



2017 CASA FRESCHI MALBEC

VARIETY: Malbec
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.0%v/v
AVERAGE VINE AGE: 45 years
AVERAGE YIELD: 1.5 kg/vine (30hl/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, 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 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:

27 months in seasoned French oak barriques
Unfined and unfiltered.

WINEMAKERS COMMENTS:

The 0.27 hectares of Malbec vines on the estate are a part of the 2.5 hectare original plantings by David's parents in 1972. This very special parcel of fruit has been an integral part of the Profondo blend, an homage to David's father Attilio, since its inaugural release in 1999, and remains so today.

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.

The result is an exuberantly scented wine with blueberry, rhubarb, violet and spice, deeply intense flavour and a lovely backbone of full, fine tannins enhanced by saline minerality.

