

PLACE

Oakley Road Vineyard. Total block size 1.78 hectares. Planted as rootling in 2020, two clones of Fiano, SAVI 1 and VCR 3, single wire cordon trellis. Terrane here is Talus Slope, Geology is Kurrajong Formation. The soil here is reddish clay, breccia of siltstone and ironstone, underlain by North Maslin Sand. The block here is below the Westerly sloping foothills, influenced by gully winds, surrounded by natural creeks and trees. Certified

Sustainable Winegrowing Australia vineyard. Fiano is mainly from Campania in the South West of Italy, where it is regarded as a strongly flavoured, lifted aromatic variety. This is our first Fiano so we have gone for a really clean, light, classically simple style to express the site and variety.

VINTAGE

It was really a small miracle and with good luck, that a healthy harvest started in 2023. A very wet and cold Winter and Spring, indeed the wettest November and lowest solar radiation days of a growing season on our record, made for extremely challenging vineyard management and disease pressure conditions.

The hard work and experience of our Leask Agri team, along with a lot of good humor, produced a balanced environment without vine stress, and an ideal amount of bunches. Regenerative agriculture was the key—grass cover, organic material, and soil moisture.

SENSORY

COLOUR: Bright clear light yellow

AROMA: Quince, lemon peel, fennel, straw.

PALATE: Lime sorbet, green apple, cucumber, morning dew. Crunchy. Finishes with a lick of chalk and sea spray, mineral and saline, thirst slacking!

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2023

FIANO

McLAREN VALE, S.A.

100% Fiano

A little daunting was the lateness of the season, however a lovely Autumn, still warm enough for ripening but cool too, so the fruit was fresh and balanced, at lower baume with natural acidity.

The vineyards looked wonderful, vibrant canopies with good size berries, crop was a wee bit light, adding to our confidence of a top quality vintage.

After sixty-two days of the 2023 harvest 'loop' what was very clear was that we had a brilliant group of people to help us, producing unreal quality fruit and getting it all off spot on time, clean & fresh. Gentle handling, and the wines are happy and shining. Healthy environment, passionate people, growing better wines with a light footprint again in 2023, we look forward to sharing with you.

WINEMAKING

The fruit was hand-picked in the morning of 10th March at 1.6 Baume, 8.2 ta, 3.1 pH, 5.81 tonnes of fruit. Upon receiving at the winery, the fruit was gently destemmed straight into the press, where it was held on skins for 2 hours, to enhance the mid palate of the juice. Free run juice into stainless steel tank, and the gentlest of pressings were also combined. The juice was then settled and racked off lees, wild fermented at a cool 15-16 degrees until dryness was achieved, taking 27 days. Following nine week's maturation, the wine was cold stabilized and cross flowed, bottled on June 7, 2023, sealed under Stelvin screwcap. Certified carbon neutral and vegan friendly wine.

FOOD MATCH

Brunch of Port Lincoln Sardines on sourdough rye, dill, lemon crème fraiche.

WINE ANALYSIS

ALC 11.0% ~ pH 3.1 ~ Total acidity 6.5g/L ~ Total SO₂ 71ppm