



2020 CASA FRESCHI CHARDONNAY

VARIETY: Chardonnay
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 17 years
AVE YIELD: 200g/vine (10hl/Ha)

VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Adelaide Hills Altezza vineyard 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, clay & silt. The mean average growing season temperature is comparable to that of Burgundy and Alsace in France. The high annual rainfall of 1050mm allows the vineyard to be dry grown. The vines are grown in harmony with nature without fertilizers, cultivation or the use of herbicides, synthetic 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, the juice transferred directly to used French oak barriques and allowed to undergo spontaneous primary fermentation and partial (50%) malolactic fermentation. 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. The wine was fermented to dryness, lees aged for 10 months and allowed to clarify and stabilize naturally without fining before being racked by gravity, blended and hand-bottled.

REFINEMENT:

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

WINEMAKERS COMMENTS:

The 2020 vintage was another very low yielding season for chardonnay at our vineyard, the third in a row! This was mainly due to poor flowering conditions, but the remainder of the season was warm and kind resulting in high levels of extract, flavour and wonderful acidity and minerality.

This is an elegant, multi-layered Chardonnay with complex and concentrated flavour led by citrus (lime, mandarin, lemon), citrus blossom, cashew and oatbran. The pure, vibrant fruit flavours are supported by full, fine phenolics, mouth-watering acidity and mineral backbone.

