



## 2023 CASA FRESCHI “LA SIGNORA”

**VARIETIES:** Cabernet Sauvignon (51%), Syrah (34%), Malbec (12%), Nebbiolo (3%)  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 13.5%v/v  
**AVE VINE AGE:** 51 years  
**AVE YIELD:** 675g/vine (15 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 annual rainfall is low (250mm) and the close proximity to the Lake Alexandrina and the 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 French puncheons & barriques (50% new) and matured on its lees for 18 months. It was then racked by gravity and hand bottled. No additives are used in its production except minimal sulphur dioxide.

### REFINEMENT:

18 months in French oak.  
Unfined and unfiltered.

### WINEMAKER COMMENTS:

The 2023 growing season began with a wet winter and spring, and the latest flowering on record. Yield potential was low from the outset. Ripening was late and long resulting in extraordinary levels of aromatic complexity and beautiful 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.

