



FIANO

2018
McLAREN VALE

THE YEAR THAT: Corrina was inspired by a visit to Avellino

HISTORY

With 100 ha of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages.

WINE & VINTAGE

Fiano is relatively new variety to Australia, and originates from the Campania region of Italy. Fiano is super heat and drought tolerant, being able to maintain acidity in the grapes even in our hot South Australian summers. This minimal intervention Fiano is made with indigenous yeast, has no added acid and is made without the use of oak.

AROMA

Cut lime, hops beery lift, chestnut and wet river stone.

PALATE

The lime continues onto the palate, cashew nut texture, creamy brie notes, zesty acid, tight, bright and refreshing.

THE YEAR THAT CONTINUED...

Our winemaker Corrina was lucky enough to visit the home of Fiano in Avellino, Italy during their 2017 harvest. Situated just inland from beautiful coastal Positano in steep hills and valleys- the region is stunning and very verdent. While Fiano is one of the main grape varieties grown in the region. they also grow chestnuts, hazelnuts, tomatoes and loads of other crops. Corrina had the opportunity to visit the 'mother vines' of the vines that now grow on the Taranga vineyard, and was inspired by all the sights, smells and food of the region.

WINEMAKER

Corrina

Corrina Wright, 6th Generation

VINTAGE NO.

10/179

GRAPE VARIETY

100% Fiano

REGION

100% McLaren Vale

COLOUR

Pale Straw

ALCOHOL

13 %



WHAT THE WRITERS HAVE TO SAY [2018 VINTAGE]

'Flavour abounds from start to finish, striking a belligerent stance on the back-palate and finish with a slightly bitter finish. A fiano taking no prisoners.'

James Halliday

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STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.