



d'Arenberg

THE SUN SURFER



Fiano 2024

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

Early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality. Grapes for Botrytis (*Botryotinia fuckeliana*) are still hanging.

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

Pale straw with a hint of yellow, this wine exudes lifted aromas of honeysuckle, lime, lemon sherbet, and honeydew. The palate is rich and dense, featuring vibrant flavours of finger lime, guava, and tangerine. Its natural creamy texture is complemented by a focused and lengthy acid drive, supporting the dense and powerful profile. Beautifully balanced and brimming with complexity, this wine offers a sophisticated and memorable tasting experience.



Harvest dates	5 Mar	Alcohol	13%
Residual sugar	5.6 g/l	Titratable acid	6.6
pH	3.17		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton