

CASA
FRESCHI

Wine with soul

2016 CASA FRESCHI NEBBIOLO

VARIETY: Nebbiolo
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.5%v/v
AVE VINE AGE: 18 years
AVE YIELD: 1.0 kg/vine (24hl/Ha)

VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Langhorne Creek estate located 4km north of Lake Alexandrina. The site possesses low vigour, deep calcareous soils with a mix of clay, sand, marl and limestone gravel. It was first planted in 1999 at 4000 vines/Ha using 2 high quality clones on various rootstocks, with another 8 clones added in 2005. Today there is a total of 2.0 hectares of Nebbiolo with 16 different plantings offering a multitude of blending options. 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 Southern Ocean 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 is 17.2C (comparable to Margaret River and Napa Valley). Grown in harmony with nature without the use of synthetic fertilizers, fungicides, herbicides and pesticides. Hand pruned and select hand harvested.

WINEMAKING:

The fruit was collected in 8kg crates, destemmed within an hour of picking, and fermented by wild yeast in small open top fermenters, hand plunged, and macerated on skins for 42 days. It is then pressed directly into old French puncheons where natural malolactic fermentation takes place. The wine is then left on its lees until the end of maturation when it is raked by gravity and hand-bottled. No additives are used in its production except minimal sulphur dioxide.

REFINEMENT:

30 months in seasoned French oak puncheons
Unfined and unfiltered.

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. The harvest was one of the earliest 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.

REVIEWS:

This is from the 18yr old plantings at vintage. 30 months in used French oak puncheons. Announces the variety immediately on the bouquet with aromas of rose petal, warm red earth and roasted nuts. Flavours of sour cherry and cranberry gently saturate the palate, and then authentically grippy tannins take over to prolong the finish in convincing style. Cork. 13.5%alc **Rating 95 To 2032 \$55 James Halliday Wine Companion 2020**

