

ALTERNATUS

2016 Fiano

McLAREN VALE

Fiano is an ancient grape variety originally from Campania in Southern Italy and is completely at home growing in the Mediterranean climate of McLaren Vale.

VINEYARD

Alternatus Fiano is sourced from the Oliver's of McLaren Vale. They have been growing grapes in the region since 1841 and have an intimate knowledge of the different soils and micro climates in the zone. The Fiano vineyard is located in the Seaview sub region of McLaren Vale within 6 kilometres of the cooling coast of Gulf St Vincent.

Some early heat in the growing season resulted in an earlier than usual harvest of grapes with lively natural acidity and fresh bright fruit flavours. Grapes were picked on the 18th February 2016.

WINEMAKING

Fruit was picked in the quiet, pre-dawn hours. The majority of fruit was soft pressed as quickly as possible in our small batch winery. After cold settling some of the heavier solids the still slightly cloudy juice was carefully racked to cooled fermentation tanks where it was slowly fermented to retain freshness and vibrancy. A small one tonne parcel of Fiano was destemmed to an open fermenter for 3 days of skin contact and fermentation before basket pressing. The skin contact providing extraction of delicate skin phenolics to aid in the development of texture and complexity. A short period of storage on yeast lees helped develop texture and complexity. Wine was bottled with no fining and a light filtration. Pressings were fermented in old French oak hogshead barrels and kept separate with a small percentage (9.6%) being added back in to the final blend. Wine was bottled with no fining and a light filtration.

TASTING NOTES

COLOUR	Pale green straw in colour.
AROMA	Lifted white peach, melons, exotic spice and stone fruit aromas.
FLAVOUR	Full tropical fruit spectrum with texture and finesse, length and balance
CELLAR POTENTIAL	2018

HAVE IT WITH ...

Freshly 'schucked' Oysters.

