

# OX HARDY

## 2023 UPPER TINTARA FIANO

### BACKGROUND

This Fiano comes from our Upper Tintara Vineyard in Blewitt Springs, which my great-great grandfather bought in the late 1870s.

My father Bob and I planted these vines in 2011 after deciding that Fiano would be well suited to both this unique location, and to the maritime climate of McLaren Vale.

### VINTAGE CONDITIONS

A wet growing season followed by a mild vintage resulted in great quality fruit in the Vale.

### WINEMAKING

The 2023 Fiano from our family's vineyard is the third release from our Fiano block, planted in 2011 which was one of the original plantings in the Vale. Mostly tank fermented and then yeast lees stirred, but this year 10% of the juice was fermented in old oak hogsheads and then underwent spontaneous malo-lactic. I love the texture this has imparted.



<b>WINEMAKER</b>	Andrew Hardy
<b>APPELLATION</b>	Upper Tintara Vineyard - Blewitt Springs, McLaren Vale
<b>VARIETY</b>	Fiano
<b>VINTAGE</b>	2023
<b>COLOUR</b>	Pale straw with hints of green hues
<b>AROMA</b>	Nashi pear, citrus and hints of stonefruits
<b>PALATE</b>	Citrus and pears continue on palate with briney acidity and soft finish from the lees work
<b>CELLARING POTENTIAL</b>	Drink Now, 3-5 years
<b>TECHNICAL</b>	Alc 11.5% - TA 6.4 - RS 1.59 - pH 3.13

