



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 Fiano with aromas of white nectarine, butter-poached fruit, baked apple, freshly cut hay, rosehip and papaya to name a few. The palate is beautifully balanced with great natural acidity, a soft, creamy texture and an array of citrus characters.

VINTAGE CONDITIONS

After solid rainfalls during 2017 and early 2018 the vineyards were in good health heading into the growing season. Early spring was cold which led to late budburst and early predictions were for a late vintage. As the season progressed rainfall reduced and the region had several warm spells which brought on ripening. A warm dry summer led to much lower yields than initially expected, some bunch weights were half what they were in 2017. Picking started in earnest in mid February and proceeded at a leisurely pace throughout March and into early April.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.2	1
pH	Acidity
3.38	5.4

VINIFICATION DETAILS

Coriole decided to machine harvest some of the crop in order to get just that little bit more skin to juice contact prior to pressing. 15% of the vintage is 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: 94 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Fiano	No	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Duncan Lloyd		Screw top	McLaren Vale	Yes