



Classic Hilltops Fiano

Drink Now – 2026 | Serve Chilled

The Series

The Hungerford Hill Classic wines are from the best regions of New South Wales. The wines showcase both their varietal and regional personality with clarity and intensity; they are versatile and compliment food.

The Wine

Fiano is a rare white grape variety that is well matched to the cool climate of Hilltops, near Young NSW. Fiano produces a refreshing wine with mandarin and fresh garden herb aromatics, the pallet is textural and defined by lingering lemon acidity.

Winemaker's Notes

Pale, vibrant and light to medium bodied with crunchy texture. Lots of layers here showing depth of minerality topped with tropical fruits, citrus and vibrant nashi pear.

Food Match

Oysters, fresh seafood, salads, linguini vongole

Accolades

The Real Review – Stuart Know 89 Points

Pale lemon-yellow colour. White nectarine and lime zest aromas. Good forward fruit with tropical and citrus tones. A hint of phenolics adds to the acidity for structure. Not overly long but finishes with a brightness that appeals



Colour

Pale & light yellow

Aroma

Stone fruit and herbs

Palate

Light & refreshing with layers of texture, mineral, citrus and lemony acidity

Vintage

2021

Country of origin

Australia

Geographical indication

Hilltops NSW

Oak treatment

Nil

Vine age

15+ years

Soil type

Granite & Basalt

Technical Analysis

Alcohol: 13%
Standard drinks: 7.7
Residual Sugar: 2.4
Acidity: 7.1


**For all wholesale
enquires please
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The estate. The passion. The wine.

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