



FIANO

2021
McLAREN VALE

THE YEAR THAT: A vigorous kangaroo buck fight took out two whole vines.

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 2020 sees the first inclusion of a tiny portion fermented in old french 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 our 2021 Fiano includes a small portion fermented in French oak.

AROMA

Gin and lime notes, cashew nut, triple cream cheese, savoury tropical and wet stone.

PALATE

Bright and zesty, cut lime continues on the palate which has a super creamy and nutty texture. Very varietal and delicious. Did we mention texture!?!

THE YEAR THAT CONTINUED...

We have a number of resident kangaroo mobs on the Taranga vineyard, and most of the time they do no damage to our vines and we all live in harmony. However, when two giant buck kangaroos take issue with one another, no prisoners are spared! We heard loud rustling in the vines, went to check it out only to discover a fierce roo fight taking place, and the vines came out losers! We just got back in the car and watched the spectacle.

WINEMAKER

Corrina Wright, 6th Generation

VINTAGE NO.

12/182

GRAPE VARIETY

100% Fiano

REGION

100% McLaren Vale

COLOUR

Pale Straw

ALCOHOL

13 %



WHAT THE WRITERS HAVE TO SAY [2020 VINTAGE]

Airbag pressed with zero adds; pressings blended back in with the free-run juice. Fermented with wild yeast, then stirred. I have followed the evolution of this cuvée from its nascent days to now. It has evolved for the better. Such promise in these hands and in the region at large! Lanolin, apricot pith, pear granita, lemon curd, ginger spice, raw almond and tatami mat notes, all. Exuberant fruit held in check by a crunchy quinine linger. Just a bit tangy.

93 points, Ned Goodwin for Halliday Wine Companion, 2021

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STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.