



Premium Range

Estate Fiano 2023



The Grape

Fiano may be a newcomer to McLaren Vale, but it has quickly become one of the most promising white varieties of recent years. Hailing from the sunny seaside of Campania Italy, it is perfectly at home amongst the rolling coastal hills of McLaren Vale.

Vintage Conditions

The 2023 vintage will be remembered by many as a challenging year in the vineyard, especially during Spring with regular rain events causing increased disease pressure. Fortunately, McLaren Vale's vicinity to the ocean prevailed with sea breezes and lower rainfall than other regions reducing the mildew outbreaks. The cool spring gave way to a mild summer and long ripening period which allowed fruit to reach optimum ripeness with lower alcohol levels. Vintage began 2-3 weeks later than a 'normal' vintage, with yields lower than average. The slow ripening and cool temperatures provided perfect natural acidity in whites with fantastic colour in reds.

Colour & Aroma

Bright pale straw in colour, preserved lemon and verbena aromatics.

Palate

Green apple and preserved lemon. Textural from lees stirring after fermentation giving weight and length to the palate.

Pairing

Scallops, Abalone, Lobster, Tuna.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Fiano 100%	McLaren Vale	13 % Alc./Vol.
Residual Sugar	TA	pH
0.80g/L	7.2g/L	3.09

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Fiano picked in the early morning hours, cold pressed directly to tank for fermentation on some of its heavier lees. Cellar for 5+ years.