

# CASA FRESCHI

*Wine with soul*

## 2014 CASA FRESCHI RAGAZZI PINOT GRIGIO

**VARIETY:** Pinot Grigio  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVE VINE AGE:** 9 years  
**AVE YIELD:** 180g/vine (9hl/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, 5% 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 OCT 2014

### WINEMAKERS COMMENTS:

Following the abundant 2013 season, and exacerbated by a dry winter and cold, windy conditions at flowering, yields were down by 75% in 2014. We were fortunate in that we did not experience heat extremes during this growing season, the third year in a row, and fruit was calmly harvested at optimum ripeness.

The Ragazzi Pinot Grigio cuvee is chosen from parcels that are charming and accessible in their youth (i.e. with more open aromatics and juiciness) These parcels are given slightly shorter maturation on lees (8 months) in seasoned French oak barriques to retain a high degree of freshness and preserve the delicate aromatics of the fruit whilst imparting an underlying complexity and texture.

