

One Line

An embodiment of Rutherglen's unique terroir and climate, the story of One Line is never-ending and full of limitless possibilities.

ONE LINE FIANO 2024

Vineyard

Our Fiano is grown in 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 wetter than average Spring and very mild yet consistent temperatures. This resulted in ideal growing conditions in which the vines flourished. As the season progressed and the vineyards continued to dry out, the red grapes became more concentrated and intense, whilst still maintaining their freshness. All reds were picked in optimal condition and the 2024 vintage promises to be one of the standout vintages of the last 10 years.

Tasting Note

The colour is pale straw with green hues. On the nose the wine has hints of white flowers, citrus lift with some subtle dry herb and hazelnut aromas. The palate has a citrus line, is rich and textural, and finishes with a focused drive. The barrel fermented component of the wine adds complexity, warmth and provides spice and hazelnut on the finish.

Wine Style

Dry White Wine

Additional Information

Vegan, Vegetarian

Winemaking

65% of the Fiano was fermented at cool temperatures in stainless steel tanks under conditions to retain maximum fruit flavour and drive. The other 35% was fermented in older French oak puncheons to add complexity and texture. 20% of the wine was fermented using indigenous yeast. After three 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: 13.0%, pH: 3.31, TA: 6.49 g/L

Cellaring

Drink now & enjoy!

Winemaker

Marc Scalzo

