

## 2025 FIANO

Sourced from Cooter Vineyard in Whites Valley, nestled within the Willunga foothills. This site is certified Organic and Biodynamic and sits atop a complex mosaic of geology, predominantly ironstone-rich clay loam over limestone.



### VINTAGE NOTES

The 2025 vintage in McLaren Vale was marked by unpredictable weather patterns and a condensed harvest season. Following a dry winter and a cooler than average spring, delaying early vine growth, harvest commenced unusually early – mid-to-late January – driven by the sudden onset of summer. December and January brought intense, short-lived heatwaves with temperatures soaring above 38°C, accelerating grape ripening and compressing the picking window. Timely late-season rainfall eased vine stress and supported flavor and tannin development. Although yields were below average due to heat stress and smaller berries, the resulting wines show excellent fruit concentration and optimal tannin ripeness.

### WINEMAKING NOTES

A single handpicked parcel underwent three distinct vinification methods. The free-run juice was isolated, with a portion barrel fermented in seasoned French Oak hogsheads. The remaining pressings were subjected to hyperoxidation prior to fermentation – a technique used to soften tannins, by exposing the juice to oxygen in a controlled manner. All components were blended post-fermentation to build structure, complexity, and mouthfeel. The wine was fermented to dryness, then racked and filtered before bottling.

### TASTING NOTES

Colour	Pale straw
Bouquet	Straw and honeydew melon lead the aromatics, with lifted lavender, hints of citrus peel and fennel seed, and a delicate flinty note
Palate	Bright citrus and crisp nashi pear frame a core of white stone fruit. A subtle savoury edge and texture build through the mid-palate, while subtle roasted almond adds complexity. The palate remains focused and balanced with a long, persistent finish.

### TECHNICAL NOTES

Harvest Date	2 February 2025
Variety	Fiano 100%
Bottled	28 November 2025
Analysis	Alc: 12.5% vol, pH: 3.25, TA: 6.6g/L, GF: 0.42g/L