

# CASA FRESCI

*Wine with soul*

## 2015 CASA FRESCI “LA SIGNORINA”

**VARIETIES:** 44% riesling, 44% gewürztraminer, 6% chardonnay, 6% pinot grigio  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVERAGE VINE AGE:** 10 years  
**AVERAGE 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. 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, 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 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, 6% underwent malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended, lightly filtered and bottled.

**RRP/BOTTLE AUS:** \$32

**DATE OF BOTTLING:** 15 Oct 2015

### 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.

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.

