Certified Organic
Cert. No. 24063

THE Hedonist

2026 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 2026 vintage was defined by a cool spring and an exceptionally long, steady ripening period, culminating in a significantly later-than-average harvest across McLaren Vale. Dry seasonal conditions moderated vine vigour and delivered naturally balanced crops, while the extended growing season encouraged slow, even flavour and tannin development. Warm days and cool nights throughout ripening retained freshness, natural acidity and aromatic lift, resulting in wines of purity, depth and elegant varietal expression.

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 for four months. 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	Passionfruit, lemon blossom and fresh ripe melon layered with subtle notes of straw and freshly popped popcorn.
Palate	Smooth, savoury and lively with fresh citrus zest and passionfruit flowing through the palate. A beautifully layered mouthfeel adds depth, dimension and quiet richness while retaining its freshness and vitality. Bright natural acidity carries through to a long and lingering finish, with a hint of crisp Granny Smith apple.

TECHNICAL NOTES

Harvested	6 March 2026
Variety	Fiano 100%
Bottled	28 August 2026
Analysis	Alc: 12.5% vol, pH: 3.08, TA: 6.6g/L, GF: 0.11g/L