



## 2019 CASA FRESCHI LA SIGNORINA

<b>VARIETIES:</b>	44% riesling, 37% gewürztraminer, 18% pinot grigio, 1% pinot bianco
<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>	375g/vine (18 hl/Ha)

### VINEYARD:

100% single vineyard located amongst the highest (560m-580m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. Between 2004 and 2007 a total area of 3.2 Hectares was planted at high density (8000 vines/Ha) to the highest quality clones (13 in total), most new to Australia, of four white varieties. 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 is 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 without the use of synthetic fertilizers, herbicides, fungicides and pesticides. The vineyard is hand pruned and hand harvested.



### WINEMAKING:

The fruit was collected in 8kg crates, whole bunch pressed and the juice transferred directly by gravity into a subterranean cellar where wild yeast fermentation took place. Each barrique representing an individual pressing of the 23 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 9 months, malolactic fermentation inhibited. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended and hand-bottled.

### REFINEMENT:

9 months maturation in used French barriques.  
Unfined and unfiltered.

### WINEMAKERS COMMENTS:

La Signorina is a multi-varietal white blend, predominantly from a single steep east-facing slope. The slope's exposed stony soil heats early by the gentle morning sun enabling a long, slow and gentle ripening resulting in small yields of grapes abundant in aroma, acidity, flavour and texture.

The four varieties are used to produce a multi-dimensional blend, with exotic and alluring aroma, flavour and texture all in harmony with each other.

The 2019 vintage was one of the lowest yielding on record. This was a predominantly the result of inclement weather conditions during flowering. The healthy canopies and warm ripening conditions enabled the small yields to ripen with ease producing unprecedented levels of flavour and extract.