

TASTING NOTES

2022 Singlefile Great Southern Fiano

Great Southern, Western Australia

VINEYARD & WINEMAKING

The 2022 growing season delivered great conditions for growing the lesser known fiano varietal in the Great Southern region. There was good rainfall over winter. Spring was reasonably dry and summer held slightly cooler temperatures which allowed for the fiano grapes to develop their flavour profile slowly while retaining natural acidity, which is ideal for premium fiano.

We picked the fruit early on 26th March 2022. We sorted the fruit and then pressed the fiano juice. 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 the fermentation, it was racked off its lees. The wine displayed a subtle texture and crisp finish. It was prepared for bottling in July 2022.

THE WINE

A lighter style fiano with lifted aromas of spice and lemon. These aromatics follow through on the palate, enhanced further with some subtle nutty flavours and a softly textured mouth feel. This wine is well suited to complement light, fresh white meat and seafood dishes. It can be enjoyed now, or allow the wine to continue to develop in the bottle for up to 5 years.

97 points, Top in Category, Winestate Italian, Spanish & Portuguese Varietal Tasting, Mar 2023

TECHNICAL SPECIFICATIONS

Alc: 12.4% pH: 3.26 TA: 6.1 g/L Cellaring: 5 years

