

BACKGROUND

Our regional wines are a celebration of South Australia's pedigree cool climate growing regions and the varieties that thrive under those growing conditions. These wines are made without compromise, drawing on our exceptional fruit sources and the skills of our incredibly experienced winemaking team. The simple objective is the highest quality standards and exceptional value.

Whilst winemaking artefact plays a significant role in shaping these wines, the intent is fundamentally about purity and expression of site.

VINTAGE 2026

Fiano was harvested from the HSV vineyard in Woodside then gently pressed leaving two core juice components. The free run received a pure, low turbidity ferment in stainless still to deliver perfumed and vibrant notes. The pressings were barrel fermented and remained on lees in oak for several months to add complexity as well as texture and finesse. Partial malolactic fermentation was completed for additional; palate weight and structure. Ahead of bottling, the various components were subject to a final blending exercise to achieve the ultimate valance in the finished wine.

TASTING NOTE

- Colour: Straw yellow with a bright, vibrant green hue.
- Aroma: An array of orchard fruits, with spiced ripe pears, sweet florals and jasmine.
- Palate: Fine and elegant with zesty minerality, generous stone fruits, nectarine and spice. Chalky tannins before a lovely persistent and fine finish.
- Serving: With Seafood, anywhere warm and sunny.

TECHNICAL

Alcohol	12%
Residual Sugar	Dry < 2 g/L
TA	6.3
pH	3.25

