



Falanghina

2025
McLAREN VALE

THE YEAR THAT: One giant bunch of Falanghina filled
an entire bucket.

HISTORY

With 100 ha of premium grapevines on the Taranga property, the Oliver family has over 50 blocks representing different grape varieties, clones, soil types & vine ages.

WINE & VINTAGE

Falan....what?!?!? Don't worry if you haven't heard of this variety yet, it's very new to Australia. It hails from the same region as Fiano, in Campania around Naples, and we are very excited to now have it planted in the Taranga vineyard. This is the second Falanghina (*pron Fah-Lahn-Gee-Nah*) produced by Oliver's and is made with minimal intervention in Sonoma Stone eggs.

AROMA

Honeydew melon, stone fruit, citrus blossoms, slight almond nuttiness

PALATE

Medium to full bodied. Preserved lemon, stone fruits and melon again on the palate. A lovely stony mineral grip to the finish, with a waxy element through the mid palate. Dry and structured with nutty tannins and bright acidity.

THE YEAR THAT...

We have been learning so much about the Falanghina variety and how it grows in our McLaren Vale 'Taranga' vineyard over the last few years. It is such a new variety to our shores, that very little was known about how it would perform compared to its native home in the Campania region of Italy.

Turns out, it is a VERY good cropper! It doesn't have very big berries at all, just giant bunches filled with small ovoid balls of joy! Some bunches are so large, that you can only get one in a whole bucket- hows that for a great handpicking experience?!? Keeps the bucket boys on their toes, the grapegrower smiling and the winemaker having to find another concrete egg at late notice for the fermentation!!

WINEMAKER

Corrina Wright, 6th Generation

SMALL BATCH

7601

GRAPE VARIETY

100% Falanghina

REGION

100% McLaren Vale

COLOUR

Pale Straw

ALCOHOL

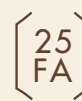
13.5%



WHAT THE WRITERS HAVE TO SAY [2024 VINTAGE].

"TOP 10 WINES OF THE YEAR. The first release of this small-batch wine, made with minimal intervention in a concrete egg. What a succulent nose! Ripe and abundant peach flesh, lemon pith, thyme honey and white florals full of pollen; some effortless, almost fizzy limestone minerality, plus a bit of green mango and dried-hay sun-kissed warmth with flecks of savoury baking spice. Fresh, juicy and vibrant. The palate follows in a mouth-filling fashion, its beautiful fluidity aligned with a nice textural grip of a creamy undercurrent. Sky-high acid backbone creates enlivening tension and a voluptuousness that sings of a late summer harvest, ripe and juicy, with the crispy crunch underfoot from the season's heat. A savoury note of crushed sunflower pip lifts through on the finish. Delicious."

94pts, Cass Charlick for Decanter.



STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.