

CASA  
FRESCHI

*Wine with soul*

## 2018 CASA FRESCHI RAGAZZI CHARDONNAY

|                      |                                 |
|----------------------|---------------------------------|
| <b>VARIETY:</b>      | Chardonnay                      |
| <b>REGION:</b>       | Adelaide Hills, South Australia |
| <b>ALCOHOL:</b>      | 13.0%v/v                        |
| <b>AVE VINE AGE:</b> | 14 years                        |
| <b>AVE YIELD:</b>    | 300g/vine (15hl/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. The mean average growing season temperature of 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 10 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 14 months, 60% 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:

The 2018 season produced lower than average yields of exceptional quality fruit. The abundant and late 2017 season resulted in low vine reserves for 2018 from the outset, but good winter rains, favourable flowering conditions and a warm, dry ripening period resulted in healthy, beautifully ripe fruit at harvest.

The 2018 vintage, although small in yield, is one of our best to date and produced chardonnay with impressive depth and extract. This year's blend has a slightly higher percentage of the chardonnay musque clone than usual (33%) giving a lifted, floral, dried herb and honey accent to the apple, lime, nectarine and white peach characters contributed by the mix of burgundy clones (63%) and mendoza (4%). The palate is crisp and mineral, but with layers of fresh fruit flavour and an underlying mealy/nutty complexity from its 12 months of wild yeast fermentation, 66% mlf and 14 months of lees ageing in used French barriques.

