

CASA FRESCHI

Wine with soul

2013 CASA FRESCHI NEBBIOLO

VARIETY: Nebbiolo (100%)
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.5%v/v
AVE VINE AGE: 8 years
AVE YIELD: 1.0 kg/vine (24hl/Ha)

VINEYARD:

100% single vineyard located 4km north of Lake Alexandrina. In 1999, 2.0 hectares were planted at 4000 vines/Ha to two high quality clones of nebbiolo on various rootstocks. The lowest performing parcels of fruit were replaced in 2005 by 8 Matura (Lampia) nebbiolo clones. The site possesses low vigour, deep calcareous soils with a mix of clay, sand, marl and limestone gravel. The low annual rainfall of 250mm is supplemented by the judicious use of fresh water irrigation from Lake Alexandrina. The close proximity to the lake and sea provides strong cooling winds, often arriving just after midday during the summer months. Autumns are usually sunny, cool, dry and calm, resulting in long ripening periods. The mean average growing season temp of 17.2C is comparable to Margaret River and Napa Valley. Grown without the use of synthetic fertilizers, fungicides and pesticides. Hand pruned and hand harvested.

WINEMAKING:

21 individual plantings (10 clones on various rootstocks/vine age) 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 where natural mlf takes place. The wine is then sulphured and left on its lees until the end of maturation when it is raked by gravity. No additives are used in its production except minimal sulphur dioxide.

REFINEMENT:

18 months in seasoned French oak puncheons
Unfined and unfiltered.

RRP/BOTTLE AUS: \$55

DATE OF BOTTLING: 15 December 2014

WINEMAKERS COMMENTS:

The 2013 vintage was exceptional, with adequate moisture levels in the soil and favourable weather conditions during flowering initiating a good, even canopy. Warm and sunny conditions prevailed through most of the growing season with occasional small amounts of rainfall keeping the vines healthy and aiding the slightly higher than average yields to ripen with ease. The key to the harvest was to pick quickly enough in order to not over-ripen the fruit and lose too much acidity. It was inevitable from the outset that this season would produce some wonderful parcels of nebbiolo, spoiling us for choice for our second vintage of this label, which represents the best 15% of fruit from our vineyard.

