



S. C. PANNELL
WINEMAKER

FiFi Fiano 2023

McLaren Vale is making its mark in the wine world by pushing boundaries with Mediterranean varieties and creating wines which meet new demands. Finding white varieties suited to the Mediterranean climate has always been one of the greatest challenges and with Fiano that challenge is being met. As one of Italy's oldest cultivars, Fiano is at home in Campania but can also be found in Basilicata and Sardinia, Italy. The proximity to the coast and warm dry summers of these regions bear a striking similarity to McLaren Vale.

Named for Fiona Pannell, known to her friends as Fi Fi and the driving force behind Pannell Enoteca. In Stephen's words, "*a wine that gives praise and thanks to the siren song that makes life complete.*"

THE VINTAGE

The third year of the current LaNina cycle was cool and wet, leading to the most challenging growing season in living memory. High winter rainfall continued through spring delaying budburst and shoot growth. Unusual soil moisture made spraying and mid-row management a challenge. Thankfully, a dry mild summer followed, but the die was cast, and harvest was one of the latest on record. Low crops with long hang times are not common, however, these contradictory conditions did result in elegance and great flavour. A year that relied on attention to detail in vineyard to make great wine.

WINEMAKING

Variety	100% Fiano
Varietal Origin	Campania, Southern Italy
Vineyard	Block 10 Olivers Vineyard, McLaren Vale
Process	Harvested on the 20th of March, the latest we've ever picked Fiano! Settled as cold juice for 10 days, 80% fermented in oak vat and puncheon and 20% in stainless steel. The oak portion kept in oak for a further 8 weeks maturation before blending prior to bottling. Bottled late July.
Alcohol	13%
Ph	3.42
TA	5.8

FOR THE SENSES

Flavour Profile

Starts with what we'd expect from McLaren Vale Fiano: white nectarine, jasmine tea, pink grapefruit, makrut lime, white currant and elderflower. Unexpected are more exotic aromas and flavours that appear with air: lemongrass, galangal, honeysuckle and loquat. A level up in complexity and interest from previous vintages.

Structure & Texture

The entry is all enveloping like a full tide entering a small harbour before channelling energy through the centre and crashing against a break wall. Waves of flavour and paper-like texture resulting in a wine of great poise. Should be drunk in sight of the ocean but maybe with a white tablecloth rather than a picnic rug.

CELLARING

Hard to say but the line, length and body tends to a longer life than first suspected. Drink one today and if you can resist save one for 12 months' time.

SERVING

Such a rarity in our part of the world; a white wine from a warm region, worth drinking. Serve with Fiona's favourite summer dish: Blue Swimmer Crab Linguine.