



## 2016 CASA FRESCHI CHARDONNAY

**VARIETIES:** Chardonnay  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVE VINE AGE:** 12 years  
**AVE YIELD:** 400g/vine (20hl/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. 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 within an hour of picking 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 12 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 old French oak barriques and aged on its yeast lees for 16 months, 60% underwent malolactic fermentation. It was allowed to clarify and stabilize naturally without fining, and lightly filtered before hand-bottling.

### WINEMAKERS COMMENTS

The kind conditions during the growing season produced slightly above average yields and 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.

This bottling represents the cream of our Chardonnay crop that, since 2011, has come predominantly from 2 small areas of the vineyard.

One, a burgundy clone grafted on low vigour rootstock planted on the steepest block facing south, with shallow soil and high rock content. On this block, vigour and yields are the lowest on the vineyard where the vines struggle and produce very small bunches and berries. The lower vigour results in a longer ripening period to the rest of the vineyard, and develops extra flavour and extract in the fruit.

Two, a burgundy clone planted on its own roots facing North West on deeper soil but with a higher proportion of quartz. The vigour on this block is the highest resulting in a high leaf to fruit ratio, and the fruit is protected by leaf from the hottest part of the day during the ripening period. This block produces the greatest concentration of fruit flavour and retains the highest natural acidity and phenolic backbone.

### REVIEWS:

"The selection of small parts of the high density 1.6ha vineyard has given this wine a flying start, the vinification exacting and amplifying the intensity of the fruit. Structure, texture and fruit all combine to provide a palate of great length and urgency." Screwcap. 12.5%alc **Rating 96 To 2029 Special Value.** *James Halliday Wine Companion 2019.*

