

# le sorelle

## 2023 MILDURA FIANO

Meaning 'the sisters' in Italian, Le Sorelle expresses two sisters, Kim and Tennille Chalmers, two wines, Shiraz and Fiano, and two sites/regions, Heathcote and Mildura. With the Chalmers background in alternative Italian varieties, the Le Sorelle Mildura Fiano reflects Kim and Tennille's sheer love and passion for this variety, an amazing performer year in year out, proving it can grow very well in many Australian regions, including the hot dry climate of Merbein, Murray Darling.

This small batch wine is made with hand-picked grapes from our certified sustainable vineyard in Merbein, Victoria. Whole bunched pressed and naturally fermented on solids until dry, it is then aged on fine lees in a combination of stainless steel and old barrel.

With its classic Fiano notes of pine needle, lemon pith and almond meal, the 2023 saw cool and wet conditions allowing the concentration on flavours to show through on the palate, a vintage that has a complex intense mouth-feel.

**Vintage** | 2023

**GI** | Murray Darling, Victoria

**Soil Type** | Red Sand and Limestone

**Elevation** | 51 metres

**Harvest Date** | 3rd & 6th March 2023

**Winemaking** | Wild Yeast, Aged on Fine Lees in SS & Barrel

**Production** | Estate Grown and Made

**Aroma** | Pine Needle, Nougat

**Palate** | Biscotti, Lemon Pith

**Alcohol by Volume** | 13.2%

**Standard Drinks** | 7.8

**Contains** | Sulphites

**FYI** | Vegan Friendly

**Label Artwork** | Nikita Hederics

