



## 2022 CASA FRESCHI CHARDONNAY

**VARIETY:** Chardonnay  
**REGION:** Adelaide Hills, South Australia  
**ALCOHOL:** 12.5%v/v  
**AVE VINE AGE:** 18 years  
**AVE YIELD:** 300g/vine (15hl/Ha)

### VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Adelaide Hills Altezza vineyard 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, clay & silt. The mean average growing season temperature is comparable to that of Burgundy and Alsace in France. The high annual rainfall of 1050mm allows the vineyard to be dry grown. The vines are grown in harmony with nature without fertilizers, cultivation or the use of herbicides, synthetic 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, the juice transferred directly to used French oak barriques and allowed to undergo spontaneous primary fermentation and partial (25%) malolactic fermentation. Each barrique representing an individual pressing of the 10 plantings of different clones/rootstocks/slopes/vine age, allowing them to be assessed up to the end of maturation. The wine was fermented to dryness, lees aged for 10 months and allowed to clarify and stabilize naturally without fining before being racked by gravity, blended and hand-bottled.

### REFINEMENT:

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

### WINEMAKERS COMMENTS:

The 2022 growing season was cool and moist from the outset. Weather conditions at flowering were poor resulting in tiny yields.

This is an elegant, multi-layered Chardonnay with complex and concentrated flavour led by citrus (lime, mandarin, lemon), citrus blossom, and pine-nut. The pure, vibrant fruit flavours are supported by full, fine phenolics, mouth-watering acidity and mineral backbone.

