



## 2019 CASA FRESCHI CHARDONNAY

<b>VARIETIES:</b>	Chardonnay
<b>REGION:</b>	Adelaide Hills, South Australia
<b>ALCOHOL:</b>	13.0%v/v
<b>AVE VINE AGE:</b>	15 years
<b>AVE YIELD:</b>	60g/vine (3hl/Ha)

### VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Adelaide Hills estate located amongst the highest (560m-600m 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. It was planted on a number of different aspects to various clones and rootstocks at high density (8000 vines/Ha) in 2004. The mean average growing season temperature is 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 by gravity into our cool subterranean cellar where wild yeast fermentation took place. Each barrique representing an individual pressing of the 12 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 old French oak barriques and aged on its yeast lees for 10 months, 20% underwent malolactic fermentation. It was allowed to clarify and stabilize naturally, and is unfined, unfiltered and hand-bottled.

### WINEMAKERS COMMENTS

The 2019 vintage was one of the lowest yielding on record, with an average of one small bunch per vine. This was predominantly the result of inclement weather conditions during flowering but exacerbated by lower than usual levels of vine carbohydrate reserves and bud fruitfulness from the previous seasons hailstorm. The healthy canopies and warm ripening conditions enabled the fruit to ripen with ease producing unprecedented levels of flavour and extract.

This bottling represents the cream of our Chardonnay crop that, since 2011, has come predominantly from 2 small areas of the vineyard.

One, a burgundy clone grafted on low vigour rootstock planted on the steepest block facing South, with shallow soil and high rock content. On this block, vigour and yields are the lowest on the vineyard where the vines struggle and produce very small bunches and berries. The lower vigour and aspect away from the sun results in a longer ripening period to the rest of the vineyard, and develops extra flavour and extract in the fruit.

Two, a burgundy clone planted on its own roots facing North West on deeper soil but with a higher proportion of quartz. The vigour on this block is higher, resulting in a high leaf to fruit ratio, and the fruit is protected by leaf from the hottest part of the day during the ripening period. This block produces the greatest concentration of fruit flavour and retains the highest natural acidity and phenolic backbone.