



Premium Range

Estate Fiano 2026



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 2026 vintage in McLaren Vale was characterised by a cool spring and dry growing season, delayed vine development, caused uneven flowering and a later harvest than recent vintages. Below-average rainfall reduced disease pressure, although intermittent humidity and rainfall approaching harvest created some concern; McLaren Vale largely escaped significant rain events.

A heatwave in late January coincided with veraison for many varieties, requiring careful fruit selection to ensure only the highest quality fruit reached the winery. Warm summer conditions and cool nights allowed fruit to mature gradually, retaining excellent natural acidity while the extended ripening period promoted even fruit maturity, strong flavour development and varietal expression.

Overall, the 2026 vintage is expected to produce wines of excellent balance, intensity and regional character.

Colour & Aroma

Pale yellow. Aromas of quince, pineapple, preserved lemon and cardamon.

Palate

The aromas carry through to the rich and textural palate; there's a subtle creaminess through the mid-palate which is balanced by crystalline acidity.

Pairing

Simple pan-fried potato gnocci in a beurre noisette, finished with toasted pine nuts and crispy sage.

Technical Notes

Varietal Composition	Region (GI)	Alcohol
Fiano 100%	McLaren Vale	13 % Alc./Vol.
Residual Sugar	TA	pH
1.76 g/L	7.5 g/L	3.05
Winemakers	Winemaking Notes	
Kirby Graudins Mark Maxwell	Harvested from the Maxwell vineyard, fermented in concrete egg and seasoned French oak. Drink now or cellar 5+ years.	