

CASA
FRESCHI

Wine with soul

2017 CASA FRESCHI NEBBIOLO

VARIETY: Nebbiolo
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 19 years
AVE YIELD: 625g/vine (15hl/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 first planted in 1999 at 4000 vines/Ha using 2 high quality clones on various rootstocks, with another 8 clones added in 2005. Today there is a total of 2.0 hectares of Nebbiolo with 16 different plantings offering a multitude of blending options. 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 42 days. It is then pressed directly into old French puncheons 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:

30 months in seasoned French oak puncheons
Unfined and unfiltered.

WINEMAKERS 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 though resulted in extraordinary quality fruit. The 2017 harvest was one of the latest on record beginning on 8 April and ending on 8 May.

This bottling was chosen from the best 15% of parcels from the small vineyard that exhibited deep levels of aromatic complexity, flavour and tannin for long term ageing.

