

SANTA & D'SAS

# VALENTINO RANGE

## 2018 KING VALLEY FIANO



### THE VALENTINO OR WALLY STORY

'Valentino' is dedicated to Matthew's late father Valentino or "Wally", to many of his Australian friends, who migrated to Australia in 1952 from Abruzzo, Italy. It was through many years of garage winemaking with Valentino and his 'paisani' (compatriots) that Matthew developed his passion for winemaking. It was Valentino's passion for life and family that continues to inspire Matthew and Andrew in making these wines.

### THE VINEYARD AND VINTAGE

The fruit for the 2018 Valentino Fiano was grown by Peter and Rita Burrowes on their beautiful vineyard in the picturesque and unspoilt King Valley. Located several kilometres north of Whitfield at around 280 metres above sea-level with rich rudisol soils. The 2018 growing season began with steady soaking winter rainfalls providing a wet winter and an excellent start to the growing season. Spring was warmer than normal with consistent warm days during flowering. A positive to the spring season was reasonable rains and warm weather which combined to allow for good spring canopy growth to support the vines throughout the season. A mild December, January and February allowed the retention of bright natural acid and this aided excellent flavour development. The crop load was thinned at pre-veraison to ensure perfect vine balance. The grapes for the 2018 Valentino Fiano were harvested on 30th March 2018 at 12.4 baume.

### THE WINEMAKING

The winemaking philosophy is one that aims to allow the fruit to have full expression with winemaking and oak inputs playing a supporting role. In 2018, the grapes were handpicked before being refrigerated for 48 hours. The grapes were whole bunch pressed with only the free run juice kept for fermentation. The Fiano was fermented on full solids in old French oak barriques to build layers of texture and complexity while still respecting the varietal personality. We used one new French very tight grain barrique to provide subtle new oak characters while supporting the fruit authenticity and providing an extra dimension on the palate. The wine was kept on lees with regular stirring until bottling in November 2018.

### THE WINE

This wine displays the depth and balance for which this variety has developed a cult wine personality following. On the nose it displays aromas of guava, citrus and subtle marjoram spice. Wrapping around a core of chalky minerality are flavours of nectarine, citrus, melon and hazelnuts. Bringing it all together is a bitter almond character that complements the savoury and textured finish. Drink now or be rewarded with cellaring for up to 10 years.

### ANALYSIS

Alcohol: 13.1%v/v, pH: 3.01, TA: 7.67 g/L

### WINEMAKERS

Andrew Santarossa and Matthew Di Sciascio

