



SHINGLEBACK

McLAREN VALE

NX GEN Fiano 2024

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

2024

COLOUR

Pale lemon with a hint of green hues.

NOSE

Aromas of fresh citrus, white peach, and subtle floral notes, complemented by hints of almond and honey.

PALATE

Refreshing balance of bright acidity and a creamy texture, delivering flavors of lemon zest, green apple, and a touch of minerality. This vintage reflects the region's pristine fruit expression and finishes with a clean, lingering freshness.

FOOD MATCHING

Ideal for pairing with seafood or light Mediterranean dishes.

VINTAGE CONDITIONS

The 2024 McLaren Vale vintage saw contrasting conditions; wet and windy weather until late January, followed by 47 dry days with heat spikes from February onwards. Early fruit flavour development enabled harvesting at lower Beaume levels, resulting in wines with pristine fruit characteristics and refined alcohol levels, reflecting balance and vibrancy.

WINEMAKING

Part of 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 combined with stainless steel tank fermented Fiano for extra acidity and lift, then transferred to tank to stabilize and once reached, bottled.

WINE ANALYSIS

Alc/Vol%: 12.5%

WINEMAKER

Mark Jamieson

