

# SHERRAH

Wines from McLaren Vale

## 2025 Petillant-Naturel Fiano/Chenin Blanc



The Fiano comes from two vineyards in McLaren Vale grown by Ben Lacey. One in the Tatachilla sub region of southern McLaren Vale. Only a few kilometres from the sea and almost at sea level, it is a cool maritime influenced area of the Vale. These grapes were pressed and fermented in seasoned white barrels.

The second vineyard is in the Northern and high-altitude region of Seaview in McLaren Vale, with thin red loam over a solid limestone geology. The grapes were harvested with a selective harvester and tipped straight into an open fermenter as whole berries. Fermentation was allowed to occur naturally and ticked away slowly for approx. 3 weeks.

Chenin Blanc is grown on 30 year old vines at the Willamba vineyard in the Blewitt Springs region of McLaren Vale. One of the highest areas of the Vale and about 15km inland. Very mild climate and gully breezes. Grapes were machine harvested in the cool before dawn, and then left briefly on skins, 12 hours, before pressing to a stainless steel tank for fermentation with a light amount of solids.

The final blend was 68% tank fermented and skin contact Fiano, with 32% tank fermented Chenin Blanc.

12.5% alc/vol