
WILD OLIVE

ORGANIC FIANO 2024

McLAREN VALE

VINEYARD

Sustainable organic management of our vineyards including under-vine mulching to enrich the soil and increase carbon content, manual removal of weeds, no synthetic herbicide and fungicide use and zero artificial inputs ensures vines with better balance, fruit concentration and overall vineyard biodiversity and health.

Our Wild Olive Organic Fiano is grown in a small patch at our Warboys Vineyard, located in the Seaview sub region of McLaren Vale within 6 kilometres of the cooling coast of Gulf St Vincent.

VINTAGE

The weather ranged from typical warm and dry conditions to periods of wet and windy weather influenced by sub-tropical systems (in Dec and Jan), before eventually returning to a warm and dry climate. Initially, from budburst to flowering, the weather was colder and drier than usual. The growing season saw below-average rainfall combined with a mix of cool mornings and warm, sunny days and vine shoot growth remained relatively even.

The weather shifted to windy and cold conditions at flowering in mid-November that impacted berry set and uniformity. This was soon followed by an exceptionally wet December and January, with rainfall approximately ten times higher than during the same period in 2022/23. The wet conditions increased disease pressure, and high-strength winds caused additional damage, reducing yields in exposed vineyard areas. In contrast, the end of summer and into autumn was marked by dryness, with McLaren Vale experiencing 47 consecutive days without rain from January 26.

WINEMAKING

A good harvest of certified organic Fiano was handpicked in the calm, cool early morning hours and gently pressed at our small-batch winery. We kept the free run and pressings separate, then cold settled the heavier solids from the slightly cloudy juice. The juice was then carefully racked into chilled fermentation tanks, where it was carefully fermented to preserve its freshness and vibrancy. The pressings were fermented separately, with a small portion added back into the final blend. This organically certified wine was bottled with no fining and only a light filtration.

TASTING NOTE

COLOUR	Pale yellow with a green olive hue.
AROMA	Peach, nectarine, cantaloupe with heady spice and citrus.
FLAVOUR	A refreshing lively palate with a fruit salad of riper stone fruit, citrus and melon flavours, soft mouth filling texture and finesse
CELLAR POTENTIAL	Drink now

