



## MAXWELL TASTING NOTE

# Classic Range

# Estate Fiano 2022



## 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

McLaren Vale's 2022 vintage will be recorded as one of the great years for the region, and though volume was down, flavours, colour and structure are all brilliant. The region was in excellent balance, especially compared to Eastern Australia which suffered at the hands of La Niña with excessive rainfall & flooding.

After a predictably wet Winter, we progressed through a mild Spring with warm, sunny periods. At the end of November we had a cold snap with rain & winds gusting over 100km/hour, which removed some emerging vine flowers, reducing the available number of bunches.

Summer was excellent with warm, dry conditions & no 40°C days, and was followed by a perfect, warm Autumn, with harvesting starting a little later compared to recent years.

## Colour & Aroma

Pale green hue with a mineral edge. Lifted aromas of white blossoms, lemon verbena, citrus zest & sunny tropical fruits.

## Palate

Bright flavours of lemon verbena, orange & white peaches.

A refined palate with balance held between all areas, a subtle textural mouthfeel & crisp mineral acidity.

## Pairing

Seafood, Leek, Pesto pasta dishes.

## Technical Notes

<b>Varietal Composition:</b> Fiano 100%	<b>Region (GI):</b> McLaren Vale	<b>Maturation:</b> Stainless Steel
<b>Alcohol:</b> 13.0% Alc./Vol.	<b>TA:</b> 7.2g/L	<b>pH:</b> 3.09

### Winemakers:

Kate Petering & Mark Maxwell

### Winemaker comments:

This wine is made to enjoy upon release, however it is expected that it will continue to mature for the next 5-7 years.