

HEATHCOTE TELLURIAN



FIANO 2024

Tellurian Fiano is a vibrant expression of what southern Italian varieties are capable of in Heathcote's climate. With warm days providing ripeness and intensity and cool evenings keeping things fresh, with support from an underlying salinity and minerality from the regions unique soil.

VINTAGE

2024 The 2024 season carried on where 2023 left off. Good Spring rain and mild temperatures provided good early season growth. Benign conditions for flowering meant that early crop estimates were promising. A mild and wetter than average start to summer allowed the vines to cope with a hot and dry February without any ill effects. Cooler conditions returned for harvest in March and April.

VINTAGE INFLUENCE All varieties, both red and white, show good balance with bright fruit and fresh acidity. Wines for now and for later.

VINEYARD

BLOCK(S) Tellurian Vineyard – Fiano Block & Chalmers Vineyard

SOIL Red clay with sub soil interspersed with high stone content. Cambrian era. 500+ million years old decomposed greenstone rock.

PRUNING VSP Vertical Shoot Position

DENSITY 2424 vines / Ha

WINEMAKING

WINEMAKING De-stemmed ,gentle pressing to tank. Juice settled for 24 hours. Racked while cloudy, then Inoculated.

FERMENTATION 50% stainless steel, 40% old oak, 10% amphora

MATURATION 4 months in vessel

FINISHING Cross flow filtered, fined using vegetable protein, sterile filtered prior to bottling. Vegan friendly.

ANALYSIS Alcohol: 13.5%

Acidity: 6.5

pH: 3.02

TASTING NOTE

Bright and zesty, this Heathcote Fiano bursts with fresh citrus, crisp green apple, and a touch of rockmelon. Subtle honeyed notes and a clean minerality round out the lively, refreshing finish.

FOOD PAIRING Seared scallops with lemon and pangrattato

BEST DRINKING Now to 2029