



2023 FIORI

This inspiration for this wine comes from the success of our 2021 Arancia (Riesling fermented on Muscat skins), combined with our desire to include an aromatic white blend into our portfolio of wines. Fiori is an Italian word which translates to flowers and sums up the style of this wine – an aromatic, floral, pretty wine and lighter on the alcohol.

The Fiori is an evolving wine. From its beginnings as the 2021 'Arancia' to the 2022 Geographe / Margaret River Fiori which was a predominant base of Riesling blended with portion of co-harvested Muscat and Chenin Blanc. This wine has always focused on aromatics and tries to also combine a textural element. The 2023 'Fiori' is all Margaret River fruit and is predominantly a co-ferment of Muscat and Sauvignon Blanc this vintage with some barrel fermented Chenin Blanc blended in to round out the aromatics and balance the wine. The wine still has a slight orange / onion skin-tinged colour from some short skin contact with the Muscat which provides a phenolic lift and some spicy interest. This is a fun wine. It is dry, crisp, pretty with a lot of charm and appeal.

VINTAGE & VITICULTURE

2023 proved an extended yet very rewarding vintage in the Margaret River Wine Region, and one that will go down as an excellent, almost unicorn vintage. Optimal, dry weather conditions paired with the absence of any significant climatic challenges or disease pressure set the scene for a moderate season, ideal for gentle, consistent ripening across all varieties.

Winter temperatures were lower than average, which made for a quick senescence and sound dormancy for the vines. There was markedly less-than-average rain; however, the vineyards received sufficient supply to recharge soil moisture levels, paving the way for a promising growing season ahead. The growing season began with a late budburst after a relatively cold winter that pushed vine development back by about 2-3 weeks. Spring saw less rain and cooler conditions than usual, resulting in a slow start to canopy growth and an extended flowering period for early bloomers like these aromatic whites that went into this blend.

January brought consistently warm, sunny days, which saw vines start to catch up nicely on their development. February, dry with plenty of sunshine and no extreme heat, provided perfect ripening conditions. March saw cold southerly breezes blowing off the ocean and cool mornings, evenings and nights helped retain natural acid in the fruit. At the same time, short periods

of peak heat during the day were ideal for slow, even ripening across all three of these varieties.

The Sauvignon Blanc was hand harvested from the South by South West Wallcliffe Vineyard on February 16, and the Muscat which came from a vineyard in the Treeton sub-region was mechanically harvested that evening so that the fruit could be pressed and co-fermented. Post ferment it was blended with some barrel fermented Chenin Blanc that came from the same vineyard in Treeton as the Muscat.

The average vine age of all varieties in the Fiori were over 25 years where very little intervention is required so we had the luxury of picking at the optimum time to allow flavour intensity, tannins and sugars to develop with balance and harmony. These aromatic varieties that make up the Fiori are fresh with lovely natural acidity from a stunningly epic vintage.

WINEMAKING

The Sauvignon Blanc, hand harvested from 49 year old vines was chilled for 24 hours prior to the mechanical harvest of the Muscat a Petits Grains which was then left on skins for 6 hours and then combined with the Sauvignon Blanc whole bunches and pressed directly to a stainless-steel tank where it then wild fermented on some Chardonnay lees. SO₂ was added post ferment to prevent malolactic fermentation to keep each parcel fresh.

Post ferment, a portion of Barrel Fermented Chenin Blanc was blended in with the co-fermented Muscat and Sauvignon Blanc and matured for four months in tank on lees with some regular, gentle stirring, prior to being lightly fined and filtered and then bottled. *The overall blend is 46% Muscat a Petits Grains (Rouge), 30% Sauvignon Blanc and 24% Chenin Blanc.*

APPEARANCE, NOSE & PALATE

In a glass this wine is pale soft orange colour. On the nose it presents with a floral dominance with a spicy edge, and gentle citrus aromatics. The palate presents with a fresh fruit and flower spice, balanced level of phenolics and crunchy acidity on the finish.

Region	Margaret River
Alcohol	12.2%
Drinking Best	2023 - 2025

