

Hand selected Sourced from single vineyards, a small batch, hand crafted wine that delivers true varietal character and the purity of its place.

Cultivation

Region: Mudgee

Vineyard: Mudgee Ridge

Average Vine Age: 5 Years
Pruning: Hand

Geology: Volcanic, shallow top soils with basalt & quartz at depth

Vinification

Varietal: Fiano

Winemaking: Picked at optimum ripeness, pressed, juice clarified, cool ferment with

aromatic yeast strain. Clarified off yeast lees post ferment, stabilised &

filtered for bottling.

Yeasts: Zymaflore X5

Oak: Ni

Tasting Note: Lifted nose with white peach and nectarine, hints of fresh tropical fruit notes.

Balanced palate weight between fruit & acidity with softly textured phenolics

adding to the complexity of the wine.

Statistics

Alcohol: 11.5%
Ph: 3.4
Total Acidity: 5.8
Residual Sugar: 0.5
Cellaring: 1-2 years
Production: 760 bottles

