

# **2024 FIANO**

The grape variety fiano originates from a province near Campania, east of Naples. Fiano was selected by Coriole when looking for a new southern Italian variety to grow in McLaren Vale, with the first vineyard planted in 2001. The first Australian fiano was released by Coriole from the 2005 vintage. Perfectly suited to our climate, fiano is now the largest growing whites category in McLaren Vale.

#### **Tasting notes**

A rich, complex and full example of this great variety. The vibrant and lifted nose keeps you going back for further exploration; nashi pear, apricot, jasmine and hazelnut. The palate is beautifully balanced with great natural acidity and a soft, creamy texture. The wine shows nectarine, peach, lemon, fresh ginger and white pepper. We're deliberately going for a more textural style and this variety loves McLaren Vale's warm, Mediterranean climate which encourages wines of aromatic intensity and textural generosity.

## Serving suggestion

This is an incredibly versatile white wine variety, to be enjoyed with delicate dishes, as well as standing up to heartier food pairings. A whole baked snapper with Asian flavours or pork belly baked over apples with ginger, star anise and served with grilled fennel.

# Winemaker says

Our oldest fiano vineyard turned 23 this year. We machine harvested some of our crop, resulting in more skin to juice contact prior to pressing. 15% of this vintage is barrel fermented in older French hogsheads. Crisp and fresh in its youth, but 6-12 months in bottle will see the texture start to shine.

## **Technical notes**

Region (GI): 100% McLaren Vale Varietal comp: 100% Fiano

Alcohol: 13.2%

Total acidity: 6.78 g/L

pH: 3.34 GF: 0.7 g/L

# 2024 vintage

Vine growth started relatively early with cool but sunny and dry conditions, followed by a dramatic change from mid-November 2023 to mid-January 2024. Wind and rain dictated the summer period, all irrigation was stopped and canopy trimming and leaf plucking was required to ensure sufficient light onto fruit for ripening. In late January, the rain stopped and we had a prolonged dry and warm weather pattern including a mini-heatwave in March. After a few years of low yields from our fiano vineyards, 2024 delivered above average yields with excellent fruit quality.

