



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 intriguing nose keeps you going back for further exploration; nectarine, pear, fresh cut hay, shaved fennel and orange blossom. The palate is beautifully balanced with great natural acidity and a soft, creamy texture. The wine shows fresh lemon, white pepper, tangerine, quince, fresh ginger and a wet stone minerality.

VINTAGE CONDITIONS

A cool spring with windy conditions led to a delay in bud-burst, but the season then saw record temperatures in late December. This was followed by a mild January/February; the start of harvest was 10 days later than 2019. This trend followed throughout the season with the final fruit coming in during mid-April. 2020 whites are showing delicacy in their aromatics, with fresh natural acidity.

TECHNICAL ANALYSIS

Alcohol

13.2

pH

3.26

Acidity

5.4

VINIFICATION DETAILS

Coriole's oldest Fiano vineyard turned 19 this year, and they chose to machine harvest some of the crop in order to get a little bit more skin to juice contact prior to pressing. 25% was barrel fermented in older French hogsheads.

GREEN CREDENTIALS

Member of Sustainable Winegrowing Australia. No mains water is used; all water on the property is recycled, rain and bore. Viticulture and wine-making processes are achieved with minimal intervention, with a move to organic viticulture in place.

AWARDS

Halliday Australian Wine Companion: 91 pts

ATTRIBUTES



Origin

Australia



Variety

Fiano



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Duncan Lloyd



Fining Agent



Closure

Screw top



Region

McLaren Vale



Vegan

Yes