



HANDPICKED™
WINES

2018 Trial Batch Murray Darling Fiano

- Textured, round, layered, waxy, Sundays
- Variety from Campania in the south of Italy
- Versatile with food



A NOTE FROM THE WINEMAKER

The perfect wine for a lazy Sunday afternoon – cool and refreshing with a seductive texture.

SEASON

It was a warm, dry season in which good fruit ripeness and vibrant flavours were achieved. An extended dry patch over January and February meant disease pressure remained low and judicious irrigation was essential to maintain vine health and productivity.

WINEMAKING

Small-batch winemaking gives us the freedom to experiment with alternative varieties and winemaking techniques.

This fruit was grown by the Chalmers family, pioneers of Italian grape varieties based at Merbein, near Mildura in the north-west corner of Victoria.

The fruit was chilled overnight before processing then split into two batches that were treated differently – one portion was fermented in stainless-steel tank, the other in ceramic egg. The two portions were blended just prior to bottling, producing a wine with fresh fruit flavours and rich texture.

TASTING NOTE

This wine manages to be fruity and refreshing, and rich and textured, all at once. The flavours are layers of melon, citrus rind, waxy honey, marzipan and spice balanced by fresh acidity. It has weight and roundness in the mouth and the signature Fiano texture.

REGION

Murray-Darling is a large wine region straddling the Murray River in north-western Victoria and south-western New South Wales. Summers are hot and dry with high sunshine hours; disease pressure is typically low and irrigation is essential. There is a strong continental influence, hot days and cool nights enabling production of quality fruit. Soils can be fertile, requiring management of vigour for high quality fruit, and are mostly calcareous sandy loams.

The region is suited to drought-tolerant varieties that thrive in the warm climate; hence a range of Italian varieties are increasingly popular and successful.

Food Match

Pasta with cream or tomato-based sauces; fennel-infused pork sausages; grilled salmon; smoked chicken; pumpkin and goat's cheese.

Wine Style

Rich & Generous
Textured

Service

TEMPERATURE
7 - 10°C

CELLAR POTENTIAL
2025

