

MARQ



FIANO

This is a strongly flavoured white grape variety which is used to make the highly regarded Fiano di Avellino in Campania in Southern Italy.

COLOR

Pale lemon.

AROMA

Intensely aromatic with orange blossom, peach and nectarine aromas.

PALATE

The wine is dry and richly flavoured displaying under-ripe peach, nectarine and preserved lemon characters with just a hint of orange zest. There is an element of creaminess and viscosity to the mouthfeel that is unusual to most wines while the natural acid provides a long zesty finish.

REGION

Yallingup.

WINEMAKING & VITICULTURE

The grapes are grown in the north of Margaret River. The handpicked bunches are cooled overnight before whole bunch pressing in the morning to minimise the extraction of phenolics. The partially clarified juice is fermented in 4 year old French oak barrels for 3 months with regular lees stirring to enhance the wines texture.

