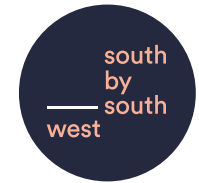


the meandering négoce



2025 FIANO



2025 presented itself as the year to expand our Italian white varietals, adding a textural Geographe Fiano from Ferguson Valley to our portfolio. Inspired by our time in Sicily and specifically by Planeta’s ‘Cometa’ we got to experience the transformation and modernisation of Fiano, proving to us the flexibility of the varietal climatically, but also from a winemaking perspective. The intense fruit-forward styles, some barrel ferment, some oxidatively made, but all yum on the taste spectrum.

Fiano sits within our portfolio perfectly and as a standalone for its developed and built on texture, combined with its tropical and citrusy flavours. The Fiano stands alongside our fruity, crisp Pinot Grigio, our pure and vibrant Vermentino, and together they form a trio of Italian whites – the golden triangle of our range.

VINTAGE & VITICULTURE

After coming off one of the earliest and quickest vintages ever of 2024, 2025 presented as a more ‘classical vintage’. A wet, cool to moderate winter and spring set a good foundation for vineyards that had been drained from the previous hotter vintage. Summer was a moderate, gradual warm up which provided for good time on vines for varietals, like Fiano which appreciates a bit of extra hang time to develop some really great flavours and phenolics.

This fruit parcel comes a small vineyard in Ferguson Valley (within the Geographe wine region) called St Aidans Estate which has been in operation since 1991, although the Fiano plantings are only 5 years old. Phil and Mary Smith, the vigneron identified that Fiano can do well with the impacts of climate change and offers a different and tasty alternative to Chardonnay and Semillon. Small berries and bunches combined with thick skin and loose bunches see this varietal really thriving in moderate to warming climates where canopy management can provide relief and play a bit role in achieving phenolic ripeness.

WINEMAKING

The fruit was our first harvest for vintage 2025 and was hand harvested on the fruit day of February 5. It was then chilled down over night before being crushed, destemmed and pressed. It was then sent to naturally ferment and mature in three different types of vessels, 2 year old French oak barriques, clayvers (ceramic tanks), and stainless steel barrels – all on full solids to develop some texture with each vessel imparting a slightly different personality and add to the wine. The wine underwent maturation for 6 months before bottling.

APPEARANCE, NOSE & PALATE

In a glass the Fiano is a vibrant lemon colour. The nose displays notes from fresh hay, to golden delicious apples to lemon verbena. On the palate it is more like the flavours you expect from southern Italy – meyer lemon rind / lemon curd, honeysuckle, a touch of hazelnut meal and a briny Sicilian olive. Overall the palate is brisk and fresh with a little chew, some crunch and a briny finish.

This is a drink now, easy going wine, but can handle being cellared for up to 5 years where some honeyed and waxy characters will develop further.

Region	Geographe
Alcohol	12.5%
Drinking Best	2025 – 2028