`Fi Fi` McLaren Vale Fiano 2023

South Australia, Australia





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

PRODUCER

Stephen Pannell is one of the best and brightest of the new generation of Australian winemakers, having spent a decade working as chief red wine maker at Hardys before striking out on his own in 2004. Steve has worked all over the world, including with Aldo Vajra in Barolo and for Domaine Dujac and Pousse d'Or. His broad experience has helped shape his approach to winemaking and his wines are true expressions of the grapes and vineyards of McLaren Vale. In October 2015, Steve was named Winemaker of the Year by the consumer wine magazine, Gourmet Traveller Wine.

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 Olivers' 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.