



FIANO

2017
McLAREN VALE

THE YEAR THAT: it rained so much in Spring that a yabby floated down to cellar door.

HISTORY

With 100 ha of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages.

WINE & VINTAGE

Fiano is relatively new variety to Australia, and originates from the Campania region of Italy. Fiano is super heat and drought tolerant, being able to maintain acidity in the grapes even in our hot South Australian summers. This minimal intervention Fiano is made with indigenous yeast, has no added acid and is made without the use of oak.

AROMA

Ginger spice, sliced lime, cheese and beer notes

PALATE

Beer nuts, super savoury, lime zest, toasty texture

THE YEAR THAT CONTINUED...

It rained so much in Spring that a yabby floated down to cellar door

The spring leading up to the 2017 vintage was one of the wettest on record. We have recycled water on our property and we didn't turn it on at all for the 2017 growing season- unheard of! Picking was a month later than 2016. There is a dam on the property across the road, and a small waterway that barely ever runs the goes past our cellar door. The dam overflowed numerous, and next thing you know- we have a yabby stranded at cellar door!

WINEMAKER

Corrina

Corrina Wright, 6th Generation

VINTAGE NO.

15/175

GRAPE VARIETY

100% Fiano

REGION

100% McLaren Vale

COLOUR

Pale Straw

ALCOHOL

12.5%



WHAT THE WRITERS HAVE TO SAY [2016 VINTAGE]

Bright welcoming straw-green; the bouquet has the wild flower/bush/pine aromas seen in other Australian fianos, the palate following suit with a strong, racy structure embracing both savoury and fruity nuances - I'll buy Oliver's suggestion of kaffir lime. A mouthfilling wine with attitude and natural acidity.

RATING 93 James Halliday Wine Companion 2018 edition

17
FI

STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.