

CASA  
FRESCHI

*Wine with soul*

## 2016 CASA FRESCHI MALBEC

**VARIETY:** Malbec (100%)  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 14.0%v/v  
**AVE VINE AGE:** 44 years  
**AVE YIELD:** 1.25 kg/vine (25hl/Ha)

### VINEYARD:

Casa Freschi Langhorne Creek vineyard located 4km north of Lake Alexandrina. 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:

The grapes are hand-harvested into 8kg crates, destemmed and fermented by wild yeast in small open top fermenters, hand plunged, and macerated for an average of 4 weeks. It is then pressed directly into old French barriques 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:

24 months in seasoned French oak barriques  
Unfined and unfiltered.

**DATE OF BOTTLING:** 12 May 2018

### WINEMAKERS COMMENTS:

The 0.27 hectares of Malbec vines on the estate are a part of the 2.5 hectare original plantings by David's parents in 1972. This very special parcel of fruit has been an integral part of the Profondo blend, an homage to David's father Attilio, since its inaugural release in 1999, and remains so today.

2016 is one of the rare years where both quantity and quality are high. This is the result of good vine storage reserves post a light yielding 2015 harvest, good winter rainfall, sporadic seasonal rainfall, favourable weather during flowering and berry set, and a ripening period without excessive heat or drought. The vines remained healthy, and the balance of leaf to fruit resulted in a near-perfect extended ripening period. Ultimately this led to wonderful quality with beautiful ripeness, fullness of tannin, and natural balanced acidity.

The result is an exuberantly scented wine with blueberry, rhubarb, violet and spice, deeply intense flavour and a lovely backbone of full, fine tannins enhanced by saline minerality.