

CASA
FRESCHI

Wine with soul

2023 CASA FRESCHI NEBBIOLO

VARIETY: Nebbiolo
REGION: Langhorne Creek, South Australia
ALCOHOL: 13.5%v/v
AVE VINE AGE: 25 years
AVE YIELD: 400g/vine (10hl/Ha)

VINEYARD:

This is a single vineyard wine, grown on the Casa Freschi Profondo vineyard in Langhorne Creek, 4km north of Lake Alexandrina. The site possesses low vigour, deep calcareous soils with a mix of clay, sand, marl and limestone gravel. It was first planted in 1999 at 4000 vines/Ha using 2 high quality clones on various rootstocks, with another 8 clones added in 2005. Today there is a total of 2.0 hectares of Nebbiolo with 16 different plantings offering a multitude of blending options. The low annual rainfall of 250mm is supplemented by the judicious use of fresh water irrigation from Lake Alexandrina. The close proximity to the lake and 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 10kg crates, destemmed and fermented by wild yeast in small open top fermenters, hand plunged, and macerated on skins for 40 days. It was then pressed directly into old French puncheons where natural malolactic fermentation takes place. The wine is then left on its lees until the end of maturation when it is raked by gravity and hand-bottled. No additives are used in its production except minimal sulphur dioxide.

REFINEMENT:

14 months in seasoned French oak puncheons
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. Ripening was late and long resulting in extraordinary levels of aromatic complexity and beautiful acidity.