



Hand Crafted
by GEOFF HARDY

2016 Fiano

Adelaide Hills

Story: Fiano is a white Italian variety grown primarily in the Campania region in the south, and also on the island of Sicily. Known for its low yields, strong flavours and intense aromas, this is a variety to watch in the years to come.

Vintage: The 2016 vintage was in general very mild with low rainfall. The lack of rain looked like it would result in a quick harvest, but a big downpour in early February made sure the vintage was more evenly spread out. The yields were up on the couple of previous years and the quality is looking great.

Nose: The nose offers beautiful aromas of peach, fleshy mango cheeks and elderflower.

Palate: The palate is textural with aromas of rock melon, spice and a slight mineral undercurrent.

Pairing: Try this wine with fried whitebait and a roast garlic aioli.

Cellaring: Drink now

Winemaker: Shane Harris

Alc: 13.5 %

TA: 6.67g/L

pH: 3.12

RS: 6.2g/L
