

HEATHCOTE TELLURIAN



FIANO 2020

Grown in warmer regions in Southern Italy, Fiano thrives in Heathcote's warm days and cool nights. Crafted in a fresh, lively style, with an ideal balance of fruit weight, texture and subtle complexity.

VINEYARD

The fruit for our 2020 Fiano is from Chalmers vineyard on the eastern side of the Mount Camel range in Colbinabbin. This vineyard, like our own is grown in the ancient rich, decomposed greenstone rock.

VINTAGE

On the back of two previous dry seasons 2020 was very challenging. A very dry winter and spring was followed by a dry and hot summer. Yields were down by over 50% in some varieties. The grapes that were harvested were of good quality and whites were surprisingly good given the season.

WINEMAKING

Hand harvested and whole bunch pressed to tank. The juice was fermented in tank and kept on lees for 3 months to build texture. Fined using pea protein. Racked, stabilised and filtered prior to bottling.

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| VINE CANOPY | VSP Vertical Shoot Position |
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| PRUNING | Unilateral spur pruned |
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| HARVEST | 27 th February 2020 |
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| BAUME | 13.0 |
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| MATURATION | 3 months stainless steel tank |
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| ANALYSIS | Alcohol: 13.1% Acidity: 6.6 g/L pH: 3.17 |
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| BOTTLING | 2 nd July 2020 |
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