

OX HARDY

2025 BLEWITT SPRINGS FIANO

BACKGROUND

"This Fiano comes from our Upper Tintara Vineyard in Blewitt Springs, which my great-great grandfather bought in 1871.

My father Bob and I planted these vines in 2011 after deciding that Fiano would be well suited to not only this particular location, but also to McLaren Vale's warm, dry climate."

WINEMAKING

Picked in the early morning of February 12th and transported to our winery.

The grapes were pressed and the juice pumped into stainless steel, with 10% of the blend going to seasoned French oak. The juice was then cold settled before being inoculated with a cultured yeast and fermented at cool temperatures for just under a month. At sugar dryness the tank component had its yeast lees stirred weekly, whilst the oak component went through spontaneous malo-lactic and received fortnightly batonnage. Total maturation of 10 months prior to filtering and bottling.



WINEMAKER	Andrew Hardy		
APPELLATION	Blewitt Springs, McLaren Vale		
VARIETY	Fiano		
VINTAGE	2025		
COLOUR	Pale straw to light straw-yellow colour in the glass.		
AROMA	lemon zest, pear and white peach, with floral notes and a fine thread of minerality.		
PALATE	Fresh and textured. Expect flavours of lemon and grapefruit zest, ripe pear and white peach, layered with hints of almond and a gentle savoury note.		
CELLARING POTENTIAL	Drink now, 3-5 years		
TECHNICAL	Alc 11.5%	TA 6.5	pH 3.14

