



## The Sicilian Defence

2017 Fiano

Langhorne Creek

Fiano is a grape variety indigenous to Southern Italy, and as such, is well suited to the cooler maritime climate of Langhorne Creek.

It has a aromas of pear, orange blossom, honey and toasted hazelnuts. The palate is rich with paw, paw, citrus and spice and just enough natural acidity to give a clean, almost mineral like, savoury finish.

**Variety trivia** - In its Italian home, Fiano is mainly grown in the hills surrounding Avellino in the Campania region. It has been traced back to ancient Rome and is thought to have been the primary variety in Apianum, an ancient Roman wine, meaning 'bees' in Latin. Even today, swarms of bees are drawn to the sugary pulp of Fiano grapes in Avellinese vineyards

**Chess Trivia** - The Sicilian Defence is the most popular aggressive defence and immediately stakes claim at the centre, denying white the double pawns on e4 and d4.

**Pronunciation Trivia** - fe—ah—noh

**Goes best with** – Given that Fiano hails from a region that is coastal bound, it makes sense it is a wine that works well with seafood – baked fish, shellfish, etc. It's perfect with vegetarian pasta dishes, too, as the acidity in the wine offsets the richness of cream-based sauces and complements the acidity of tomato-based recipes

**Cellaring Trivia** - This wine is enjoyable now, but has the structure and varietal pedigree to evolve beautifully over the next 3 to 5 years.

**Vintage Trivia** - This my 1st Fiano, the wine shows more complexity than previous vintages, mainly due to the vines now maturing and yielding a more consisted level of fruit. When young, this variety has a tendency to throw a whopping crop, however as they get older, and they find the deeper Mac-clesfield soils tighter, their crops balance.

**Harvest Date** – Hand picked— March 17th 2017 9am

**Vineyard Location** – Langhorne Creek, South Australia,  
35°21'11.5"S 139°02'25.9"E

**Vignerons** - Kilpuruna Vineyard, Langhorne Creek

**Harvest Weight** – 7.95 tonnes/hectare

**Clonal Material** – SAV 01 clone

**Winemaker** - Tom Keelan

**Vinification** - A blend of both Stainless Steel Fermentation and wild barrel ferment in older French Oak with batonnage (lees stirring) over 3 months.

**Alcohol** – 11.9 %

**pH** – 3.25

**T.A.** – 6.36



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