

## PLACE

Oakley Road Vineyard. Total block size 1.78 hectares. Planted as rootling vines in 2020, two clones of Fiano, SAVI 1 and VCR 3, single wire cordon trellis. Terrane here is Talus Slope, Geology is Kurrajong Formation. The soil here is reddish clay, breccia of siltstone and ironstone, underlain by North Maslin Sand. The block here is below the westerly sloping foothills, influenced by gully winds, surrounded by natural creeks and trees. Certified Sustainable Winegrowing Australia vineyard. Fiano is mainly from Campania in the south west of Italy, where it is regarded as a strongly flavoured, lifted aromatic variety. This is our third Fiano, learning all the time to build complexity in the wine.

## VINTAGE

The growing season leading into the 2025 vintage was the warmest since 2003 and in the 10% of driest years we have had on record, basically we were in drought conditions. As a result, disease pressure was very low, and although the season was very warm and dry, there were no extreme or damaging heatwaves. We had a reasonably compressed vintage of 61 days from first to last picked fruit, and good crop levels, a record crush for us! The mix of our varieties and healthy canopies did benefit, we seemed to be later than most of the region, allowing for full flavour ripening in vineyard and extended fermentation time in the winery.

## SENSORY

**COLOUR:** Bright clear light yellow

**AROMA:** Quince, lemon zest, native wild grasses

**PALATE:** Lime sorbet, cucumber, morning dew, a gentle rain of fresh acidity. Finishes with a texture of white rocks and sea spray, pine and saline.

HITHERANDYON.COM.AU



2025

FIANO

McLAREN VALE, S.A.

100% Fiano

This was our fifteenth harvest for Hither & Yon, experience did count, particularly around water and yield management, well done to our regenerative agriculture master, Richard Leask on an outstanding result in the toughest of years. We also feel that it was a reward for us on our ethos of embracing diversity, growing with the lightest footprint, and caring for our country for future generations..

## WINEMAKING

The fruit was handpicked on the morning of February 15, 12.46 tonnes in total. Upon receiving at the winery, destemmed straight into the press. Gently pressed over a few hours, the free run juice fraction was collected into a stainless steel tank. The juice was then settled and left on fine lees, ferment starting, and kept at a cool 15-16 degrees until dryness was achieved, taking 45 days. The wine was then matured in tank for a further 2 months, cold stabilised and cross-flowed, bottled on June 3, 2025, sealed under Stelvin screwcap. Certified sustainable and vegan-friendly wine, 963 dozen produced. 75% recycled glass, lightweight bottle, ready for the picnic basket or ice bucket in the great outdoors.

## FOOD MATCH

Port Lincoln sardines on sourdough rye bread, with dill, and lemon crème fraiche.

## WINE ANALYSIS

ALC 12.5% ~ pH 3.2 ~ Total acidity 6.0g/L ~ Total SO<sub>2</sub> 79ppm