

RUTHERGLEN ESTATE

Modern classic winery, with respect for tradition. Situated in the north-east corner of Victoria, it is one of the most progressive and diverse viticultural regions in Australia.



DE BORTOLI RUTHERGLEN ESTATE FIANO 2025

Vineyard

Our fiano is grown on the De Bortoli Shelley's and Melville's vineyards on the eastern edge of the Rutherglen region. Both sites have an interesting gravel, clay, and alluvial soil mix, and produce fiano with a tight acid backbone and delicate varietal flavours.

Season

Rutherglen experienced a warmer and drier than average growing season. Most months in the growing season had maximum daytime temperatures above the long term average by approx 3°C. Except for a wet November, every month had below average rainfall. The wet November set up the vineyards for the drier summer. Even though the maximum daytime temperatures were above average, there were no extreme weather events or extended heat wave periods, just extended hot weather. After spring, there was very low disease pressure, and careful irrigation ensured the vines maintained a healthy canopy. All whites were picked in very good condition with good varietal flavours.

Tasting Note

Pale straw with green hues in colour. It has aromas of citrus and hazelnut, with some subtle dried herbs. This wine is textural with ripe citrus and fresh acidity on the palate. The barrel fermented component of the wine adds complexity, warmth and provides

General Characteristics

Dry / Medium bodied

Additional Information

Vegan, Vegetarian

Winemaking

60% of the fiano was fermented at cool temperatures in stainless steel tanks under conditions to retain maximum fruit flavour and drive. The other 40% was fermented in older French oak puncheons to add complexity and texture. After seven months in oak the two parcels (tank fermented and barrel fermented) were blended and prepared for bottling. Stirring and malolactic fermentation were avoided to retain the natural acidity of the wine and so as not to interfere with the wine's bright zesty fruit profile.

Wine Analysis

Alc/Vol: 13.2%, pH: 3.29, TA: 5.49 g/L

Cellaring

Drink now & enjoy!

Winemaker

Marc Scalzo

FOUR GENERATIONS OF WINEMAKING

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debortoli.com.au