

CASA FRESCHI

Wine with soul

2010 CASA FRESCHI RAGAZZI PINOT GRIGIO

VARIETY: Pinot Grigio
REGION: Adelaide Hills, South Australia
ALCOHOL: 13.0%v/v
AVE VINE AGE: 5 years
AVE YIELD: 438g/vine (21hl/Ha)

VINEYARD:

100% single vineyard located amongst the highest (560m-580m altitude), steepest and coolest slopes 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 is 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 without the use of synthetic fertilizers, fungicides and pesticides. The vineyard is hand pruned and hand harvested.

WINEMAKING:

The fruit was whole bunch pressed and the juice transferred directly by gravity into a subterranean cellar where wild yeast fermentation took place. 100% of the wine was barrel fermented in seasoned French oak barriques and aged on its yeast lees for 6 months, 65% underwent malolactic fermentation. The wine was fermented to dryness and allowed to clarify and stabilize naturally without fining before being racked, blended, filtered and bottled.

RRP/BOTTLE AUS: \$23
DATE OF BOTTLING: August 2010
DATE OF RELEASE: September 2010
BEST DRINKING: 2010 to 2015

WINEMAKERS COMMENTS:

Within the small Casa Freschi vineyard lies an area of vines that produces wine with a distinctive fragrance, energy and approachability in its youth. These parcels are carefully blended and bottled young to capture the vibrant fruit, fresh juicy flavour, and opulent texture.

The result is a wine with fresh pear, apple, pineapple and grapefruit with a hint of spice, nut, yeast and toast complexity in the background. The palate is fresh and lively, with concentrated ripe pear and nuts, a soft creamy texture supported by crisp, mineral acidity and finishing with excellent length of flavour.

REVIEWS:

Packed with personality and hailing from the cool of South Australia's Adelaide Hills, this has plenty of upfront stone and tropical fruit on both the nose and palate, while lovely texture in the mouth and moreish acidity will almost certainly see you reaching for refills. Drink it with fresh figs and prosciutto. **Matt Skinner, Uncorked, Sun Herald, Nov 21, 2010.**

