



Classic Hilltops Fiano

Drink Now – 2028 | Serve Chilled

The Series

The Hungerford Hill Classic wines are from the best regions of New South Wales. The wines showcase both their varietal and regional personality with clarity and intensity; they are versatile and compliment food.

The Wine

Fiano is a rare white grape variety that is well matched to the cool climate of Hilltops, near Young NSW. Fiano produces a refreshing wine with mandarin and fresh garden herb aromatics, the pallet is textural and defined by lingering lemon acidity.

Winemaker's Notes

Pale, vibrant and light to medium bodied with crunchy texture. Lots of layers here showing depth of minerality topped with tropical fruits, citrus and vibrant nashi pear.

Food Match

Oysters, fresh seafood, salads, linguini vongole

Accolades 2022

Silver Medal | Sydney Royal Wine Show
Silver Medal | NSW Wine Awards
Bronze Medal | Small Winemakers Wine Show



Colour
Pale & light yellow

Aroma
Stone fruit and herbs

Palate
Light & refreshing with layers of texture, mineral, citrus and lemony acidity

Country of origin
Australia

Geographical indication
Hilltops NSW

Oak treatment
Nil

Vine age
15+ years

Soil type
Granite & Basalt


For all wholesale enquires please contact:

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The estate. The passion. The wine.

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