

CASA  
FRESCHI

*Wine with soul*

## 2021 CASA FRESCHI RAGAZZI CHARDONNAY

VARIETY: Chardonnay  
REGION: Adelaide Hills, South Australia  
ALCOHOL: 12.5%v/v  
AVE VINE AGE: 18 years  
AVE YIELD: 300g/vine (15hl/Ha)

### VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Adelaide Hills estate located amongst the highest (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. The mean average growing season temperature of 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 directly by gravity into our cool subterranean cellar where wild yeast fermentation took place. Each barrique representing an individual pressing of the 10 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 10 months, 78% underwent malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being gravity racked, blended and hand-bottled.

### REFINEMENT:

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

### WINEMAKERS COMMENTS:

The 2021 vintage began with good winter rainfall and favourable flowering conditions in spring. The summer was very mild and without extremes and included small amounts of rain in January and February which helped the vines remain healthy through the cool ripening period. The resultant fruit showed wonderful depth and complexity of flavour, good natural acidity and low alcohols.

This is an elegant, multi-layered Chardonnay with complex and concentrated flavour led by citrus (lime, orange, lemon) pear and apple fruit, citrus blossom and pine-nut. The pure, vibrant fruit flavours are supported by light, fine phenolics, mouth-watering acidity and mineral backbone.