

CASA FRESCHI

Wine with soul

2016 CASA FRESCHI RAGAZZI CHARDONNAY

VARIETY: Chardonnay
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 13 years
AVE YIELD: 500g/vine (25hl/Ha) _

VINEYARD:

100% single vineyard located amongst the highest (560m-580m altitude), steepest and coolest slopes 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 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, 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 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 9 months, 6% underwent malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended, filtered and bottled.

WINEMAKERS COMMENTS:

The kind conditions during the growing season produced slightly above average yields and enabled the fruit to ripen with ease whilst maintaining beautiful natural acidity. It was the earliest harvest to date commencing on 12 February. Of note was the extra level of concentrated flavour and minerality in the wines, perhaps due to the combination of warm, dry conditions that prevailed, and extra year of vine age.

