



S. C. PANNELL
WINEMAKER

Fi Fi Fiano 2018

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 the volcanic soils of 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.



WINEMAKING

Variety	100% Fiano
Varietal Origin	Campania, Southern Italy
Vineyard	Olivers, McLaren Vale
Process	Hand-picked, crushed and pressed. Racked off solids after 7 days and fermented in Stainless Steel with 1000L sent to oak for natural fermentation. Bottled in May 2018.

Alcohol 13%

pH 3.37

TA 6.44

FOR THE SENSES

Flavour Profile Lime, white currants, elderflower and hazelnut aromas with rich pink guava adding a tropical freshness to the palate

Structure & Texture Medium bodied and textural with a mouthfeel that radiates from the centre of the pallet. The hazelnut balances the tropical exuberance leaving a long grassy finish. A juxtaposition of fat and skinny, soft but acidic, green but ripe. Superbly complex.

CELLARING

Drink now but good acid drive and a hint of tannin may indicate potential for development.

SERVING

A white wine made from McLaren Vale fruit ideally served with Calamari Frito fresh from the gulf with a side of wasabi mayonnaise.