

OX HARDY

2024 UPPER TINTARA FIANO

BACKGROUND

“This Fiano comes from our Upper Tintara Vineyard in Blewitt Springs, which my great-great grandfather bought in 1871.

My father Bob and I planted these vines in 2011 after deciding that Fiano would be well suited to not only this particular location, but also McLaren Vale’s warm, dry climate.”

WINEMAKING

Picked in the early morning of March 2nd and transported to our winery. The grapes were pressed and the juice pumped into stainless steel and old French oak. The juice was then cold settled before being inoculated with a cultured yeast and fermented at cool temperatures for just under a month. At sugar dryness the tank component had its yeast lees stirred weekly, whilst the oak component went through spontaneous malo-lactic and received fortnightly batonnage. Total maturation of 5 months prior to filtering and bottling.



WINEMAKER

Andrew Hardy

APPELLATION

Blewitt Springs, McLaren Vale

VARIETY

Fiano

VINTAGE

2024

COLOUR

Light straw

AROMA

Enticing with notes of nashi pear, white flowers and citrus

PALATE

Fresh minerality is underscored by a textural and balanced palate evoking green apple and pear on a long and satisfying finish.

CELLARING POTENTIAL

Drink Now, 3-5 years

TECHNICAL

Alc 11.5% - TA 7.6 - RS 0.35 - pH 3.04
