

CASA FRESCHI

Wine with soul

2014 CASA FRESCHI NEBBIOLO

VARIETY: Nebbiolo (100%)
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.5%v/v
AVE VINE AGE: 14 years
AVE YIELD: 0.5 kg/vine (12hl/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 plantings 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 2015

WINEMAKERS COMMENTS:

This is the third bottling in a row of our ultra-premium nebbiolo. The season began with a dry winter and cold, windy conditions during flowering resulting in yields of less than 50% average. The miniscule yields and favourable ripening conditions though resulted in extraordinary quality fruit. The extra vine age too contributing to the extra depth of flavour and tannin density. This is a fastidiously grown, gently handled nebbiolo produced from our very best parcels of fruit.

