
WILD OLIVE

2020 FIANO
McLAREN VALE



VINEYARD

Sustainable organic management of our vineyards including under-vine mulching to enrich the soil and increase carbon content, manual removal of weeds, no synthetic herbicide and fungicide use and zero artificial inputs ensures vines with better balance, fruit concentration and overall vineyard biodiversity and health.

Good winter rainfall was followed by a mild start to spring. Cool conditions during flowering season caused poor fruit set in many varieties which greatly affected the yield in our vineyards. A cool, wetter than average January meant veraison was slow, but the prolonged ripening period saw exceptional flavour development. Yields were down but quality across all sites was exceptional with harvest starting in late February and continuing on into early March.

Grapes for our Wild Olive Organic 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.

WINEMAKING

An exceptionally small crop of certified organic Fiano was handpicked in the quiet, cool dawn hours and 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 into the final blend. This organically certified wine was bottled with no fining and only a light filtration.

TASTING NOTES

COLOUR	Soft yellow green straw.
AROMA	Lifted stonefruit, melon, exotic spice and nectarine aromas.
FLAVOUR	A refreshing lively palate with tropical fruits, texture and finesse.
CELLAR POTENTIAL	Drink Now

HAVE IT WITH ...

Pan-fried line caught whiting with broccoli pesto or Roasted tomato & broad bean pasta with parsley & lemon oil

Certified Organic
Vegan Friendly
Minimal Preservatives

