



Name	Vintage
toZzo	2023
Variety	Region
Fiano	Langhorne Creek

Nose

White flowers, nectarine and chalk.

Palate

Fresh yet soft, it's light and delicate with waves of golden flavour carried by an underlying current of creamy texture.

Pair

Fish and Chips or soft gooey cheese.

Winemaking

"Harvested at night. 100% destemmed and gently pressed to stainless for settling. Fermented wild at cool temperatures for a month until dry. Matured in stainless steel for 3 months on lees. No MLF."

Vineyard

"Kimbolton Vineyard, Langhorne Creek. VCR 3 clone grafted to Chardonnay rootstock in 2018. 30m elevation, on flat ground with no aspect. Red sandy loam over a deep calcareous base. VSP Spur pruned with foliage wires."

" So synonymous with the sea, Fiano is a grape that reacts beautifully to the song of the susurrations of waves on sunny days. Whilst unfortunately not being blessed with a large quantity of Fiano from the 2023 vintage, what we did get was simply stunning. Fresh and lively, fermented in tank with a little lees ageing, the wine has it's inherent texture subtly exerting it's influence in the background, letting the brightness sing in the fore. This is for fish, chips and light fare, to be splashed around generously amongst friends."

~ Sam Berketa, Head Winemaker

Alcohol	Acidity
12%	6.7g/L
pH	Cellaring
3.25	10 Years

Alpha Box & Dice would like to acknowledge the traditional custodians of the land on which we make our wines and respect their ongoing connection to land, culture and sea. We pay our respects to elders past, present and emerging.

Alpha Box & Dice