



Name	Vintage
Siren	2025
Variety	Region
Fiano	South Australia

#### Nose

Golden orchard fruits, dried summer grass and sea-spray.

#### Palate

Mouthwatering acidity precedes a generous, round palate, weighted with plenty of texture and phenolics that tie in with the driving acid line.

#### Pair

Fish and chips or salt-and-pepper eggplant.

#### Winemaking

Handpicked and whole-bunch pressed. Settled overnight and racked clean the following morning. Free run fermented in tank; pressings fermented in barrel. Wild fermented with 100% wild MLF. Matured in tank and barrel for six months before being blended and aged for another two months in tank.

#### Vineyard

Henosh Vineyard, Adelaide Plains – Unknown clone on own roots (2023); 20 m elevation, no aspect; deep red sandy loam; VSP cane pruned.

Alcohol	Acidity
12.7%	6.3g/L
pH	Cellaring
3.01	5 Years

"Originating from the warm climates of southern Italy, Fiano loves the sun-soaked shores of South Australia, retaining zippy acidity and displaying fresh orchard-fruit flavours like golden apples and sweet peaches. Mainly fermented in tank, we separated the pressings into barrel to help soften the harsher phenolics during the maturation process. It's the perfect partner for some salty fish and chips down by the beach as you watch the fading sun set the sky on fire."

~ Sam Berkeia, Head Winemaker