

CASA  
**FRESCHI**

*Wine with soul*

**2023 CASA FRESCHI PROFONDO**

**VARIETIES:** Cabernet Sauvignon (91%), Malbec (9%)  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 14.0%v/v  
**AVE VINE AGE:** 51 years  
**AVE YIELD:** 750g/vine (15 hl/Ha)

**VINEYARD:**

This is a single vineyard wine, grown on the Casa Freschi Profondo vineyard in Langhorne Creek located 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 planted in 1972 using mass selection cuttings from the original Potts vineyards first established in 1850. 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. The mean average growing season temp is 17.2C (comparable to Margaret River and Napa Valley). 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 28 days. It is then pressed directly into French oak puncheons where natural malolactic fermentation takes place. The wine is then left on its lees until the end of maturation when it is racked by gravity and hand-bottled. No additives are used in its production except minimal sulphur dioxide.

**REFINEMENT:**

14 months in seasoned French oak barriques.  
Unfined and unfiltered.

**WINEMAKER COMMENTS:**

This is our thirteenth bottling in 25 years of Profondo, our old vine cuvee produced only when the result is of exceptional quality and with the potential for long-term cellaring.

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 complexity.

Only the very best parcels of fruit showing exceptional depth of flavour and fullness of structure are chosen for the Profondo cuvee. The two varieties complement each other beautifully, the high extract cabernet sauvignon with its savoury, black olive, mint, cassis, herb and raspberry characters, are complemented by the expansive black fruit flavours of Malbec. The result is a complex, multi-layered, silky textured wine with elegance and full, fine tannins providing the balance and structure to enable long-term cellaring.