

# CASA FRESCHI

*Wine with soul*

## 2013 CASA FRESCHI “LA SIGNORA”

<b>VARIETIES:</b>	Nebbiolo (70%), Shiraz (15%), Malbec (15%)
<b>REGION:</b>	Langhorne Creek, South Australia
<b>ALCOHOL:</b>	13.5%v/v
<b>AVE VINE AGE:</b>	19 years
<b>AVE YIELD:</b>	1.2 kg/vine (24 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 microclimate 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:

21 months in seasoned French oak puncheons and barriques.  
Unfined and unfiltered.

**RRP/BOTTLE AUS:** \$45  
**DATE OF BOTTLING:** 21 Dec 2014

### WINEMAKER COMMENTS:

2013 was the second season in a row without extremes of weather. This fact is very important for the fickle nebbiolo grape, as temperatures must be just right in order to achieve the desired flavour and tannin development. A very small 2012 crop followed by good winter rainfall, favourable weather during flowering and berry set, and warm ripening conditions led to abundant quantities of fruit achieving excellent levels of ripeness. That said, the picking window was narrow in 2013, which meant a very intense and short harvesting period in order to get all the fruit in at optimum ripeness and balance.

Only the very best parcels of fruit showing depth of flavour and fullness of structure are chosen for the La Signora cuvee, where nebbiolo plays the leading role. Its red fruits, floral accents, full assertive tannins and fresh acidity is complemented by the sweet, dark fruits and expansive old vine flavours of the shiraz and malbec.