

2023 Fervor – Nonna Diana Fiano

Vineyards:

Chalmers Vineyard – Mildura

Picking Data:

Date picked: 14th March 2023

B_e: 13.00, pH 3.19, TA 6.80g/L

Wine Data:

Alcohol 13.4%, pH 3.35, TA 6.92

Winemaking Info:

Use of selective harvester ensured that the fruit was in pristine condition coming into the winery. The fruit was “cold soaked” on skins for the days prior to fermentation. After this soak the fruit was pressed, roughly settled and fermented in old French oak puncheons. The wine was then aged on light lees for 4 months prior to bottling.

Tasting Notes:

The wine displays complex aromatics of nashi pear and honeydew melon, with some slight nuttiness coming through. It is the palate however where this wine really shines. A lovely textural style of wine that is respectful to the intense fruit intensity. The pre-ferment skin contact and light lees ageing gives some elegant power to the wines structure.

Story behind the name:

Nonna Diana is named after Callum’s grandmother and honours her Tuscan background (from Lucca). The words on the back “Lots of love and a touch of spice” emulates not only her amazing cooking skills that gets passed through the generations but also embodies her loving (and sometimes cheeky) nature.