



# CORIOLE

McLAREN VALE

## 2017 Fiano

### 2017 Vintage

The Winter and Spring of 2016 was one of the wettest on record which delayed flowering. By early summer we had some periods of good warm weather which encouraged growth but vintage was still looking a month behind 2016 and more in line with an old-fashioned vintage. Several rainfall events in January further delayed vintage and had the vineyard team working hard. Thankfully the warm and dry weather returned and the harvest proceeded at a leisurely and relaxed pace allowing a long ripening time for maximum flavour development. The wines look outstanding.

### Background

The grape variety Fiano originates from a province near Campania, east of Naples. Fiano was selected by Coriole when looking for a new southern Italian variety to grow in McLaren Vale, with the first vineyard planted in 2001. The first Australian Fiano was released by Coriole from the 2005 vintage.

### Tasting Notes

Bright aromas of white peach, pear, passion fruit flower and honeysuckle. A mouth-filling palate of honeydew melon, and ripe citrus, namely mandarin. This release of Fiano is fresh and youthful, textural and mouth-watering. Put simply, it's really delicious.

### Serving Suggestion

This is an incredibly versatile white wine variety, to be enjoyed with delicate dishes, as well as standing up to heartier food pairings. Enjoy in the warmer months with a char grilled prawn and mango salad loaded with fresh herbs.

### Winemakers Says

Our oldest Fiano vineyard turned 15 this year, and we decided to machine harvest some of our crop in order to get just that little bit more skin to juice contact prior to pressing. 15% of this vintage is barrel fermented in older French Hogsheads. Crisp and fresh in its youth, but 6-12 months in bottle will see the texture start to shine.

Region (GI):	100% McLaren Vale
Varietal Comp:	100% Fiano
Alcohol:	13% alc/Vol
Total Acidity:	6.26 g/L
pH:	3.22
RS:	1.0 g/L

