

CASA  
FRESCHI

*Wine with soul*

## 2015 CASA FRESCHI NEBBIOLO

**VARIETY:** Nebbiolo (100%)  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 13.5%v/v  
**AVE VINE AGE:** 17 years  
**AVE YIELD:** 1.0 kg/vine (24hl/Ha)

### VINEYARD:

Casa Freschi Langhorne Creek 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, herbicides 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 racked 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 2016

### WINEMAKERS COMMENTS:

Very few challenges were posed during the 2015 season. The small yields ripened with ease due to the warmer and drier than average growing season. The grapes ripened with beautiful balance of flavour, sugar, acid and tannins and it was the earliest harvest to date commencing on 4 March 2015.

This is the fourth bottling of our ultra-premium nebbiolo selected from our very best parcels of fruit.

### REVIEWS:

“Casa Freschi is a wine producer to keep an eye on, with a range of wines that seems striking for their high quality and unique-feeling offering. This nebbiolo shows raspberry fruit scents with char and sweet earth characters, while the palate is chewy with ropes of thick tannin, dense with cherry-cola-esque fruit flavours. It should cellar well too.”

**Rating** 93 *Most outstanding new releases, Mike Bennie WBM Nov/Dec 2017;*

“Bombards you with questions from start to finish, but I’m prepared to put my neck on the block here. The perfumed rosewater and spice bouquet sets a path for a finely detailed texture and structure of the palate that cuts across any question about the modest alcohol.” 13.5% alc **Rating** 95 *To 2028 James Halliday Wine Companion 2019.*

