



singlefile

2025 Singlefile Great Southern Fiano

GREAT SOUTHERN, WESTERN AUSTRALIA

Vineyard & Winemaking

Fiano is a white Italian grape variety that is grown primarily in the Campania region of southern Italy and on the island of Sicily. It has been introduced to the Great Southern region in more recent years and the 2025 growing season delivered ideal conditions for this variety. Spring and summer offered consistent temperatures with very little rain, encouraging full ripe fruit flavours before a slightly early harvest.

The fiano fruit was picked at dawn on 5 March 2025. The fruit was sorted and gently pressed. The juice underwent a long and slow cold fermentation in a stainless-steel tank immediately after pressing to preserve the natural fruit characters. When the wine had completed its fermentation, it was racked off its lees. The purpose of this approach is to maintain the subtle textures and crisp finish. The wine was prepared for bottling in September 2025.

The Wine

A soft golden colour, this fiano has lifted aromas of bright lemon and orange pith, supported by delicate notes of spice and hazelnut. The citrus aromatics follow through on the palate, with fresh nashi pear, and hints of melon and ginger spice. The wine is enhanced with a softly textured, viscous mouth feel, with subtle savoury nutty flavours on the finish. This wine is well suited to complement seafood dishes, chicken and creamy pastas. It can be enjoyed now, or allow the wine to continue to develop in the bottle for up to 7 years.

New Release

Technical Specifications

Alc: 13.5%

pH: 3.05

TA: 6.8 g/L

Cellaring: Up to 7 years

