



2024 Fiano

Vegan friendly & Gluten Free

Vineyard

Our single-vineyard, estate-grown Fiano comes from Block 25, planted in 2019 on the Kurralong Formation at higher elevation. Cooling gully winds and diurnal shifts preserve acidity and aromatics, balancing the warmth of McLaren Vale's Mediterranean climate. Vines are cane pruned to manage Fiano's low basal bud fruitfulness, ensuring balanced yields, open canopies, and expressive aromatics. A 1.3m cordon allows year-round grazing by babydoll sheep, part of our organic, biodynamic, and regenerative approach that also includes cover crops and chicken fertilisation to build soil health and vineyard resilience.

Winemaking

Our Fiano is handpicked and gently pressed, then split into two portions for eight months of maturation. One rests in a concrete egg, where natural lees movement builds creamy texture without oak influence. The other matures in French oak, adding spice, structure, and richness. Blended, they create a wine that unites mineral freshness with layered depth and complexity.

Vintage

The 2024 vintage in McLaren Vale was shaped by sharp contrasts: a dry spring, the wettest summer since 2002, then a hot, dry finish with a February heatwave. These shifts compressed the harvest into a fast-paced window, yet the fruit showed resilience and quality. Whites display excellent balance, with Fiano a standout, while Tempranillo and Grenache lead the reds. Grenache delivered above-average yields with tight bunches and strong structure, while Tempranillo produced vibrant, finely textured wines. Overall, the vintage combines power and elegance, a testament to the region's adaptability and skill.

Characteristics

Colour: Pale straw.

Aroma: Zesty burst, floral lift.

Palate: Jasmine and citrus blossom. Crunchy green apple, freshly-cut earthy herbs, and a ripple of wet stone. Textural drive and length. Minerality for days.

Food Pairing: Pan-seared King George Whiting with lemon-butter sauce and fennel salad.

Cellaring: Savour now or cellar for up to 6 years.

Technical Details

Residual Sugar: Dry (<1 g/L)

TA: 5.8g/L

Free So2: 25ppm

Alcohol: 12.5%

PH: 3.45

Total So2: 60ppm

