

CASA  
FRESCHI

*Wine with soul*

## 2016 CASA FRESCHI RAGAZZI PINOT GRIGIO

**VARIETY:** Pinot Grigio  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVE VINE AGE:** 11 years  
**AVE YIELD:** 540g/vine (30hl/Ha)

### VINEYARD:

100% single vineyard located amongst the highest (560m-580m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. 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 8 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, 10% 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:** \$28  
**DATE OF BOTTLING:** 15 October 2016

### WINEMAKERS COMMENTS:

Unusually, 2016 presented the second year in a row of slightly above average yields. The kind conditions enabled the fruit to ripen with ease whilst maintaining beautiful natural acidity. It was the earliest harvest to date commencing on 12 February. Of note was the extra level of concentrated flavour and minerality in the wines, perhaps due to the combination of warm, dry conditions that prevailed, and extra year of vine age. Approximately a third of the barriques also went through extended fermentation, up to 8 months in some cases, contributing an extra level of glycerol and funky complexity to the blend.

This is a multi-layered Pinot Grigio with concentrated sweet fruit and glycerol balanced by mouth-watering acidity, exhibiting pear, ginger, apple, grapefruit, lime, citrus blossom, hazelnut and a lovely, lightly powdery, dry and savoury finish.

### REVIEWS;

Selected for Qantas International Business Class Flights Nov/Dec 2018

“Hand-picked from a dry-grown vineyard at 580m, eight parcels whole-bunch pressed and separately fermented in French oak, aged on less for 8 months, 10% undergoing mlf. Wine such as this are game changers: I have to concede that pinot gris is a high quality variety when given respect. Its power is explosive, the palate long and intense, citrus and pear entwined with sparkling acidity.” **95pts**, *Drink to 2021*, James Halliday Wine Companion 2018

