

Platinum Edition

2020 FIANO ADELAIDE HILLS

COLOUR
AROMA
PALATE

Pale straw
Lifted nectarine with hint of guava and wattle
A delicious combination of nectarine flesh, ripe grapefruit and peppery phenolics. A clear line of acidity creates a point of balance in this wine

WINEMAKING

The fruit was harvested over a week period to give a range of varietal characters. Individual batches were cool fermented in a combination of stainless steel with a combination of traditional and aromatic yeast strains, along with a wild ferment component in old oak barrel to add spice and interest. Components were assessed at the end of fermentation to create an optimum blend of fruit characteristics and wine layers.

VINTAGE SUMMARY

The 2020 vintage in the Adelaide Hills is one for the history books, up to 30% of the region was fire affected in the December, however the wines which were able to be produced will be remembered for their excellent quality. The summer experienced several heat spikes however the wine canopies remained undamaged, fully protecting the grapes as they ripened. Welcome rains in late January and into February were instrumental in creating perfect ripening conditions for crisp whites and stunning reds.

ENJOY WITH

Yellow chicken curry, calamari or a selection of cheese

VINTAGE	2020
VARIETALS	Fiano
REGION	Adelaide Hills
CELLARING	Enjoy on release
ALC/VOL	12.5%
pH	3.2
ACIDITY	7.9g/L

