



Grape Varieties	<b>100% Fiano</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.42</b>
Bottle Sizes	<b>75cl</b>

## PRODUCER

In a very short space of time, Stephen Pannell has gone from being one of Australia's best and brightest young talents to one of their most lauded winemakers. He is a two-time winner of the fabled Jimmy Watson Trophy, the most prestigious wine award in Australia, and also won the top prize at the Alternative Varietals Wine Show three times. Stephen moved into his own McLaren Vale winery in 2014, and now owns 36 hectares of vineyard. This control over his fruit has enabled him to take quality to an even higher level. One of the key factors behind his success is the freshness in all his wines, something he achieves by picking earlier. "I can only pick early due to better viticulture". As with all his wine projects, Stephen's winemaking philosophy remains steadfast: fruit grown in the right place with considerable attention in the vineyard requires minimal intervention in the winery.

## VINEYARDS

Fruit was sourced from Block 10 Oliver's Vineyard in McLaren Vale. The grapes are grown by neighbours of Stephen and Fiona, the Oliver family, at their vineyard on Oliver's Road in McLaren Vale. The ten-year-old vines are set on a sheltered east-facing slope growing in sandy loam over clay. As one of Italy's oldest cultivars, Fiano is at home in Campania, Basilicata and Sardinia. The proximity to the coast and warm dry summers of these regions bear a striking similarity to McLaren Vale, and the Oliver's site is perfectly suited to growing this Mediterranean white variety.

## VINTAGE

The third year of the current La Nina cycle was cool and wet, making for a challenging growing season. High winter rainfall continued through spring, delaying budburst and shoot growth. Thankfully a dry, mild summer followed, but the die was cast and harvest was one of the latest on record. Low crops with long hang times are not common, however these contrasting conditions did result in elegance and great flavour in the wines. A year that relied on attention to detail in the vineyard to make great wine.

## VINIFICATION

The fruit was harvested on 20th March, the latest that Fiano has ever been picked. Settled as cold juice for 10 days, 80% of the wine was then fermented in oak vats and puncheons, with the remaining 20% fermented in stainless steel. The oak portion was kept in oak for a further 8 weeks maturation prior to blending and bottling in late July.

## TASTING NOTES

On the nose the wine opens with white nectarine, jasmine tea and elderflower notes, with more exotic aromas developing in the glass, including lemongrass, galangal and honeysuckle. On the palate the wine is intense with waves of flavour. It is a wine with great poise and length.