

Flag waivers for future proof varieties, we've chosen to work with growers who have a preference for organic and biodynamic farming.

Endeavouring to make wines which display characters that at once tie them to their European originals with the saline, textural nuance of where they are grown

In the winery we take a minimal intervention approach and texture is king. Turning tiny parcels of excellent fruit into varietal wines reflective of the characters inherent to each grape and a good dose of McLaren Vale's unique Mediterranean/Australian terroir.

## 2021 LUDO: Fiano

Fiano is an Italian white grape variety whose origins can be found in Campagnia. Ideally suited to our climate in McLaren Vale it thrives in our warm dry conditions. The skin contact adds weight & texture to this our 6<sup>th</sup> release. The block is surrounded by gum trees so you will notice a distinct minty/herbal character on the nose and palate

### VINTAGE SUMMARY

The 2021 will be remembered as one of the most perfect seasons climatically in living memory. Mild conditions persisted throughout summer and we received ideal levels of supplementary rain at exactly the right time. Fruit was harvested in optimum condition for all varieties and our Fiano was no exception

### **WINEMAKING**

60% of this wine remained on skins in French oak foudres, hand plunging twice daily until completion of fermentation. 90 days later it was combined with the pressings component, followed by 11 months maturation in oak, lees stirred periodically. No additions, 100% malolactic fermentation, wild yeast and bottled with minimal sulphur.

## TASTES LIKE

White peach, citrus blossom and fennel. Flavoursome full palate and a rich finish.

### DRINK WITH

Roasted pork belly with orange & star anise.

# **WINEMAKER**

Andy Coppard

## VITICULTURALIST

Chris Chapman

#### **VINEYARD**

Hiltop Vineyard Biodynamic certification.

## **VARIETY**

100% Fiano

## **GEOLOGY**

Montacute Dolamite: blue/grey thinly bedded dolomite with black chert lenses

## **ELEVATION**

50m above sea level

- Alcohol 13.1%
- pH: 3.51
- TA: 6.02 g/L

