



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