



## 2021 CASA FRESCHI LA SIGNORINA

**VARIETIES:** 37% Gewurztraminer, 37% Riesling, 24% Pinot Grigio, 2% Pinot Bianco  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 12.5%v/v  
**AVE VINE AGE:** 17 years  
**AVE YIELD:** 463g/vine (20 hl/Ha)

### VINEYARD:

This wine is grown on the Altezza vineyard, established by Casa Freschi in 2005. It is located amongst the highest (600m altitude), steepest and coolest slopes near Mt Lofty in the Adelaide Hills. La Signorina is grown on an east facing slope, where the varieties have been planted side by side. The site possesses 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, herbicides, fungicides and pesticides. The vineyard is hand pruned and hand harvested.

### WINEMAKING:

The fruit was collected in 8kg crates, 37% is comprised of whole berry fermented gewurztraminer that was macerated on skins for 21 days and then pressed directly to used French barriques. The remaining fruit was whole-bunch pressed directly to used French barriques where wild yeast fermentation took place. 100% of the wine was barrel fermented in seasoned French oak barriques and aged on its yeast lees for 9 months, 50% undergoing malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended and hand-bottled.

### REFINEMENT:

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

### WINEMAKERS COMMENTS:

37% Whole berry Gewurztraminer fermented and macerated for 21 days in open barrels, 37% whole bunch pressed Riesling, 24% Pinot Grigio and 2% Pinot Bianco. A wine inspired by my ancestors in North-East Italy, it shows wonderful Gewurztraminer-dominant perfumes of rose and ginger, with underlying lime and grapefruit and a palate that is saline, textural with full powdery tannins. David Freschi

