



# FIANO

2023  
McLAREN VALE

THE YEAR THAT: We planted two more blocks of Fiano to keep up with demand

## 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 a 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 includes a small portion fermented in French oak.

## AROMA

Cut lime, green pears, salt lick and savoury tropical fruit notes. Elderflower, white cheese and a touch of struck match.

## PALATE

Bright and zesty, cut lime drive blended with triple cream brie texture filling out the palate. Nuts, fresh nashi pear, sweet basil leaf continue the flavour journey, generous and mouthfilling.

## THE YEAR THAT...

When we took a punt on planting a crazy unknown variety in our vineyards, over 15 years ago now, we really weren't too sure how it was all going to turn out.

Over the years, we have learnt that there are a lot of things we love about Fiano: the way it grows and the wines it makes. Slowly but surely our Fiano built a following at our cellar door and in restaurants, then in bottle shops.

Now it seems that you all really like Fiano - like, really like like it! So much so, that we keep running out and have had to plant a couple more blocks to keep up with demand. Thanks so much for coming on the journey with us, and we hope you keep enjoying Fiano into the future.

## WINEMAKER

Corrina Wright, 6th Generation

## VINTAGE NO.

15/184

## GRAPE VARIETY

100% Fiano

## REGION

100% McLaren Vale

## COLOUR

Pale Straw

## ALCOHOL

12.5%



## WHAT THE WRITERS HAVE TO SAY. [2022 VINTAGE]

"They call Corrina Wright the Queen of Fiano, a fitting title I must say. Here she goes again working her magic with this 2022 release. A brilliant wine awaits. Stand and applaud. This is a damn good drink. Find the sunshine and surround yourself with smiley people and plentiful plates of fresh seafood over a long lunch. Seaspray, tonic feels, white flowers and green apples set this alight. Layered with interest, it eagerly awaits you to peel off every veneer. A flash of nuttiness chimes in too. Crisp and gorgeously balanced, dash of lemon sits on the tail of pear and white-fleshed nectarine fruit with a flicker of white pepper to close. Just awesome! Drink to three years."

95 points, *Q wine*



STARTED BY OUR  
GREAT GREAT GREAT  
GREAT GRANDFATHER.