



S. C. PANNELL  
WINEMAKER

# FiFi Fiano 2024

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

An upside down, inside out vintage brought a new set of challenges starting with a cool spring, strong winds at flowering, a wetter than average January, a heat wave in March, and the driest autumn on record. More traditional varieties like Shiraz didn't cope as well with the out of sync conditions, leading to lower than hoped for yields. More alternative varieties fared far better after some early disease concerns. The resulting red wines have terrific varietal aromatics, natural acidity, flavour and tannin balance, and are all definitively medium bodied. White varieties offer pretty aromatics, perfect acidity, complex flavour and are set up for long lives.

## WINEMAKING

**Variety** 100% Fiano

**Varietal Origin** Campania, Southern Italy

**Vineyard** Olivers Vineyard, McLaren Vale and Hunt Vineyard, Tatchilla

**Process** The Hunt vineyard was harvested on the 23rd of February and the Olivers vineyard on the 1st of March. Each portion cold settled as juice after very gentle pressing and blended before fermentation on the 11th of March. Fermentation started in stainless steel and 75% was completed in 5-year-old smaller format oak. After malolactic fermentation the 75% portion was matured for 8 weeks on lees in larger format oak - including two new extra-large Austrian oak puncheons. Final blending was in late June and the wine was bottled on the 11th of July

**Alcohol** 13%

**Ph** 3.34

**TA** 6.8



## FOR THE SENSES

### Flavour Profile

A tropical fruit punch laced with refreshing citrus and exotic herbs. Guava and green papaya followed by white currant, quince and nectarine. Elderflower plays with Kaffir lime, lanolin and lemongrass roll into view, and lime delivers the knockout blow

### Structure & Texture

Crisp refreshment, crunchy and satisfying. The drive of acidity marries with the phenolics on the finish, giving length and extended pleasure

## 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 this time next year

## SERVING

Such a rarity in our part of the world; a white wine from a warm region that's worth drinking. Serve with Fiona's favourite summer dish, Blue Swimmer Crab Linguine, or try alongside the freekeh, feta and pomegranate salad in Rumi by Joseph Aboud