



2023 CASA FRESCHI RAGAZZI PINOT GRIGIO

VARIETY: Pinot Grigio
REGION: Adelaide Hills, South Australia
ALCOHOL: 12.5%v/v
AVE VINE AGE: 19 years
AVE YIELD: 400g/vine (20hl/Ha)

VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Adelaide Hills estate located amongst the highest (600m altitude), steepest and coolest slopes in Ashton 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. It was planted on a number of different aspects to various clones and rootstocks at high density (8000 vines/Ha) in 2005. The high annual rainfall of 42 inches (1050mm) 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 select hand harvested.



WINEMAKING:

The fruit was collected in 8kg crates, whole bunch pressed within an hour of picking, and the juice transferred directly to barrique where wild yeast fermentation took place. The wine was fermented to dryness, with 61% malolactic fermentation, then lees aged for 9 months and allowed to clarify and stabilize naturally without fining before being gravity racked, blended, and hand bottled.

REFINEMENT:

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

WINEMAKERS 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, and reduced further with less than ideal conditions at flowering. Ripening was late and long resulting in extraordinary levels of flavour complexity and beautiful acidity.

This is a multi-layered Pinot Grigio with complex and concentrated flavour led by pear, apple and lime. The pure, vibrant fruit flavours are supported by light, fine phenolics, mouth-watering acidity and mineral backbone.