

MCPHERSON WINES

Bella Luna

2018 Fiano

Our beautiful Fiano is best enjoyed on a moonlit terrace overlooking the Riviera with a group of stylish friends.
Or just crack it open in your backyard with a couple of mates.



VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Fiano
Alcohol	12.5%
Best Consumed	2018-2024



JO'S WINEMAKING / VITICULTURE

The fruit for our Bella Luna Fiano was grown in our vineyards in the Goulburn Valley, one hour's drive north of Melbourne. This region has long, baking, sunny days and mild evening temperatures - perfect for the growing of great Fiano. The grapes were harvested during the cool of the night to maintain fruit freshness. The wine was barrel fermented in various parcels, with extended lees contact to build structure yet retain good fruit balance.

JO'S HARVEST NOTES

Another season by the joys and challenges that Mother Nature continually throws our way! 2018 is a very good year for quality, the season was warm and dry and we were kept on our toes as once we started picking everything ripened up pretty quickly. Intense flavours came in late this year and we held off picking to allow maximum flavour. The whites are all fruit forward, with lovely fresh acidity whilst the reds have excellent colour and flavour to match. This vintage is a beauty and subsequently we have made some cracking wines in 2018.

JO'S WINE DESCRIPTION

Fiano is an opulent white grape originating in Southern Italy, particularly the Campania region. Our modern Australian Fiano is textural and rich showing an abundance of fruit complexity in perfect harmony. You will find strains of honey, hazelnuts, spice, pine nuts and floral notes.

JO'S FOOD RECOMMENDATIONS

This is a versatile wine that will happily pair with an array of dishes. A rich, creamy cheese, your favourite Italian pasta or any seafood dish will make this wine sing!

