



2017 CASA FRESCHI PROFONDO

VARIETIES:	Cabernet Sauvignon (75%), Syrah (25%)
REGION:	Langhorne Creek, South Australia
ALCOHOL:	13.5%v/v
AVERAGE VINE AGE:	45 years
AVERAGE YIELD:	1 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 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:

28 months in seasoned French oak barriques.
Unfined and unfiltered.

WINEMAKER COMMENTS:

This is our eleventh bottling in 18 years of Profondo, our old vine cuvee produced only when the result is of exceptional quality and with the potential for long-term cellaring.

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 exceptional depth of flavour and fullness of structure are chosen for the Profondo cuvee. The two varieties complement each other beautifully, the high extract cabernet sauvignon with its savoury, black olive, mint, cassis, herb and raspberry characters, are complemented by the expansive black & red fruit flavours and spice of Syrah. The result is a complex, multi-layered, silky textured wine with elegance and full, fine tannins providing the balance and structure to enable long-term cellaring.

