

S.C. Pannell,

## `Fi Fi` McLaren Vale Fiano 2024

McLaren Vale, South Australia, Australia



S.C. PANNELL  
MCLAREN VALE



Grape Varieties	<b>100% Fiano</b>
Winemaker	<b>Stephen Pannell</b>
Closure	<b>Screwcap</b>
ABV	<b>13%</b>
Acidity	<b>6.8g/L</b>
Wine pH	<b>3.34</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</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 and Hunt Vineyard in Tatchilla. The grapes of Oliver's Vineyard 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. The grapes from Tatchilla are grown on slightly flatter, also east-facing slopes, with closer proximity to the coast. 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 both sites are perfectly suited to growing this Mediterranean white variety.

### VINTAGE

The 2024 vintage was a tumultuous one, with a number of challenges. Cool winter temperatures continued into spring, with strong winds persisting into the flowering stage. A wetter than average January, followed by a heatwave in March and the driest autumn on record contributed to the unusual conditions and led to yields which were lower than hoped for. However, these contrasting conditions ensured excellent acidity, aromatics and complex flavours which provide optimal ageing potential.

### VINIFICATION

The Hunt vineyard was harvested on 23rd February and the Oliver's vineyard on 1st March. The grapes were separately pressed gently and settled as cold juice, before being blended on 11th March. Fermentation began in stainless steel and 75% was completed in 5-year-old smaller format oak, which was then matured for 8 weeks on lees in larger format oak after malolactic conversion. Final blending was in late June and the wine was bottled on 11th July.

### TASTING NOTES

Guava, Kaffir lime, nectarine and beach mist aromas are followed by a palate laden with tropical fruits, refreshing citrus and exotic herbs. It is textural and fresh with a precise, elegant finish.