

The **Regional Selections** represent vineyard & varietal combinations which are recognised for excellence.

The motivation is quality, and the result is a range of wines which are hand-made from specific vineyards to bring you the best of each growing region.

### About the variety

Noted for its small yields and intense aromatic profile, Fiano has recently found considerable success on Australian soils, in particular amongst the warmer coastal regions akin to its motherland of southern Italy. Sourced from McLaren Vale, one of the few places outside of Europe to enjoy a strictly Mediterranean climate, making the Fiano grapes feel very much at home.

Harvested in early March, free run and light pressings were combined for structure and flavour on the palate. The wine was fermented at cool temperatures in stainless steel before 3-4 months of maturation on yeast lees prior to bottling.

### Winemaker's Notes:

**Appearance:** Very pale straw with a silver rim.

**Aroma:** Lemon curd, lychee and cut grass. Hints of minerality, oyster shell and ocean mist

**Palate:** Saline and refreshing with clean acidity. Lemon zest, grapefruit and lime. Well balanced structure with good length.

**Summary:** Riesling like in many ways, a really lovely wine.

### Tech notes

<b>Alcohol:</b>	12.0%	<b>TA:</b>	7.0 g/L
<b>RS:</b>	0.5 g/L	<b>pH:</b>	3.16
<b>Other:</b>	Vegan		

