



Premium Range

Estate Fiano 2024



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 September 23/24 season began with a wet and windy spring, continuing rain into summer that saturated soil moisture levels. A precise approach to our spray program prevented any disease issues. February and March provided perfect conditions, with mild days and nights allowing fruit to ripen beautifully. Vintage started in mid-February, with the majority of blocks harvested in March, marking a return to the new norm.

We saw below-average yields in most varieties and aided by the vigour from a wet spring, the vines achieved ideal maturity. A short heat wave lasting three days at 37 degrees brought the harvest to a peak with our last grapes being picked in the third week of March. Overall, the season has provided white wines with good acidity and flavour, and an elegance in the reds.

Colour & Aroma

Pale straw. Lifted citrus blossom, stone fruit and pear characters.

Palate

Bright, zesty palate of pear, stone fruit and lime citrus, hints of rocket like pepper. Lovely texture and acidity balanced out to give a long finish.

Pairing

Searred 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
2.20g/L	6.68g/L	3.17

Winemakers

Kate Petering
Mark Maxwell

Winemaking Notes

Fiano from the Maxwell vineyard picked in the cool morning to capture the fresh varietal characteristics. The juice was cold pressed with FR and pressings kept separate, fined and blended back together for fermentation. A long cool ferment with some lees stirring to help build palate weight and texture. Cellar for 5+ years.