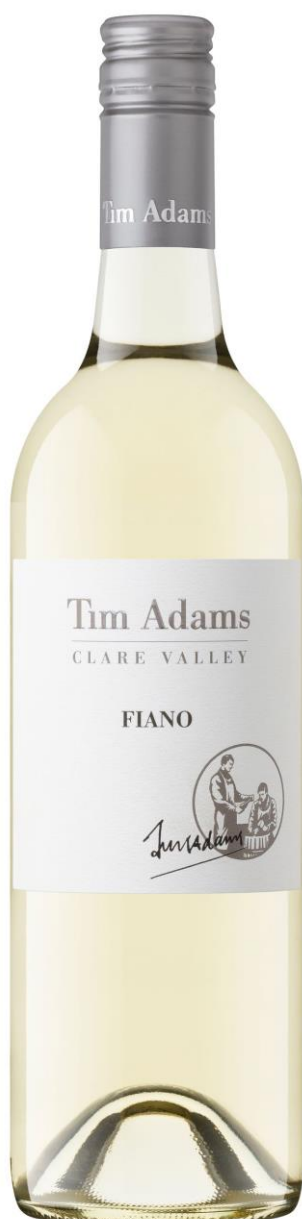


2023 Tim Adams Fiano



The 2023 vintage is the first release of Fiano under our Tim Adams Wines core range and replaces the previous and extremely limited Heinrich Fiano label.

Native to the southern Italian region of Campania and once upon a time an almost extinct grape variety, Fiano finds in Clare Valley the perfect growing conditions and a terroir very similar to its homeland. Our privileged location with some continental influence and altitude, together with a good site selection, result in wines with strong varietal characteristics and able to keep the variety's trademark crispy acidity.

We have chosen to create a wine reminiscent of its Italian counterpart, textural with concentrated and delicious lifted tropical lychee and peach flavours, balanced with fresh grassy herbal notes and a creamy yet crisp finish.

Naturally, this style of wine goes well with Italian food, including shellfish, pasta, chicken and pork dishes.

Variety	Fiano	
Vineyard	Heinrich	Tim Adams & Pam Goldsack

Winemaking

At the optimum ripeness, the fruit was harvested and delivered to the winery in the cool of the morning of the 4th April 2023. The fruit was crushed immediately, pressed and cold settled. Following juice clarification and a careful and steady fermentation, the wine spent 7 months in contact with the light lees with some *battonage* in order to build richness and texture on the palate. A small portion of the blend was fermented and aged in second use French oak barrels and blended back with the main portion for bottling in March 2024.

Alc: 12.7% v/v

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CLARE VALLEY