



2024 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 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

Pronunciation Trivia - fe—ah—noh or sing Laura Branigan's - "Ti Amo" and drop the T for an F and the M for and N

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 – basically anything fried, 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 is my 9th Fiano, but is a wine I have been very familiar with for many years. It would seem that the grape growing areas of the Fleurieu Peninsula with their maritime climate makes them perfect for this variety.

Harvest Date – Hand picked— March 1st 2024 9am

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

Harvest Weight – 6.5 tonnes/hectare

Clonal Material – SAV 01 clone

Vinification - The fruit was handpicked, chilled and then whole bunch pressed. 60% of the juice was fermented with fluffy lees in a stainless steel tank, with the 40% balance was juice filled straight off the press tray to old French oak for wild ferment on full solids with some random Batonnage stirring late in ferment.

Yeast - Cultured for Stainless Steel & Wild for Barrel

Alcohol – 12.8 %

pH – 3.13

T.A. – 7.29

Release Date - 1st January 2025