

J U X T A P O S E D



Juxtaposed-McLaren Vale

FIANO 2018

Winemaking : 2018 Fiano was harvested from the Lacey Vineyard in the Sellicks Foothills sub region of McLaren Vale on Feb 19 2018.

The wine was not crushed but destemmed, then whole berry pressed to both barrels and tank. Barrels were fermented wild with full solids while the tank portion was racked of gross lees before undergoing fermentation using cultured yeast. No other additions were made.

After primary fermentation was complete, the wines were racked off gross lees to tank and then kept at 0°C for 4 months with no SO₂ in order to allow the yeast lees to remain active and offer protection from oxidation and develop texture in the wine, but with the cold temperatures preventing the onset of malolactic fermentation. A small amount of SO₂ was then added and the wine was bottled without fining or filtration.