

CASA  
**FRESCHI**

*Wine with soul*

## 2014 CASA FRESCHI “LA SIGNORA”

**VARIETIES:** Nebbiolo (70%), Shiraz (15%), Malbec (15%)  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 13.5%v/v  
**AVE VINE AGE:** 20 years  
**AVE YIELD:** 1.0 kg/vine (20 hl/Ha)

### VINEYARD:

100% single vineyard located 4km north of Lake Alexandrina. Low to moderate vigour, deep calcareous soils with a mix of clay, sand, marl and limestone gravel. Semi-arid (ave rainfall 250mm) cool to warm temperate micro-climate with strong cooling lake and ocean winds. (17.2C ave mean growing season temp) Grown without the use of synthetic fertilizers, herbicides, fungicides and pesticides. Hand pruned and hand harvested.

### WINEMAKING:

22 individual plantings 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 (Nebbiolo) and old French barriques (French varieties) where natural mlf takes place. The wine is then sulphured and left on its lees until the end of maturation when it is racked and assembled by gravity. No additives are used in its production except minimal sulphur dioxide.

### REFINEMENT:

18 months in seasoned French oak puncheons and barriques.  
Unfined and unfiltered.

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

**DATE OF BOTTLING:** Oct 2016

### WINEMAKER COMMENTS:

The season began with a dry winter and cold, windy conditions during flowering resulting in lower than average yields. The small 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. Only the very best parcels of fruit showing depth of flavour and fullness of structure are chosen for the La Signora cuvee, where nebbiolo plays the leading role. Its red fruits, floral accents, full assertive tannins and fresh acidity is complemented by the sweet, dark fruits and expansive old vine flavours of the shiraz and malbec.

### REVIEWS

“70% nebbiolo, 15% each of shiraz and malbec, 22 individual parcels separately open-fermented with wild yeast, macerated for 3-4 weeks, matured for 18 months in used French oak. The bouquet is fragrant, spicy cherry/sour cherry expanding in the best way on a long medium-bodied palate. It’s interesting how nebbiolo dominates the flavours, the other two varieties contributing more weight.” 13.5% alc **Rating 95 To 2030, James Halliday Wine Companion 2018.**

