

CASA FRESCHI

Wine with soul

2015 CASA FRESCHI CHARDONNAY

VARIETIES:	Chardonnay
REGION:	Adelaide Hills, South Australia
ALCOHOL:	13.0%v/v
AVE VINE AGE:	11 years
AVE YIELD:	400g/vine (20 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, herbicides, 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, 60% 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:	\$55
DATE OF BOTTLING:	10 January 2016

WINEMAKERS COMMENTS

2015 was a very successful year. The small yields 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 compacted flavour, minerality and texture in the wines, perhaps due to the combination of warm, dry conditions that prevailed, and extra year of vine age.

REVIEWS

"From the eastern slopes of Mt Lofty, is a generous mouthful of ripe melon and peach fruit flavours that mesh tightly in the palate with balancing acidity and texture. Purity and finesse. In other words, everything that makes chardonnay the greatest white wine for winter." **95pts, Advertiser Top 100 wines of 2017, Tony Love 15 July 2017**