

CASA  
**FRESCHI**

*Wine with soul*

## 2025 CASA FRESCHI SYRAH

**VARIETY:** Syrah  
**REGION:** Langhorne Creek, South Australia  
**ALCOHOL:** 14.0%v/v  
**AVE VINE AGE:** 53 years  
**AVE YIELD:** 750g/vine (15hl/Ha)

### VINEYARD:

Grown on the Casa Freschi Profondo vineyard located 4km north of Lake Alexandrina in the Langhorne Creek wine region. 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 300mm 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 using regenerative farming practices. Hand pruned and select hand harvested.



### WINEMAKING:

The fruit was collected in 10kg crates, 90% destemmed, 10% fermented with whole bunches. Fermentation was by wild yeast in small open top fermenters, hand plunged, and macerated on skins for 24 days. It is then pressed directly into old French barriques 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:

10 months in seasoned French oak barriques  
Unfined and unfiltered.

### WINEMAKERS COMMENTS:

The 0.60 hectares of Syrah vines on the estate are a part of the 2.5 hectare original plantings by David's parents in 1972. This very special parcel of fruit has been an integral part of the Profondo blend, an homage to David's father Attilio, since its inaugural release in 1999, and remains so today.

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.

The result is an alluringly scented wine with violet, blueberry, lavender, herbs and spice, deeply intense flavour and a lovely backbone of full, fine tannins enhanced by saline minerality.