

cradle of hills
McLAREN VALE



2017 McLaren Vale Lacewing Fiano

Winemakers notes

“*Lacewing*” highlights the delicate beneficial insect which helps protect our fruit in the vineyard during summer. This single vineyard Fiano was picked at 12.0 Baume to capture vibrant citrus flavours and crisp acidity.

2017 vintage

Good winter rains prevailed in McLaren Vale during 2016. The spring and summer were cooler with regular showers which extended ripening and vintage.

Winemaking

The Fiano fruit was handpicked in the early morning in mid-March 2017. The fruit was immediately whole bunch pressed and the free run juice fermented with a wild yeast and solids. A third of the juice was barrel fermented in seasoned French oak with MLF whilst the remainder was fermented in stainless steel with no MLF. No fining and minimal filtration was undertaken. After 12 months maturation on fine lees, the wine was bottled in April 2018.

The viticulture and winemaking has produced a Fiano with a pale straw colour, fresh vibrant floral and citrus notes and flavours with subtle oak and a long crisp finish. Cellar 5+ years.

Analysis: Alcohol 13.0, pH 3.2, T/A 7.5.

Awards: 95 points – Gold Medal
AAWS – Mildura.



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