

# MARNONG

ESTATE



VIN. 2022

## SINGLE VINEYARD FIANO

Our Single Vineyard Wines clearly reflect their origin, offering insight into the soil, climate, and growing season of Marnong Estate. These complex and refined wines showcase both fruit and savoury characters with well-defined structures.

### WINEMAKER'S NOTES

Hand Picked fruit was crushed, destemmed and pressed with only the free run juice kept. Cold Settled overnight before careful racking of the clear juice for fermentation. Fermented at low temperatures in stainless steel, and matured for a further 5 months on fine lees in tank with malolactic fermentation prevented. This wine was lightly fined and filtered prior to bottling.

### TASTING NOTES

A medium bodied and textural Fiano with grapefruit aromatics leading into ripe citrus fruit and spicy honey flavours and a pithy refreshing finish.

### COUNTRY

Australia

### VINEYARD REGION

Sunbury, Victoria

### GRAPE VARIETY

Fiano

### WINE ANALYSIS

Alc: 12.5%, Titratable Acidity: 6.8g/L, pH 3.15

### PEAK DRINKING

2023-2025

### VITICULTURALIST

Carl Duncan

### WINEMAKER

Mark O'Callaghan

