

# CASA FRESCHI

*Wine with soul*

## 2014 CASA FRESCHI “LA SIGNORINA”

<b>VARIETIES:</b>	90% riesling, 6% chardonnay, 4% gewürztraminer,
<b>REGION:</b>	Adelaide Hills, South Australia
<b>ALCOHOL:</b>	13.0%v/v
<b>AVE VINE AGE:</b>	9 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. Between 2004 and 2007 a total area of 3.2 Hectares was planted at high density (8000 vines/Ha) to the highest quality clones (13 in total), most new to Australia, of four white varieties. 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 23 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 8 months, 5% 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:** \$30

**DATE OF BOTTLING:** 1 OCT 2014

### WINEMAKERS COMMENTS:

La Signorina is a multi-varietal white blend, predominantly from a single steep east-facing slope. The slope's exposed stony soil heats early by the gentle morning sun enabling a long, slow and gentle ripening resulting in tiny yields of grapes abundant in delicate aroma, acidity, flavour and texture.

**Riesling** excelled in 2014, both in quality and quantity, the reason why this years blend has the highest proportion of Riesling to date. The kind and vintage conditions also allowed us to experiment with harvesting Riesling over a wider ripeness range (from 12.0 to 13.5 Be), and at the higher levels we witnessed fruit and extract levels never seen before from the vineyards short history, without compromising acidity and freshness. Due to the tiny amount of **gewurztraminer** the birds left us, we decided to give this small parcel a small amount of skin contact to boost this grapes contribution to the blend with pleasing results. The small component of **chardonnay** adding a complimentary layer of fruit, texture and structure to the blend. No Pinot Grigio was used in this years blend, as the area (grown on the steepest and rockiest soils) usually designated for La Signorina was not harvested due to low fruitfulness and poor flowering.

