisfying, with real individuality that's a little out of the mainstream." **93pts** Huon Hooke Sydney Morning Herald /Melbourne Age Jan '15

"A wine of elegant power. It was 100% barrel fermented but you'd not pick it. Freshness of fruit is the order of the day, though it's also textural and well-shaped as it runs along your tongue. Pure, glistening fruit through the finish. Very Good." **92pts** Drink to 2018, Winefront Sep '14

"Hand-picked, whole bunch pressed direct to used French barriques for a wild yeast fermentation; each barrique receiving an individual pressing of the 10 different blocks; 4%mlf; selectively blended prior to bottling. Obviously enough, complex, but the intensity of fruit has soaked up the oak, allowing the delicate grapefruit/grapefruit zest/white peach fruit have its say." **95pts** Drink to 2020, James Halliday Wine Companion 2015

