



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 nose keeps you going back for further exploration; nectarine, pear, fresh citrus, shaved fennel and orange blossom. The palate is beautifully balanced with great natural acidity and a soft, creamy texture. The wine shows red apple, tangerine, quince, fresh ginger and white pepper.

VINTAGE CONDITIONS

2021 will be remembered as one of the great vintages in McLaren Vale. The vintage started off well with slightly above average rainfall through the winter and spring of 2020. Once the growing season commenced, vines were healthy and there were mild conditions through spring and summer. The vintage kicked off in mid-February and a well-spaced vintage saw the last fruit picked in mid-April. There were average yields across most white varieties with the resulting wines showing great clarity of aromatics. Fiano is lively and showing the full array of fruit and spice aromatics.

TECHNICAL ANALYSIS

Alcohol

13.2

pH

3.19

Acidity

6.1

VINIFICATION DETAILS

The oldest fiano vineyard turned 19 this year. Some of the crop were machine harvested resulting in more skin to juice contact prior to pressing. 25% of this vintage is barrel fermented in older French hogsheads.

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