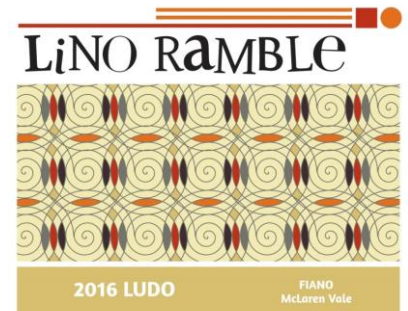


2016 Ludo : Fiano

Technical Information

Vineyard	Lacey Family Branson Road Vineyard. Region: McLaren Vale Sub Region: Whites Valley
Viticulturalist	Ben Lacey
Varietal	100 % Fiano
Average Age of Vines	2 years
Surface Area	2.5 ha
Soil	Silty loam over clay
Exposure	South facing, 35m above sea level
Harvest	Hand Picked
Average Yields	5.6 tons/ha
Average Production	266 dozen



Vinification	2/3 of fruit was crushed, de-stemmed and straight to aged French oak barriques and one puncheon. 1/3 fermented in stainless steel. Whole berry skin contact for 90 days.
Fermentation	Wild fermentation. No added acid, enzymes or fining agents.
Acidity	7.02 g/l
pH	3.27
Alcohol	13.3% v/v
Date of bottling	June 2016
Winemakers	Angela Townsend & Andy Coppard

Tasting Notes

Nose: Citrus, dried hay, honeysuckle and spice.

Palate: Grapefruit, honeysuckle and sour dough.
Fresh and bright acidity gives the wine excellent length, and extended skin contact has resulted in a lush, rich mid-palate.