



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; pear, nectarine, jasmine and lemongrass. The palate is beautifully balanced with great natural acidity and a soft, creamy texture. The wine shows grilled pineapple, peach, lemon, fresh ginger and white pepper. This variety loves McLaren Vale's warm, Mediterranean climate which encourages wines of aromatic intensity and textural generosity.

VINTAGE CONDITIONS

The 2023 vintage will be remembered for the La Nina conditions, particularly the wet and cool conditions which dominated spring 2022. It was a late start to the 2023 vintage, with the first reds picked in March. Naturally moderate yields and careful management mitigated any disease pressure resulting in clean, healthy fruit at harvest. Yields were looking low across most varieties with fiano, sangiovese and shiraz all coming in lower than average – but quality is high with bright fruit character showing through.

VINIFICATION DETAILS

The oldest fiano vineyard has been planted for 22 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: 91 pts

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.3	0.8
pH	Acidity
3.24	6.1

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