

2019 *...ish* Fiano

seeking uniqueness...

TASTING NOTE

This wine displays the depth and balance for which this variety has developed a cult following. On the nose it displays aromas of hazelnuts, guava and subtle marjoram spice. Wrapping around a core of chalky minerality are flavours of nectarine, guava and melon. Bringing it all together is a lemon pith, bitter almond character that complements the wickedly savoury and textured finish. Drink now or be rewarded with cellaring for up to 10 years.

FOOD

Asian Chicken Satay skewers.

REGION

The King Valley is one of Australia's most exciting, emerging wine regions. It is located in North East Victoria – approximately three hours North of Melbourne and seven hours South of Sydney. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, that ranges from snow-capped Alps to sun baked fields.

THE SEASON

A dry and relatively warm Spring season leading into harvest was excellent for disease pressure with fresh, clean canopies and well balanced crop levels. Two days of good rains in December was timely and encouraged good healthy canopies and berry development. The intense, perfumed and ripe Fiano flavour profile is a hallmark of this standout vintage.

WINEMAKING

The fruit for the 2019 Fiano was picked on the 18th of March at a ripeness level of 12.9° baumé from the Burrowes vineyard. The grapes were hand picked before being refrigerated for a period of 48 hours. The cold grapes were whole bunch pressed with only the free run juice kept for fermentation. Cool fermentation in stainless steel tank with light fluffy lees to keep freshness and pure varietal expression over a period of approx 30 days. The wine was kept on lees with weekly stirring until bottling commenced in October.

ANALYSIS

Alcohol 13.4%v/v, pH 3.04, TA 6.24 g/L.

PACKAGING

750mL bottles, 6 bottles per case.

