
PAISLEY WINES

2018 PAISLEY LINEN FIANO



VINTAGE

The Adelaide Hills produced amazing white grapes from the 2018 vintage. The days were warm and the nights cool, perfect for flavour development and retaining natural acidity. The grapes hung in the vineyards until they had the perfect balance of fruit and acid. At which point we picked them!

VINEYARDS

The Fiano comes from a vineyard between the villages of Kersbrook and Williamstown. It is east facing with grey brown loam soils at an elevation of 300m. The low vigour vines produce fruit with great varietal definition, immense character and flavour. It is a perfect site for this native Italian grape variety.

WINEMAKING

The aim of making this wine is to produce a wine that exhibits lifted fruit characters but with texture and mouthfeel Fiano is known for. To do this we have fermented 35% of it in barrel and the balance in Stainless Steel. Both had wild fermentation. Both portions had about 20% solids in the ferment to achieve mouthfeel and texture. The wine was left on the lees and stirred weekly for the three months prior to bottling.

TASTING NOTES

This glorious first release of the Paisley Linen Fiano has a lovely and delicate perfumed nose with notes of lemongrass, apples and eucalyptus. For such a delicate wine there is plenty of complexity with the plush palate exhibiting re delicious apples, citrus and lime notes. It is textured with nice mouthfeel and is very fresh and vibrant. Great for drinking on its own or with chicken or seafood.