



d'Arenberg

THE SENSORIAL SURFER



Fiano 2021

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 preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening varieties.

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 beautiful pale straw colour. The lovely honey-suckle and spicy perfume leads towards more tropical fruits, honey dew melon, stonefruit, and a refreshing green mango undercurrent, with a hint of pear. Pure unadulterated juicy goodness. There is a slightly creamy texture that leads into a lively, zippy finish. Drink now or watch me evolve with time. A generous and delightful white wine.



Harvest dates	10 Mar	Alcohol	13.5%
Residual sugar	5.1 g/l	Titrateable acid	6.9
pH	3.1		
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton