
WILD OLIVE

ORGANIC FIANO 2023

McLAREN VALE

VINEYARD

Sustainable organic management of our vineyards including under-vine mulching to enrich the soil and increase carbon content, manual removal of weeds, no synthetic herbicide and fungicide use and zero artificial inputs ensures vines with better balance, fruit concentration and overall vineyard biodiversity and health.

Our Wild Olive Organic Fiano is grown in a small patch at our Warboys Vineyard, located in the Seaview sub region of McLaren Vale within 6 kilometres of the cooling coast of Gulf St Vincent.

VINTAGE

The McLaren Vale wine region experienced good winter rains filling the soil profile in readiness for spring. Continued wet and cold conditions throughout spring delayed budburst and resulted in slower shoot growth. Spring rainfall was higher than the McLaren Vale winter average. Multiple rain events during spring resulted in increased disease pressure and inflorescence loss, some varieties being more affected than others.

Flowering occurred in late November and weather was mostly cool, wet, windy and cloudy adversely impacting on fruit set in across the region. With the advent of summer, rainfall stopped abruptly and conditions for December, January and February were dry and mild with only a few days above 40°C. The combination of late flowering and cool summer conditions resulted in a late harvest period. Once again cool wet autumn conditions combined to further slow ripening and prolong vintage.

WINEMAKING

A reasonable crop of certified organic Fiano was handpicked in the quiet, cool early morning and soft pressed in our small batch winery, with the free run and pressings fractions kept separate. After cold settling some of the heavier solids, the still slightly cloudy juice was carefully racked to cooled fermentation tanks where it was meticulously fermented to retain freshness and vibrancy. The pressings were fermented separately with a small percentage being added back into the final blend. This organically certified wine was bottled with no fining and only a light filtration.

TASTING NOTE

COLOUR	Pale yellow with a green olive hue.
AROMA	White Stone fruits, cantaloupe, heady spice and citrus.
FLAVOUR	A refreshing lively palate with a fruit salad of stone fruit, citrus and melon flavours, soft mouth filling texture and finesse.s.
CELLAR POTENTIAL	Drink now

HAVE IT WITH

Pan-fried line caught fish with broccoli pesto or Roasted tomato & broad bean pasta with parsley & lemon oil

