

...ish

SANTA & D'SAS 2022 FIANO

...ish Range



Fiano is one of the most exciting new “alternative” varieties now in Australia and often, when describing its great power, palate weight, flavour capacity and diverse expression, it became apparent to us, after several years now of making Fiano, that it could be described as the Italian “Chardonnay”. While it has its own unique fruit flavours, it has all of those other characteristics that make it arguably the greatest of all French white varieties. Our approach to this wine has been to incorporate the vastly differing winemaking styles of the 2 great French chardonnay producing regions, Burgundy and Chablis.

Region | Season

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 2022 vintage growing season was relatively uneventful with good average rainfall at the right times then as vintage approached we saw excellent ripening conditions along with balanced crop loads. This has allowed us to make wines of varietal intensity, purity, balance and longevity.

Winemaking

The fruit for the 2022 Fiano was picked on the 22nd of March at a ripeness level of 12.4° 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.

Tasting

“A single-vineyard expression of fiano that confirms beautifully why Italian grape varieties are so suited to the King Valley. It sings in sunny fruits and florals – honeysuckle, apple, pear compote and spice – while maintaining brisk acidity. Whets the appetite, cleans the palate.” JP. Halliday Wine Companion”

96 pts Top GOLD in its class 2023 Victorian Wine Show

Food

Asian Chicken Satay skewers.

Alcohol 12.4% v/v, pH 3.24, TA 6.48 g/L, RS <1 g/L.

750mL, 6 bottles per case

santandsas.com.au