

CASA
FRESCHI

Wine with soul

2025 CASA FRESCHI RAGAZZI CHARDONNAY

VARIETY: Chardonnay
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.0%
AVE VINE AGE: 21 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. The mean average growing season temperature of 15.6C (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 in harmony with nature using regenerative farming practices. They are hand pruned and select hand harvested.



WINEMAKING:

The fruit was collected in 10kg crates, whole bunch pressed within an hour of picking, and the juice transferred directly by gravity into our cool subterranean cellar where wild yeast fermentation took place. 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. 100% of the wine was barrel fermented in seasoned French oak barriques and aged on its yeast lees for 9 months, 33% underwent malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended and hand-bottled with minimal sulphites.

REFINEMENT:

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

WINEMAKERS COMMENTS:

The 2025 growing season began with a wet winter and a fine spring. The occasional timely rainfall kept the vine canopies healthy and in a good position to cope with the ensuing warm, dry sunny periods during summer and autumn until harvest.

As a result, the fruit ripened with ease and developed lovely depth of flavour and balance.

This is an elegant, multi-layered Chardonnay with complex and concentrated flavour led by citrus (lime, orange) pear and apple fruit, citrus blossom & almond. The pure, vibrant fruit flavours are supported by light, fine phenolics, mouth-watering acidity and mineral backbone.