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TASTING NOTES

Adelé 2014 Fiano

Details:	Our follow up to the tremendous success of the 2012 Adelé Fiano. Small batch only 25 dozen made (1 barrel). The Adelé Fiano is all about texture while displaying fruit characters of lemon lime with chalky talc flavours. A zesty drink to savour over the summer, especially with food.
Origin:	Sunbury, Victoria,
Blend	Fiano, 100%
Viticulture:	Vines planted in 2009. Vines spur-pruned and vertical shoot positioned to ensure fruit exposure and even ripening. Low yielding to ensure richly flavoured grapes.
Vintage:	Winter 2013 in Melbourne was warm, hence an early budburst in mid August. The Sunbury region experiences a windy season in Oct – Nov, ensuring a 'Hen & Chicken' fruit set (ie very small berries with no seeds intermingled with normal sized berries within a bunch). Cooler weather with some nice early February rains, meant that the vines accumulated good flavour and ripe characters. Picked on 6-Mar-14.
Winemaking:	Fruit was hand picked, whole bunch pressed a French oak barrel. Naturally fermented and matured on gross lees for 10 months, racked on a new moon (twice) and bottled without fining/stabilisation or filtration.
Alcohol:	11.5%
Ageing Potential:	Enjoy now, or drink over the next 2 years