

# CASA FRESCHI

*Wine with soul*

## 2015 CASA FRESCHI RAGAZZI CHARDONNAY

**VARIETY:** Chardonnay  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVE VINE AGE:** 11 years  
**AVE YIELD:** 400g/vine (20hl/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 6 months, 18% 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:** \$28  
**DATE OF BOTTLING:** 7 July 2015

### WINEMAKERS COMMENTS:

2015 was a very successful year. Slightly above average yields were ripened with ease during the warmer and drier than average growing season. The fruit ripened with beautiful balance of flavour, sugar and acidity, and it was the earliest harvest to date commencing on 16 February. Of note was the extra level of concentrated flavour and minerality in the wines, perhaps due to the combination of warm, dry conditions that prevailed, and extra year of vine age.

With Chardonnay, the variation in characteristics in each parcel (from a different clone/rootstock or aspect) is quite pronounced and we have planted the vineyard to be able to choose from many (10 in total).

The Ragazzi Chardonnay cuvee is chosen from those that are charming and accessible in their youth (i.e. with more open aromatics and juiciness)

