

Produced by: Zerella Wines www.zerellawines.com.au

Variety: Fiano

Vintage: 2022

Tasting Notes:

Lifted grapefruit and elderflower aromas with hints of white stone-fruit and lychee spice. A flinty, fresh and delicious palate with a long, textured mouthfeel, balanced with a crisp, minerally acidity. All hallmark characters of cooler climate Fiano.

Vineyard Information:

Sourced solely from our Peters Creek Vineyard in Kangarilla. The vineyard lies directly on the boundary of the cooler climate Adelaide Hills wine growing region at an altitude of 330 meters above sea level on a north facing slope. This vineyard is ideally situated to grow Fiano, with warm days and cold nights during the harvest period ensuring slow ripening, great flavour development and natural acid retention.

Winemaking Notes:

The Fiano variety is native to the Campania wine region of Italy and seems to grow exceptionally well in the hills surrounding McLaren Vale. The fruit was hand harvested and chilled to 8°C before being whole bunch pressed. The juice then cold settled for 5 days prior to being racked bright to start fermentation. The wine was fermented to sugar dryness in stainless steel tank and then left for three months on yeast lees before being naturally clarified and bottled.

Alcohol: 13.0%

Production: 770 six packs

Awards:

Silver - 2022 McLaren Vale Wine Show Best of Tasting - 2023 Wine & Viticulture Journal Autumn 88 Points - 2024 Halliday Wine Companion



