



# CORIOLE

McLAREN VALE

## 2018 Fiano

### 2018 Vintage

After solid rainfalls during 2017 and early 2018 the vineyards were in good health heading into the growing season. Early spring was cold which led to late budburst and early predictions were for a late vintage. As the season progressed rainfall reduced and we had several warm spells which brought on ripening. A warm dry summer led to much lower yields than initially expected, some bunch weights were half what they were in 2017. Picking started in earnest in mid February and proceeded at a leisurely pace throughout March and into early April. 2018 is shaping up to be a vintage of exceptional quality. The resulting wines are intense and concentrated, the whites rich and flavoursome, the reds structured and complex.

### 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. Perfectly suited to our climate, Fiano is now the largest growing whites category in McLaren Vale.

### Tasting Notes

A rich, complex and full example of this great variety. The intriguing nose keeps you going back for further exploration; white nectarine, butter poached fruit, baked apple, fresh cut hay, rosehip & papaya to name a few. The palate is beautifully balanced with great natural acidity, a soft, creamy texture and an array of citrus characters. We're deliberately going for a more textural style and this variety loves McLaren Vale's warm, Mediterranean climate which encourages wines of aromatic intensity and textural generosity. Ideally, you would get a couple of cases of this wine and enjoy the layers that unfold.

### 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. A whole baked snapper with Asian flavours or pork belly baked over apples with ginger, star anise and served with grilled fennel.

### Winemaker Says

Our oldest Fiano vineyard turned 17 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:	13.2% alc/Vol
Total Acidity:	5.37 g/L
pH:	3.38
RS:	1.0 g/L

