



*Angove Family Winemakers is a fifth generation family business dedicated to crafting super premium and single vineyard wines from McLaren Vale, together with diverse wines from some of South Australia's great wine growing regions.*

#### VARIETAL

Fiano

#### REGION

McLaren Vale

#### TECHNICAL

Alcohol -12.5%

pH - 3.20

Residual Sugar - <2g/L

Total Acidity - 6.2g/L

#### CELLAR POTENTIAL

2020

#### WINEMAKER

Tony Ingle

#### CASES MADE

509

Vegan Friendly



## ALTERNATUS

2018 FIANO

McLAREN VALE

#### VINEYARD & VINTAGE

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.

Grapes for our Alternatus Fiano are sourced from the small patch at our Warboys Vineyard, located in the Seaview sub region of McLaren Vale within 6 kilometres of the cooling coast of Gulf St Vincent and our friends just over the hill, the Oliver family, long time grape growers and winemakers in McLaren Vale.

Above average rainfall in winter and spring of the 2018 growing season filled up the soil profile with moisture and set the season up well. A hailstorm hit the region in late October but due to cooler than average temperatures in winter and spring budburst and flowering were late so most varieties were unaffected. Once the weather warmed the canopies developed well. The weather through December and January was stable and mostly dry with intermittent rain events. With a wetter season comes higher risks of disease, however good canopy management, well timed organic preventative sprays and an easing in the wet weather mid-January allowed bunches and vines to remain in pristine condition. Warm conditions in late January and early February meant that vine canopies maintained vigour and vibrancy and berry ripening happened at a rapid pace. Then the weather cooled and vintage stalled, allowing everyone to take a breath and catch up. As March came around the weather again warmed and it was game on as the fruit ripened to perfection at a steady pace and we were able to pick at perfect balance of acidity, sugar and flavour.

#### 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. Pressings were fermented separately with a small percentage being added back in to the final blend. Wine was bottled with no fining and a light filtration.

#### TASTING NOTE

Soft yellow green straw in colour. Lifted stonefruit, melon, exotic spice and nectarine aromas. Full tropical fruit spectrum with texture and finesse, length and balance.