

# CASA FRESCHI

*Wine with soul*

## 2014 CASA FRESCHI CHARDONNAY

<b>VARIETIES:</b>	Chardonnay
<b>REGION:</b>	Adelaide Hills, South Australia
<b>ALCOHOL:</b>	12.5%v/v
<b>AVE VINE AGE:</b>	10 years
<b>AVE YIELD:</b>	200g/vine (10 hl/Ha)

### VINEYARD:

100% single vineyard located amongst the highest (560m-580m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. In 2004, 1.6 Hectares was planted at high density (8000 vines/Ha) to a selection of the highest quality Burgundy clones and a small percentage of Mendoza clone. The chardonnay is grown on a steep, north-facing amphitheatre, 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 12 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 10 months, 55% underwent malolactic fermentation. The wine was left on its yeast lees for a total of 10 months without batonnage. It was allowed to clarify and stabilize naturally without fining, and filtered before bottling.

**RRP/BOTTLE AUS:** \$45

**DATE OF BOTTLING:** 5 January 2015

### WINEMAKERS COMMENTS

Following the abundant 2013 season, and exacerbated by a dry winter and cold, windy conditions at flowering, yields were down by 66% 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.

We are excited with the result, the high amount of extract is balanced by lovely natural acidity. The delicate grapefruit, lime, nectarine and apple aromas can also be seen on the expansive palate that has an extremely persistent finish. This chardonnay is chosen from the best 15% of the chardonnay harvest

