



Wine with Soul



2003 CASA FRESCHI LA SIGNORA

VARIETIES : 48% nebbiolo, 44% cabernet sauvignon, 6% shiraz, 2% malbec.

ALCOHOL : 14.0%v/v

AVE. VINE AGE : 19 years

AVE. YIELD : 1.25 tonnes/acre (20hl/ha)

QTY PRODUCED : 8,000 bottles

VINEYARD : 100% single vineyard (4.5 Ha) located 4 km north of Lake Alexandrina, Langhorne Creek,

TERROIR : Cool, temperate, semi-arid micro-climate with high wind exposure. Low fertile calcareous red-brown clay/sand/gravel soil mix. Grown in harmony with nature. Hand pruned and harvested.

VINTAGE CHARACTERISTICS : Very dry winter. Slightly erratic growing season, occasionally hot plus significant rainfall events during flowering (resulting in poor flowering and very low yields) and again in mid February hastening ripening. This was followed by very favourable conditions at the end of ripening, resulting in a compressed harvest.[beginning with shiraz & malbec 22 mar ending with nebbiolo on 30th]

WINEMAKING : Non-intervention, natural co-fermentations, hand plunging, gravity racking.

REFINEMENT : 18 months in fine grain French oak barriques (17% new). Unfined / unfiltered.

WINEMAKERS COMMENTS : Using nebbiolo as the prime ingredient, La Signora is an unadulterated expression of our site. It is rich, uniquely complex and structured, whilst maintaining elegance, finesse and approachability. Designed to be enjoyed with good food, it will become increasingly alluring over ten to twelve years of careful cellaring.

REVIEWS

Top 20 Big [alternative variety] Australian Reds, AGT WINE Magazine , June/July 2007 "An exotic blend of nebbiolo, cab sav, shiraz and malbec, and it shows in the dense fruit and firm tannins. Concentrated black plums and spice mingle on the nose with chocolate and a hint of eucalyptus. These are matched by dense, sweet fruit flavours and a richer middle palate than nebbiolo alone would give. The result is a wine which brims with ripe flavours - an excellent match for winter dishes like osso buco."

Ken Gargett, Sunday Telegraph Weekend Magazine , SEP 10, 2006"...nebbiolo, a grape variety that rarely performs if planted elsewhere [outside of Barolo and Barbaresco] in the world. Until now. We're starting to see exciting wines emerge from Aussie regions planted to Italian grapes - like nebbiolo and sangiovese..one of the best is Casa Freschi. Mostly nebbiolo and cab sauv, this has a wonderful savoury style. It shows why these wines blossom with food".

Tony Harper, Brisbane News Aug 06 "After tasting the Casa Freschi wines I'll never think of Langhorne Creek in quite the same way again. They've changed my views of the region so emphatically that I'll now see it as pre-Casa Freschi, and post-Casa Freschi. It's not that it's making wine that is dramatically better than its neighbours; many folk are doing good things in the area. It has simply shifted the goalposts, thinking outside the generally accepted bounds of what Langhorne Creek reds should be, and making distinctive, individual wines that are very good. There's the [2003] La Signora, a quirky blend of nebbiolo, cabernet sauvignon, shiraz and malbec. It's rich, deeply coloured and quite full bodied, so in many ways it is true to its South Australian origins. but you can smell the nebbiolo, taste the nebbiolo and feel the nebbiolo. I reckon there's a real trick to that."