

## 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 second Fiano, making perhaps a tad more complex style than the first.

## VINTAGE

An interesting growing and picking season, to say the least! A cooler, dry spring, through budburst, then a windy and cold flowering period, followed by a very wet start to summer, 10 times more than average rainfall over December and January. Then, 47 straight days without rain from January 26. We finished vintage 2024 after 45 days, from harvesting Petit Blanc on February 14, to Carignan on April 5. A compressed, full-tilt vintage, with some breathing room at the end, for good finishing of our bigger berry varieties. Amazing variety, 26 blocks of fruit harvested, with great thanks to our amazing Leask Agri crew, regeneratively farmed, sustainably grown, all picked on the moment. We did get 5-6 days of high heat in the middle however and this impacted yield, the perfect storm at the night time.

## SENSORY

**COLOUR:** Bright clear light yellow

**AROMA:** Quince, lemon peel, fennel, straw.

**PALATE:** Lime sorbet, green apple, cucumber, morning dew, a gentle rain of fresh acidity. Finishes with a lick of chalk and sea spray, mineral and saline.

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2024

**FIANO**

**McLAREN VALE, S.A.**

100% Fiano

This harvest will be the tale of what was picked before (white, rose, light red) and after that heat wave. Indeed, for those who like bigger body rich reds – this will be a great vintage! As ever, a season defined by mother nature with a cool start, we thought it might go on forever, then that dry, hot middle which turned everything up, and a balanced finish around the full moon cycle of Easter. We are happy, and excited about the wines that have been crafted, still work to do in the winery to gently extract the complexity in the wines. The best part, working together as a family and team to get it done, it was a hard one! The joys of farming and we can't wait to share the spoils with you.

## WINEMAKING

The fruit was hand-picked on the morning of 3rd March at 12.2 Baume, 8.48 ta, 3.2 pH, 7.20 tonnes of fruit. Upon receiving at the winery, the fruit was 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, wild yeast fermented, and kept at a cool 15-16 degrees until dryness was achieved, taking 30 days. Following seven weeks of maturation, the wine was cold stabilized and cross-flowed, bottled on May 9, 2024, and sealed under Stelvin screwcap. Certified carbon neutral, certified sustainable and vegan-friendly wine. 550 dozen produced. New, recycled glass, lightweight bottle, ready for the picnic basket or ice bucket.

## FOOD MATCH

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

## WINE ANALYSIS

ALC 12.0% ~ pH 3.2 ~ Total acidity 6.5g/L ~ Total SO<sub>2</sub> 78ppm