



2008 Fiano

Background

The grape variety Fiano originates from the province of Avellino in the Campania region east of Naples. The variety takes its name from the Latin 'vitis apiana', as the grapes were so sweet they proved to be irresistible to bees ('api').

Fiano is an ancient variety which was highly appreciated in the Middle Ages.

Tasting Notes

The wine is sprightly and bright, with the up-front natural acidity typical of the variety; aromas of grapefruit, lemon and honeysuckle are augmented by touches of frangipani and fresh herbs. The palate is refreshing but complex, with clean fruit flavours underscored by nutty flavours of almond meal and nougat.

The free run juice was tank-fermented – initially allowed to ferment without added yeast. The pressings were put into barrel and allowed to ferment with a percentage blended back, resulting in more depth and richness in the finished wine.

Fiano's complexity will help it complement a wide range of dishes, from light fresh seafood's in summer, to richer shellfish, poultry and even red meat dishes in the cooler months. Cellaring for up to three years will be well rewarded.

Technical Notes

Bottling Date: 18/08/08

Sizes: 750ml

Region (GI): 100% McLaren Vale

Varietal Composition: 100% Fiano

Alcohol: 12.5% alc/Vol

Total Acidity: 6.9

pH: 3.21

Residual Sugar: 2.8

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