

Platinum Edition

2019 FIANO ADELAIDE HILLS

COLOUR AROMA

Bright pale straw
White nectarine, spring blossom and a hint of
toasted almonds

PALATE

Layers of fruit and texture with citrus and
nectarine notes. Delicate peppery phenolics
and minerality create a refreshing finish and
balance

WINEMAKING

The fruit was harvested over the period of a week to give a range of
varietal characters. Individual batches were cool fermented in a
combination of stainless steel with a range of yeast strains as well as a
wild ferment component in old oak barrel to add spice and interest.
Components were assessed at the end of fermentation to create an
optimum blend of fruit characteristics and wine layers.

VINTAGE SUMMARY

The Adelaide Hills region managed to escape the influence of extreme
heat which was seen across the rest of Australia, the yield produced in
2019 was about 50% of what was produced in the previous season.
The region only experienced two short heatwaves of 4 days with
cooler conditions between heat spikes, which allowed vines to fully
recover; this, combined with a mild autumn, resulted in good flavour
and colour development, though with a small crop.

ENJOY WITH

Thai beef salad with lime zest, fresh crusty bread dipped in olive oil and
balsamic vinegar or goats cheese and semi-sundried tomatoes on
toasted sour dough

VINTAGE VARIETALS REGION CELLARING ALC/VOL pH ACIDITY

2019
Fiano
Adelaide Hills
Enjoy on release
12%
3.2
6.8g/L

