

CASA
FRESCHI

Wine with soul

2016 CASA FRESCHI NEBBIOLO

VARIETY: Nebbiolo (100%)
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.5%v/v
AVE VINE AGE: 18 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 6 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 raked by gravity. No additives are used in its production except minimal sulphur dioxide.

REFINEMENT:

20 months in seasoned French oak puncheons
Unfined and unfiltered.

DATE OF BOTTLING: December 2017

WINEMAKERS COMMENTS:

The favourable spring and summer conditions following good winter rainfall resulted in good yields of perfectly ripened fruit in 2016. The kind conditions enabled the fruit to ripen with ease whilst maintaining beautiful natural acidity and developing full fine tannins. It was one of the earliest harvests to date commencing on 6 March. Of note was the extra level of concentrated flavour, tannin and minerality in the wines, perhaps due to the combination of warm, dry conditions that prevailed, and extra year of vine age.

This bottling was chosen from the best 15% of parcels from the small vineyard that exhibited deep levels of aromatic complexity, flavour and tannin for long term ageing and enjoyment.

