



TASTING NOTES

COLOUR

Medium straw with green hues.

PALATE

The palate has lovely persistence with fine texture and finishes with a clean refreshing acidity. Flavours of dried pear and peach.

CELLARING

It is wonderful while young, fresh and inviting. For extra fullness, a couple of years in bottle with develop more honeyed characters.

TECHNICAL

Region: McLaren Vale
Variety: Fiano
Alcohol: 13%
Lees Contact: 1 month
Sugar at Picking: 12.6°
Baumé
PH: 3.16

BOUQUET

Fragrant nose showing elements of honey, freshly cut pear, and peach blossom.

PAIRING

This wine matches beautifully with a platter of seafood, fine charcuterie, or falafels served with Mediterranean dips and salad. It is wonderful while young, fresh and inviting.

WINEMAKERS

Paul Gordon and Greg Foster

WINEGROWER

Dr Richard Hamilton

Acidity: 7.2 gms/litre
Residual Sugar: 1.43 gms/litre
Malolactic Nil
Yeast Type: Saccharomyces cerevisiae

BACKGROUND

WINEMAKING NOTES

Fiano is a relatively new variety in Australia. With its origins being in southern Italy and Sicily, it was renowned for producing full, nutty styles of wine. Cool fermentation has allowed Fiano to produce more elegant styles and its natural inclination to retain good acidity levels makes it an ideal white grape for the McLaren Vale region.

'La Valle'. Italian for 'The vale' showcases freshly cut pear and peach blossom with hints of honey. The fine textured palate is clean and refreshing, making it an ideal match with lighter Mediterranean dishes, or simply to be enjoyed on its own.

VINTAGE CONDITIONS

Vintage 2023 was one of the latest ripening and cool, wet seasons for many years. Both winter and spring brought about higher than average rainfalls, ensuring that the vines had plenty of water in the soils to draw from at budburst. However, the cool wet spring resulted in a delay to budburst, pushing back ripening more than 2 weeks later than average in many cases.



LA VALLE
Fiano

McLAREN VALE
2023

Richard Hamilton



FAMILY OWNED



SUSTAINABLE