



2022 CASA FRESCHI PINOT NOIR

VARIETIES: Pinot Noir
REGION: Adelaide Hills, South Australia
ALCOHOL: 12.5%v/v
AVE VINE AGE: 22 years
AVE YIELD: 0.56kg/vine (11hl/Ha)

VINEYARD:

This comes from the Aesctun vineyard (590m altitude), which neighbours the Casa Freschi Altezza vineyard in the Adelaide Hills. Planted in 2000 at 3300 vines/Ha to two clones 114 and 115, Casa Freschi took over the management of this vineyard in 2020. It is an amphitheatre that sweeps from south to east to north facing. Its soils are comprised of alluvial silt and clay with a mix of sandstone, shale and quartz. The mean average growing season temperature is 17C (comparable to that of Burgundy, France). The high annual rainfall (1000mm) 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 hand harvested.

WINEMAKING:

The fruit was collected in 8kg crates, 94% destemmed/whole berry, 6% whole-bunch in open barrels where it was wild yeast fermented, hand plunged and macerated for 21 days. The wine was then pressed directly to old French oak barriques and matured for 10 months before hand bottled unfiltered and unfiltered.

WINEMAKERS COMMENTS

This is our second bottling of Pinot Noir from one of the best Pinot Noir vineyards in the Adelaide Hills. Its high altitude, easterly aspect and well drained mineral rich soils produce richly fragrant, full flavoured wines with purity and good natural acidity. The 2022 growing season was cool and moist from the outset. Weather conditions at flowering were poor resulting in tiny yields. The resultant wine has intense aromas of red and black fruits, spice, pepper and earth complexity. The palate is medium bodied, elegant and silk textured, with generous fruit flavour supported by a bed of savoury tannins which will enable it to age well for 10 years plus.

