

CASA
FRESCHI

Wine with soul

2006 CASA FRESCHI LA SIGNORA

VARIETY: Nebbiolo
REGION: Langhorne Creek, South Australia
ALCOHOL: 14.0%v/v
AVE VINE AGE: 8 years
AVE YIELD: 675g/vine (17hl/Ha)

VINEYARD:

100% single vineyard located 4km north of Lake Alexandrina. Low to moderate vigour, deep calcareous soils with a mix of clay, sand and limestone gravel. Semi-arid (ave rainfall 250mm) cool to warm temperate micro-climate with strong cooling lake and sea winds. (17.2C ave mean growing season temp) Grown without the use of synthetic fertilizers, fungicides and pesticides. Hand pruned and hand harvested.

WINEMAKING:

Minimal intervention – wild yeast fermentation, hand plunging, long macerations. Natural mlf in barrel, gravity racking. No additives except minimal sulphur dioxide.

REFINEMENT:

18 months in fine grain seasoned French oak barriques
Unfined and unfiltered.

RRP/BOTTLE AUS: \$40
DATE OF BOTTLING: October 2007
BEST DRINKING: 2010 – 2020

WINEMAKER COMMENTS:

Atypically good winter and spring rainfall resulted in ideal growing conditions leading up to an excellent flowering, fruit set and healthy balanced vine canopy. We experienced a warm and dry summer and autumn and, importantly, one without extremes. Although natural yields were above average, the small resultant yield was due to two bunch removal passes pre-harvest to ensure only perfectly ripe and healthy fruit reached the fermenter. 2006 characteristically produced very high amounts of perceptible tannin and acidity resulting in a slightly austere wine in its youth, but with the potential to drink well in the long term.

Medium deep red in colour, the wine displays a complex autumnal nose of cherry, cured meats, aniseed, violet and rose and dried herbs. The palate is savoury and multi-layered with ripe cherry and cured meat flavours, full, firm tannins and a cleansing finish.

REVIEWS:

"Packing no shortage of varietal character, expect a nose stacked high with smells of leather, licorice, prunes and spiced black cherry. The palate is rich and well fruited with plenty of tar and cherry-like flavour coupled with firm chalky tannins and a bitter drying finish. Drink it with five-spice duck." **Matt Skinner, Uncorked, The Sunday Age Magazine, April 3, 2011.**

