

BROKEN EARTH

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Fiano

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Fiano- This varietal is native to Italy, predominantly in Campania and Sicily as it prefers a warmer climate. It carries its own DOCG (Denominazione di Origine Controllata Garantita) rating as FianodiAvellino in Campania. This is a fascinating variety in that offers some powerful aromatics both through ferment and in to bottle. The levels of tropical fruit aromas and flavours are extraordinary and with careful canopy management, this varietal loves the climate at our vineyard.

Planted in 2016, Block 5M (2.51 acres) utilises a simple VSP (vertical shoot positioning) canopy and is planted on 10' x 5' spacings with 1103P rootstock and Clone 1 Fiano. Harvested at 23.1 Brix, the juice was fermented for 28 days at 57°F before being transferred to neutral white barrels to complete the ferment. This allows for a very gentle introduction of oxygen to further enhance the aromatics.

The resulting wine has quite the presence. Its tropical flavours are supported by honey notes and some spice. The fruit dominates though, on both the nose and the palate. A touch of grip on the finish helps tie the fruit up nicely, it can be tricky trying to harness all the characteristics. Surprisingly there is a hint of oak in the background which again ensures the complexity is focused.

Currently the winemaking team's favourite white, we are excited to see how the wines develop as the vineyard reaches maturity and its full potential. This wine has the weight and presence of a great Chardonnay but has the added depth of much more fruit. Whereby giving it the ability to suit many different occasions and food pairings. This is also a wine that enjoys not so chilled conditions, allowing the fruit to emerge by not serving too cold.

CHRIS CAMERON
Winemaker



Alcohol..... **13.01%** pH..... **3.33** R/S..... **0g/L** TA..... **5.6g/L**
Harvest Date..... **Sept 2020** Bottling Date..... **May 2021**



AWARDS



92 - *Wine Enthusiast*