

CASA  
FRESCHI

*Wine with soul*

## 2022 CASA FRESCHI “LA SIGNORA”

**VARIETIES:** Cabernet Sauvignon (58%), Nebbiolo (24%), Syrah (9%), Malbec (9%),  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 13.0%v/v  
**AVE VINE AGE:** 45 years  
**AVE YIELD:** 450g/vine (10 hl/Ha)

### VINEYARD:

Grown on the Casa Freschi Profondo vineyard located 4km north of Lake Alexandrina in the Langhorne Creek wine region. The site possesses low vigour, deep calcareous soils with a mix of clay, sand, marl and limestone gravel.

The Cabernet Sauvignon, Syrah and Malbec was planted in 1972 using mass selection cuttings from the original Potts vineyards first established in 1850. The Nebbiolo planted in 1999.

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. 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, 100% destemmed & fermented spontaneously in small, open top fermenters, and hand-plunged for 21 days. It is then pressed directly into old French barriques and matured on its lees for 14 months. It was then raked by gravity and hand-bottled. No additives are used in its production except minimal sulphur dioxide.

### REFINEMENT:

14 months in seasoned French oak barriques.  
Unfined and unfiltered.

### WINEMAKER COMMENTS:

The 2022 season began with good winter rainfall, but a late spring frost reduced the yields by 75%. The remainder of the season was cool with occasional rainfall right through to autumn. The bunches that had survived the frost enjoyed a long, cool ripening and developed extraordinary levels of flavour and complexity and high natural acidity.

Complex, elegant, medium bodied with delicious old-vine lingering flavour, and full, chalky tannins, it is a La Signora with a long future ahead of it.

