

Produced by: Zerella Wines www.zerellawines.com.au

Variety: Fiano

Vintage: 2024

Tasting Notes:

Lifted grapefruit, nashi pear and citrus blossom aromas.

A fleshy, rounded though focused wine with lovely palate texture and intensity of flavour.

A cooler climate Fiano style which is delicious upon release and will mature well for the medium term.

Vineyard Information:

Sourced solely from our McLaren Vale Peters Creek Vineyard in Kangarilla. The vineyard lies directly on the boundary of the climate Adelaide Hills wine growing region at an altitude of 330 meters above sea level on a north-facing slope. Ideally situated to ripen Fiano, with warm days and cool to cold nights. These climatic conditions are perfect for the slow ripening of aromatic varieties such as Fiano.

Winemaking Notes:

The Fiano variety is native to the Campania wine region of Italy and seems to grow exceptionally well in the hills surrounding McLaren Vale. The fruit was hand harvested and chilled to 8°C before being whole bunch pressed. The juice then cold settled for 5 days prior to being racked bright to start fermentation. The wine was fermented to sugar dryness in stainless steel tank and then left for three months on yeast lees before being naturally clarified and bottled.

Alcohol: 13.5%

Production: 898 six packs

Awards:



