

CASA FRESCHI

Wine with soul

2013 CASA FRESCHI “PROFONDO”

VARIETIES:	Cabernet Sauvignon (55%), Shiraz (24%), Malbec (21%)
REGION:	Langhorne Creek, South Australia
ALCOHOL:	14.0%v/v
AVE VINE AGE:	41 years
AVE YIELD:	1.0 kg/vine (20 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:

Sourced solely from our oldest plantings (1972), 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 new (5%) and old French barriques 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 French oak barriques.
Unfined and unfiltered.

RRP/BOTTLE AUS: \$55
DATE OF BOTTLING: 21 Dec 2014

WINEMAKER COMMENTS:

This is only our eighth bottling in 15 years of Profondo as it is produced only when the result is of exceptional quality and with the potential for long-term cellaring.

The season began with good winter rainfall, followed by favourable weather during flowering and berry set, and warm ripening conditions, resulting in all varieties achieving excellent levels of ripeness and good natural acidity. 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 exceptional depth of flavour and fullness of structure are chosen for the Profondo cuvee. The three varieties complement each other beautifully, the high extract cabernet sauvignon with its savoury, fungal, mint, cassis, herb and raspberry characters, are fleshed out by the exuberant, expansive and spicy flavours of the shiraz, with malbec adding a layer of dark fruits and earth. The result is a complex, multi-layered, silky textured wine with elegance and full, fine tannins providing the balance and structure to enable long-term cellaring.