



*d'Arenberg*

# THE SUN SURFER

## Fiano 2023

*McLaren Vale, Fiano (100%)*



### The Name

McLaren Vale is located near some of the best beaches in Australia. This coastal region provides locals with gnarly surf breaks, and a maritime climate perfect for growing Fiano. Much like the energetic coastline, one sip of this refreshing wine will have your neurons surfing sensorial, synaptic brainwaves.

### The Vintage

The cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

### The Winemaking

Small batches of grapes are gently crushed, chilled, and then basket pressed. Fermentation was long and moderately cool to retain fresh fruit characters, and was conducted in stainless steel tanks. Only free-run juice was used for the final wine with no malolactic fermentation.

### The Characteristics

A wine that you can never get enough. Light golden yellow colour. Fantastic bouquet with pineapple, melon, hints of mandarin and passion fruit. The palate is an ocean of tropical flavours. Guava, honeydew melon, lychee and nectarine will hit you like a fat wave. An underlying layer of ripe pineapple, honeysuckle blossom and lemon curd gives you a fresh and natural sweet fruit taste. The finish is exceptionally long and pleasant. Once in, you are hooked.



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|-----------------|-----------------------|------------------|--------------------|
| Harvest dates   | <b>21 Mar</b>         | Alcohol          | <b>12.2%</b>       |
| Residual sugar  | <b>5.2 g/l</b>        | Titrateable acid | <b>7.1</b>         |
| pH              | <b>3.03</b>           | Senior Winemaker | <b>Jack Walton</b> |
| Chief Winemaker | <b>Chester Osborn</b> |                  |                    |