



## 2023 CASA FRESCHI RIESLING

**VARIETIES:** 100% Riesling  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 12.5%v/v  
**AVE VINE AGE:** 19 years  
**AVE YIELD:** 400g/vine (17 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. 0.47 ha of 5 clones of Riesling was planted at a high density of 8000 vines/ha on an east facing slope. The site possesses well-drained ancient rocky soils comprising of a mosaic of shale, quartz, sandstone, clay 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, whole-bunch pressed and the juice transferred 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, malolactic fermentation inhibited. 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:

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 dry, textural Riesling with mouth-watering acidity and minerality. A special parcel from a special site! David Freschi

