



Fiano is a white variety just starting to make an impression here. Originally from southern Italy, specifically around Campania near Naples, it is a late-ripening variety, has reasonable acidity, and when done well produces fresh, flavoursome light to mid-weight wines. The wines are not particularly aromatic but flavours move through an appealing nuttiness to florals, sometimes a little citrus, herbs, spices, stonefruits and an occasional slightly smoky note. Ideally fiano should be drunk fresh and youthful. Plantings here are small but there are signs we can expect to enjoy many more of these wines in coming years.



- 1. Banrock Station Fiano 2009 (\$16)** Initial oyster notes, then florals and pears. Attractive soft palate with a flick of acidity to finish. Simple, mid-weight, easy drinking. [88/100]
- 2. Oliver's Taranga Fiano 2010 (\$24)** A rich, yet crisp style. Nuts, citrus and a little stonefruit. Delightful aperitif style. [90]
- 3. Scott Fiano 2010 (\$25)** From the Adelaide Hills, this is lean and lingering. More aromatic than most, with florals dominating. There is a little citrus. Finishes with juicy acidity. [90]
- 4. Chalmers Fiano 2009 (\$27)** Stonefruit, cashews, spice. Good length, fresh acidity. Delicious, with a lovely seductive texture. [91]