



Premium Range



Estate Fiano 2025

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 2025 vintage in McLaren Vale was one of the driest growing seasons we've experienced since 2006, with warm, drought-like conditions prompting an early and compressed harvest.

The season began in September with warm, dry weather, leading to an early budburst and flowering. Fortunately, our access to water reserves allowed healthy canopy growth, even as the headlands turned to dustbowls. While other parts of South Australia suffered significant frost damage, our vineyards were spared. A moderate summer followed, with only a handful of days over 35°C and just one day reaching 40°C.

These dry conditions brought welcome benefits—exceptionally low disease pressure, balanced yields, and fruit of outstanding quality. The whites are vibrant and well-balanced, while the reds have developed remarkable colour and structure, now resting in oak and promising great depth and longevity.

Harvest commenced a week earlier than 2024, with a condensed vintage we finished with the Maxwell team handpicking some Mataro for our last fruit on the 20th March. One of the first Easters off that our winemaking team can remember. Overall, an excellent year to stock up your cellar.

Colour & Aroma	Palate
Straw yellow, bright. Aromas of pear, preserved lemon, lychee, almond meal.	Bright palate, yet with plenty of texture. Lovely apple, waxy lemons, saline minerality. Its natural refreshing, creamy texture compliments and supports the crisp balanced acid.

Pairing
Seared Yellowfin tuna served with a nicoise salad.

Technical Notes		
Varietal Composition	Region (GI)	Alcohol
Fiano 100%	McLaren Vale	13 % Alc./Vol.
Residual Sugar	TA	pH
2.6g/L	7.17g/L	3.19
Winemakers	Winemaking Notes	
Kate Petering Mark Maxwell	Harvested from the Maxwell vineyard, fermented across concrete egg, stainless steel tank and seasoned French oak. Cellar for 5+ years.	