

THE Hedonist

2024 FIANO

Fiano sourced from Cooter Vineyard, Whites Valley in the Willunga foothills. Certified Organic/Biodynamic.



VINTAGE NOTES

The lead up to the 2024 vintage progressed with distinct weather changes and challenges. The growing season began with dry spells and cool nights contrasted by warm days. Spring brought high winds during flowering, affecting crop levels. Significant summer rains arrived in December and January, leading to a notably dry vintage. A heatwave in March, with four consecutive days above 37 degrees Celsius, added further intensity to the season. Despite these trials, the lighter crop ultimately allowed us to carefully manage our fruit intake, proving to be a blessing in disguise.

WINEMAKING NOTES

Harvested on the 1st of March 2024 in the very early hours of the morning. The free-run juice was separated from the pressings and fermented slowly at a cool temperature, then left on lees for six months to enhance complexity. The pressings were hyperoxidized prior to fermentation to reduce phenolic compounds, then blended back in after primary fermentation, contributing depth and a subtle texture to the palate.

TASTING NOTES

Colour Pale straw

Bouquet Lemon blossom, white-fleshed stone fruits, toasted nuts, pink grapefruit and a hint of honey

Palate Golden Delicious apple tartness and fine chalky texture underpin the persistent stone fruit core, while nuanced notes of salted pistachio and delicate hazelnut cream lend a silken, glossy mouthfeel. The finish is long, crunchy and savory, with a lingering mineral tension.

TECHNICAL NOTES

Harvest Date 1 March 2024

Variety Fiano 100%

Bottled 11 December 2024

Analysis Alc: 12.5% vol, pH: 3.18, TA: 5.9g/L,
GF: 0.1g/L