

WOODSTOCK



Moritz Fiano McLaren Vale 2025

BACKGROUND

Woodstock purchased a nearby vineyard on Moritz Road in Blewitt Springs in 2019, about 1km from Woodstock. With a slightly higher elevation, sandier soil and southeast facing aspect, the vineyard provides a unique point of difference to our Woodstock vineyards. In 2022 we planted our first block of Fiano, with the view the drought resistant and late ripening nature of Fiano suits the McLaren Vale climate and deep sandy soils of Blewitt springs. A mighty Fig tree stands over the Fiano vineyard, showcasing the Mediterranean nature of this region.

WINEMAKING

Picking decisions dictate the amount of natural acid freshness or ripe skin texture in the wine. We pick for a balance of flavour ripeness and natural acidity. In the winery, we like to ferment in a mixture of stainless steel and seasoned French oak. The stainless portion allows the wine to retain freshness and vibrancy while the oak portion will increase the contact with yeast lees, building texture and aromatic complexity. Blending the oak portion and stainless-steel portion to a level of balance is finessed in the winery.

TASTING NOTES

This McLaren Vale Fiano opens with vibrant aromas of ripe stone fruit, passionfruit, and a bright burst of lemon citrus zest. On the palate, the wine delivers generous fruit weight, balancing fresh tropical flavours with a lively acidity. The finish is crisp and refreshing, with a delicate texture that adds depth and complexity. While enjoyable now, this Fiano has great aging potential, cellar for up to 5 years.

FROM THE WINEMAKER

Fiano naturally offers subtle tropical and stone fruit notes, we enhance its flavours and texture through careful picking and winemaking decisions, and when barrel-aged, it develops a richer, more textured, and honeyed character. Enjoy!

VINEYARD

Established: 2022
Size: 0.95Ha
Aspect: South-East
Soil: Deep Sands over Clay
Elevation: 140m



NOTES
