

TAR & ROSES



2025
FIANO

GEOGRAPHICAL INDICATION

100% Victoria (Swan Hill)

VINIFICATION

The grapes were machine harvested, crushed and pressed through an air bag press in the protective presence of SO₂. Cold tank fermentation was undertaken at between 12 – 14 degrees Celsius. Post ferment the wine was protein and cold stabilised and before being prepared for bottling.
Bottled June 2025.

ANALYSIS

Alcohol 13.0%
pH 3.25
Acid 5.71g/L
Residual Sugar <1.0mg/L

COLOUR

Pale lemon

NOSE

Very lifted nose of jasmin, freshly cut hay, dried herbs and grapefruit pith with hints of honey and some subtle nuttiness on the nose.

PALATE

The palate is bright and refreshing, with a slightly beeswax texture. Vibrant acidity flows across the palate delivering flavours of winter citrus, pink grapefruit, minerality and spice.

WINEMAKERS COMMENTS

The fruit comes from an immaculately maintained vineyard on the banks of Kangaroo Lake just outside of Swan Hill. A warm to hot area well suited to this variety that has its home in Campania, Italy. It is a thick-skinned variety that retains its natural acidity in these conditions therefore is well suited to Australia's warming viticultural landscape.

The 2025 Vintage was warm and dry and early.

FOOD MATCH

Freshly shucked oysters and plenty of them...