

TYRRELL'S



SPECIAL RELEASE FIANO 2025

Vineyard

The fruit was sourced from two separate vineyards in the Broke Fordwich sub-region of the Hunter Valley. These two vineyard blocks have varying soil types, darker sandy loams and red volcanic basalt, which adds to the complexity of the wine. Fiano originates from Southern Italy; it is now one of Australia's key alternate grape varieties and is perfectly suited to the climate of the Hunter Valley.

Vintage Conditions

2025 was one of the best vintages in recent memory. Abundant winter rains and favourable growing conditions produced near record crop levels and pristine fruit. The wine was fermented and matured in stainless steel.

Winemaker's Notes

Picked on the leaner side with great natural chemistry, the pressed juice was cold settled for two days without enzyme before racking and fermentation. Storage in stainless on solids and secondary lees for eight months has added subtle complexity, followed by traditional fining and filtering to bottle.

Tasting Notes

An unwooded style, the wine has intense varietal characteristics with aromas of pear and spice. The palate strikes a perfect balance between fruit intensity and textural elements from the solids ferment with a brisk acidity. The result is a food-friendly wine ready for immediate enjoyment.

Date Picked 7 February 2025 | **Date Bottled** 13 August 2025

Alc 12.0% | **pH** 3.11 | **TA** 6.96 g/L

THE STORY OF SPECIAL RELEASE

At Tyrrell's our focus is always on quality and authenticity, crafting wines that speak of their origins. Over five generations, we've honed our craft and built a portfolio of premium wines, but every now and then, we get the opportunity to try something different. Thanks to our long history, we've built up relationships with other growers and sometimes we're offered a great batch of grapes. Our Special Release range is for just these wines - limited production one-offs and trial batches, or just something unique or different.