

SHERRAH

Wines from McLaren Vale

2020 Skin Party Fiano

Fiano from a vineyard in the Northern and high-altitude region of Seaview in McLaren Vale. The grapes were harvested with a selective harvester and tipped straight into an open fermenter 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 until dry for approximately 3 weeks, when it was pressed to seasoned Hogs Heads for 4 months maturation prior to bottling. No fining or acid additions, minimal filtration.

“Tens of thousands of Fiano whole berries writhe together with zillions of partying yeasies for three weeks in an open fermenter. No intervention except for occasionally stirring the pot and provoking another orgy of fermentation.”

Clean, crisp and dry but much more textural than the standard Fiano. A great example of careful skin contact displaying lemon pith and complex white tannins.

12.0% alc/vol

Ph 3.5

TA 6.8

