



FIANO

2026
McLAREN VALE

THE YEAR THAT: We will celebrate the second International Fiano Day on the 16th October.

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

Fiano is a relatively new variety to Australia, and originates from the Campania region of Italy. Fiano is super heat and drought tolerant, being able to maintain acidity in the grapes even in our hot South Australian summers. This minimal intervention Fiano is made with indigenous yeast and includes portions fermented in concrete eggs and large format French oak.

AROMA

Lemon Thyme, ruby grapefruit, nashi pear, fresh beeswax, pine nuts and mediterranean garden herbs.

PALATE

Silky and textural from the first sip, with lemon curd, pear tart and roasted cashew giving way to a mouth-watering saline finish. Bright natural acidity keeps everything fresh. Long, chalky and moreish, it's made for seafood, spicy food and going back for another glass.

THE YEAR THAT...

This year we'll celebrate the second International Fiano Day on 16 October – a day we proudly created because we reckon Fiano deserved a place on the calendar! With Corrina affectionately known as the 'Queen of Fiano' for her passion and leadership in McLaren Vale, we've spent years flying the flag for this delicious variety. Crisp, textural, full of flavour and perfectly at home in our Mediterranean climate, Fiano has won plenty of fans along the way. In fact, 2026 also marks the first year we've sold out of every Fiano we make – our Fiano, Anfore Fiano and The Hunt for Mrs Oliver Sparkling Fiano. Safe to say, the secret's out!

WINEMAKER

Corrina

Corrina Wright, 6th Generation

VINTAGE NO.

18/187

GRAPE VARIETY

100% Fiano

REGION

100% McLaren Vale

COLOUR

Pale Straw

ALCOHOL

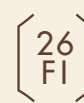
12.5%



WHAT THE WRITERS HAVE TO SAY. [2025 VINTAGE]

"Fiano by name, Fiano by nature, and this is a mighty fine Fiano. Yes, it's textural and refreshing, but there's plenty to sink your teeth into too. On the nose, orange blossom, quince, pink grapefruit pith and salt-crusted Meyer lemon. This just smells of the coastline, complete with lovely savoury dried herbal notes – sage and native rosemary dusted with sea spray. The palate follows through, mid-weight and generous in mouthfeel but ZING straight up to the heavens with that bright acidity. Savoury at its core with a fine sandpaper phenolic grip, this is a brilliant food wine, however, don't limit it to the table. There's a just-fleshy finish that wraps it up, so you'll be able to enjoy on a summer day no matter how far away dinner is. A green-almond-slash-fuzzy-peach-skin finish keeps this taut and very, very, moreish. Drink now with plenty of joie de vivre."

95 points, Cass Charlick, Wine Pilot



STARTED BY OUR
GREAT GREAT GREAT
GREAT GRANDFATHER.