



2025 Fiano

Vegan friendly & Gluten Free

Vineyard

This Fiano is sourced from an estate block influenced by an ancient fault line, with soils derived from the Christies Beach Formation. The alluvial profile of sand, clay and gravel promotes good drainage and even vine growth, while the site's geological complexity contributes mineral tension and savoury nuance. These conditions support flavour development while retaining natural acidity and varietal purity. Cordons trained to 1.3m in height to allow for year-round sheep grazing, which imparts additional nutrients and controls weed competition.

Winemaking

Fruit was handpicked in the cool of the early morning at 12.5 Bé to preserve freshness and aromatics. Grapes were pressed straight off skins to maintain precision and delicacy. Fermentation took place entirely in stainless steel, followed by full malolactic conversion. Post-fermentation, the wine was portioned: one part remained in stainless steel with gentle lees stirring, while the remainder was transferred to two-year-old French oak barriques for maturation. The oak component underwent weekly bâtonnage, building mid-palate weight and texture without overt oak influence. Ultimately, the final blend strikes a distinct balance between freshness, complexity and minerality.

Vintage

The 2025 vintage in McLaren Vale was shaped by warm, exceptionally dry conditions and an early start to the growing season. Budburst and flowering occurred nearly two weeks ahead of average, resulting in a compressed and efficient harvest that concluded in late March. A brief heatwave in early February tested the vines, yet careful vineyard management ensured fruit quality remained high. The season delivered concentrated fruit with elevated natural acidity, strong varietal definition and excellent balance.

Characteristics

Colour: Lemon

Aroma: Citrus blossom, pear, apple, lemon curd and flint.

Palate: Bright citrus, orchard fruit, subtle creamy mid-palate, minerality and saline finish.

Food Pairing: Lemon and ricotta ravioli with sage brown butter sauce

Cellaring: Enjoy now or cellar for up to 5–7 years

Technical Details

Alcohol: 13.5%

PH: 3.18

Total So2: 91ppm

Residual Sugar: Dry (<1 g/L)

TA: 5.7/L

Free So2: 37ppm

