

NX GEN Fiano 2023

NX GEN wines are for the next generation of wine drinkers. A range of vibrant, smooth and fruit driven wines, showcasing classic varietals and crafted for immediate enjoyment.

GRAPE VARIETY

Fiano

McLaren Vale is the home of Australian Fiano, an Italian grape variety well suited to the Mediterranean climate of the region.

VINTAGE

2023

COLOUR

Pale straw with a hint of vibrant green

NOSE

Aromas of citrus blossom, kaffir lime leaves and green apple lift from the glass.

PALATE

Balanced acidity provides the structure for flavours of quince, lemon, ginger, honeysuckle and hints of white pepper. The palate is very textural with generosity and silky persistence.

VINTAGE CONDITIONS

2023 was a late, cool vintage with a lot of wind during flowering stage which resulted in a lower crop level in Fiano. The cool ripening period allowed for greater length of flavour development producing an intense, rich and savoury wine.

WINEMAKING

The Fiano was barrel fermented in 4 year old french oak, with lees stirred every week for 3 months to generate texture and mid palate weight. The wine was then transferred to tank to stabilize and once reached, bottled.

WINE ANALYSIS

Alc/Vol%: 12.5% TA: 5.8 pH: 3.37 RS: 0.8

FOOD MATCHING

Salt and Pepper Squid with a lemon and avocado salad

WINEMAKER

Mark Jamieson





