

CASA  
FRESCHI

*Wine with soul*

## 2017 CASA FRESCHI “LA SIGNORA”

**VARIETIES:** Nebbiolo (40%), Cabernet Sauvignon (30%), Malbec (30%)  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 14.0%v/v  
**AVE VINE AGE:** 34 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 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 raked and assembled by gravity. No additives are used in its production except minimal sulphur dioxide.

### REFINEMENT:

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

**DATE OF BOTTLING:** July 2019

### WINEMAKER COMMENTS:

Following slightly drier than average conditions during winter, the unusually cold spring resulted in late flowering under ideal conditions. Above average spring and summer rainfall and below average growing season temperatures resulted in an extended ripening and a very late harvest. The small yields and favourable, extended ripening conditions though resulted in extraordinary quality fruit.

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 cabernet sauvignon and malbec.

