



Fiano was selected by Mark Lloyd when looking for a new southern Italian variety to grow in McLaren Vale; Coriole's 2005 vintage was the first Australian Fiano produced.

TASTING NOTE

A rich, complex and full example of this great variety. The vibrant and lifted nose keeps you going back for further exploration; nashi pear, apricot, jasmine and hazelnut. The palate is beautifully balanced with great natural acidity and a soft, creamy texture. The wine shows nectarine, peach, lemon, fresh ginger and white pepper. Made to a more textural style and the variety loves McLaren Vale's warm, Mediterranean climate which encourages wines of aromatic intensity and textural generosity.

VINTAGE CONDITIONS

Vine growth started relatively early with cool but sunny and dry conditions, followed by a dramatic change from mid-November 2023 to mid-January 2024. Wind and rain dictated the summer period, all irrigation was stopped and canopy trimming and leaf plucking was required to ensure sufficient light onto fruit for ripening. In late January, the rain stopped and then a prolonged dry and warm weather pattern including a mini-heatwave in March followed. After a few years of low yields from the Fiano vineyards, 2024 delivered above average yields with excellent fruit quality.











VINIFICATION DETAILS

The oldest Fiano vineyard has been planted for 23 years now. Some of the crop were machine harvested resulting in more skin to juice contact prior to pressing. 15% of this vintage is barrel fermented in older French hogsheads.

AWARDS

Halliday: 95 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Fiano	Partial	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Duncan Lloyd		Screw top	McLaren Vale	Yes