

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:

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 planted in 1972 using mass selection cuttings from the original Potts vineyards first established in 1850. 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, foot crushed and fermented by wild yeast in small open top fermenters, hand plunged, and macerated on skins for 28 days. It is then pressed directly into old French puncheons and barriques 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 and barriques.
Unfined and unfiltered.

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 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. This years blend has wonderful depth, drive and energy and will reward long-term cellaring.

