



S. C. PANNELL
WINEMAKER

Fi Fi Fiano 2025

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. 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 driest season in living memory. Average winter rain was followed by a dry spring and a reasonably mild summer with one heat spike in early March, all fine if you had access to water. Good flowering and set was followed by an average season with no disease pressure. Vintage was two to three weeks earlier than average. A terrific vintage for the Adelaide Hills, some traditional varieties struggled in McLaren Vale.

WINEMAKING

Variety	100% Fiano
Varietal Origin	Campania, Southern Italy
Vineyard	Block 10 Olivers Vineyard, McLaren Vale & Breakneck Vineyard McLaren Flat.
Process	Three harvests the first on the 8th of February - Olivers, the second on the 24th of February - Breakneck South and the last on the 27th - Breakneck North. All parcels de-stemmed, pressed and held as juice in tank until the 6th of March blended with 50% sent to barrel, mix of puncheon and barrique, for fermentation and the balance held in tank for fermentation. Blended back in early June and bottled after racking and stabilisation early August.
Alcohol	13.5%
Ph	3.24
TA	6.5

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. Another 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 Saffron tagliolini with spanner crab & zucchini from tipo 00 The pasta cookbook.

