



2016 CASA FRESCHI RAGAZZI NEBBIOLO

VARIETY: Nebbiolo
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.0%v/v
AVERAGE VINE AGE: 16 years
AVERAGE YIELD: 1 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 21 days. It is then pressed directly into old French barriques where natural malolactic fermentation takes place. The wine is then left on its lees until the end of maturation when it is racked by gravity and hand-bottled. No additives are used in its production except minimal sulphur dioxide.

REFINEMENT:

10 months in seasoned French oak barriques
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. 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.

REVIEWS:

"Well hello Langhorne Creek, despite being the bambino Nebbiolo this has plenty to enjoy. The nose offers bold ripe blackberries, red earth spice, a hint of pepper and bright red cherry. Mouthfeel is rather succulent, combining cooked strawberry with warm dates and soft velvety tannins. It has varietal character, balanced acidity and generosity of flavour – a real crowd pleaser." Screwcap. 13.0%alc **Rating 95 To 2026** Special Value. *James Halliday Wine Companion 2019.*

"If you are looking to get familiar with Australian Nebbiolo, this is the perfect place to start. Casa Freschi is a leading Australian producer of this tricky variety, making it differing styles, from easy drinking through to a more serious cellaring style. The Ragazzi is the early drinking, more approachable version of Nebbiolo. The tannins are soft, the fruit is juicy, everything dialled in for a Neb you can rip the top off and get stuck into. Comfortably one of the better Nebbiolos you will find in the country that doesn't need a decade to show its best." *A different drop 2019*