

SHERRAH

Wines from McLaren Vale

2020 Petillant-Naturel Fiano

The Fiano comes from two vineyards in McLaren Vale grown by Ben Lacey. One in the Tatachilla sub region of southern McLaren Vale. Only a few kilometres from the sea and almost at sea level, it is a cool maritime influenced area of the Vale. Sandy loam over a shattered limestone base, scattered with ironstone fragments. This parcel was fermented in stainless steel, using a combination of natural and mixed culture yeasts.

The second vineyard is in the Northern and high-altitude region of Seaview in McLaren Vale, with thin red loam over a solid limestone geology. The grapes were harvested with a selective harvester and tipped straight into an open fermenters as whole berries.

Fermentation was allowed to occur naturally and then later over seeded with aromatic yeast. The ferment was allowed to tick away slowly for approx. 3 weeks.

The final blend was 40% cold tank ferment, 60% full skin contact for three weeks.

Handmade and hand-bottled for fun times with friends.

Lively lemon and lime citrus notes mix with freshly squeezed apple and pear. A dry style with a fresh natural acidity.

12.0% alc/vol

