

2023 10X Fiano

Our Thoughts

Ginger, persimmon, and spiced pear skin combine for a bright and refreshing lift to this first Fiano Cellar Door release. The acidity holds throughout the palate but the lees contact, bâtonnage and partial malolactic fermentation add texture and complexity.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity and drive.

Harvest Date :: Yield

Hand picked 13.4.23 :: 3.4t/ha

Vineyard

Hunts Road

Beaume :: pH :: TA

12.0:: 3.12 :: 8.90g/L

Winemaking

Handpicked and hand sorted followed by whole bunch press to stainless steel. This parcel remained in tank to carry out fermentation using indigenous yeast at ambient temperatures. Once transferred to oak it underwent partial malolactic fermentation and some bâtonnage. The Fiano remained in oak until all three barrels were blended, filtered, and bottled.

Aging :: Oak

7 months in a combination of 2 barriques and 1 puncheon. 52% one-year-old French oak puncheon.

Finished residual sugar :: pH :: TA

Dry :: 3.29 :: 5.9g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

14th December 2023 :: screwcap

Food Pairing :: Serving Temperature

Roast pork belly and crackle with sauerkraut and freshly grated apple :: serve at 10-13°C

Best Drinking

2023-2028

