



The hunt for Mrs. Oliver

2017 MÉTHODE TRADITIONNELLE FIANO

HISTORY, WINE & VINTAGE

The 2017 The hunt for Mrs Oliver is the Oliver's first sparkling release in their 175+ year history! Our winemaker Corrina has long been enamoured by Champagne, so decided to try her hand at making a traditional method sparkling from Fiano grown on the Taranga vineyard.

Method Traditionelle means that the wine is bottle fermented, so that the bubbles are all created by yeast in the bottle during a secondary fermentation. Corrina worked with renowned SA sparkling winemaker, Kate Laurie from Deviation Road Wines.

Fiano is not a traditional sparkling variety, but it has a very high natural acidity which is key for sparkling winemaking. With more than 18 months on yeast lees, this wine was handmade in very small quantities and hope you enjoy sharing with your friends as much as we did making it.

AROMA

Lemongrass, cut ruby grapefruit, buttered pine nut, toast, chalky powder note, mangosteen / lychee.

PALATE

Nutty lemon tang, fine bead, lemon meringue, chevre, fresh struck match, round, savoury finish.

OAK TREATMENT

None

REGION

Taranga vineyard, McLaren Vale.

WINEMAKER

Corrina

Corrina Wright, 6th Generation

GRAPE VARIETY

100% Fiano

COLOUR

Bright light straw

ALCOHOL

12.0%

CELLARING

1-5 years.

If you can hide it!



ABOUT MARJORIE OLIVER

Marjorie Oliver (nee Hunt) is our grandmother and family matriarch. This wine was inspired by her amazing ability to make us all feel so loved. She kept us fed, looked after us when sick, never forgets the hot water bottle, irons our undies, mends and knits us socks, collects flowers and feathers, and is forever writing us little notes cut out of the back of old envelopes with pinkish shears. Every time we pop a bottle, we celebrate everything she is.

MARJORIE LOIS OLIVER (nee Hunt)

GENERATION *4th*

BORN *1923*