

CASA  
**FRESCHI**

*Wine with soul*

## 2015 CASA FRESCHE “LA SIGNORINA”

<b>VARIETIES:</b>	44% riesling, 44% gewürztraminer, 6% chardonnay, 6% pinot grigio
<b>REGION:</b>	Adelaide Hills, South Australia
<b>ALCOHOL:</b>	13.0%v/v
<b>AVE VINE AGE:</b>	10 years
<b>AVE YIELD:</b>	350g/vine (20 hl/Ha)

### VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Adelaide Hills estate located amongst the highest (560m-580m altitude), steepest and coolest slopes in Ashton 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. It was planted on a number of different aspects to various clones and rootstocks at high density (8000 vines/Ha) in 2004 and 2005. The mean average growing season temperature is 15.6C (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 in harmony with nature without the use of synthetic fertilizers, herbicides, fungicides and pesticides. They are hand pruned and select hand harvested.



### WINEMAKING:

The fruit was collected in 8kg crates, whole bunch pressed and the juice transferred directly by gravity into our cool subterranean cellar where wild yeast fermentation took place. Each barrique representing an individual pressing of the 23 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, 6% underwent malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended, lightly filtered and hand bottled.

### WINEMAKERS COMMENTS:

La Signorina is a multi-varietal white blend, predominantly from a single steep east-facing slope. The slope's exposed stony soil heats early by the gentle morning sun enabling a long, slow and gentle ripening resulting in tiny yields of grapes abundant in delicate aroma, acidity, flavour and texture.

2015 was a very kind year, the small yields ripened with ease during the warmer and drier than average growing season. The fruit ripened with beautiful balance of flavour, sugar and acidity, and it was the earliest harvest to date commencing on 16 February. Of note was the extra level of compacted flavour, minerality and texture in the wines, perhaps due to the combination of warm, dry conditions that prevailed, and extra year of vine age.

### REVIEWS:

The tightly spaced vineyard (8000 vines/ha) is made up of riesling, gewurztraminer, chardonnay and pinot gris, a figurative look back 1000+ years to when tight planting and field blends were normal. Riesling and gewurztraminer rule the roost here, giving the wine a strongly textured and flavoured array of lemon juice and zest. Screwcap. 13%alc **Rating 95 To 2028 \$32 Special value James Halliday Wine Companion 2020**