



Fiano was selected by Mark Lloyd when looking for a new southern Italian variety to grow in McLaren Vale; Coriole's 2005 vintage was the first Australian Fiano produced.

TASTING NOTE

A rich, complex Fiano with aromas of white nectarine, butter-poached fruit, baked apple, freshly cut hay and lemon curd. The palate is beautifully balanced with great natural acidity, a soft, creamy texture and an array of citrus and stone fruit characters.

VINTAGE CONDITIONS

The 2019 vintage at Coriole experienced dry weather, resulting in one of the smallest vintages ever. Yields were down, particularly with Shiraz and Cabernet, but the wines show impressive depth and balance. Mediterranean varieties showed their potential under these conditions, with Sangiovese vines producing solid yields, great balance, flavour and acidity. Nero d'Avola, Montepulciano and Touriga ripened late, but once again with great balance and flavour, and Fiano is showing concentration of flavour, richness and texture.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	1.4
pH	Acidity
3.21	6.0

VINIFICATION DETAILS

Coriole's oldest Fiano vineyard turned 18 this year, and they chose to machine harvest some of the crop in order to get a little bit more skin to juice contact prior to pressing. 30% was fermented in large French foudres.

GREEN CREDENTIALS

Member of Sustainable Winegrowing Australia. No mains water is used; all water on the property is recycled, rain and bore. Viticulture and wine-making processes are achieved with minimal intervention, with a move to organic viticulture in place.

AWARDS

Halliday Australian Wine Companion: 92 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
Australia	Fiano	No	75cl	Yes
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Duncan Lloyd		Screw top	McLaren Vale	Yes