

# KIMBOLTON

2023

KIMBOLTON FIANO

LANGHORNE CREEK

Kimbolton Wines are today run by fifth generation vigneron, Nicole Clark and brother Brad Case. Each wine is sourced from individual vineyard sites to showcase the sensational Langhorne Creek regional characteristics.

BLOCK NAME: M14

AREA: 1.5 Hectares

SOIL: Sandy loam

GRAFTED: 2016

An ancient Italian grape variety, was first grafted to Chardonnay rootstocks in 2016, on our Montrose property.

2023 vintage is bright and fresh with added complexity from yeast lees stirring. A vibrant wine crisp, citrus characters with some delicious fresh pear, honey hints and a rich texture.

SUGGESTED FOOD PAIRINGS

Creamy prawn & chorizo pasta with mushrooms



## Vinification

Alcohol: 12.1%

Titrateable acidity: 6.4g/l

pH: 2.97

Residual Sugar: .85g/l

Whole bunch pressed, pressings kept separate

Barrel fermented in 100% seasoned French oak

Partial Malolactic fermentation

