



## 2025 DISCOVERY ROAD BY GIBSON FIANO

### STORY

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Originally of the Campania region of Italy, Fiano was likely the variety that formed the wine known as 'Apianum' in Roman times. Curiously, 'Apiana' itself being a Latin reference for bees, Fiano tends to attract bees whilst in ripening stages on the vine.

Fiano is a grape that loves the heat, and it thrives in warm sunny climates. This means that it produces balanced wines with richness quite easily in hotter regions, such as the Barossa. Fiano has been gaining a solid reputation in Australia lately due to its ability to hold its acidity despite the warmer growing conditions.

### VINTAGE NOTES

2025 was amongst the hottest and driest years on record, marked by a severe spring frost and followed by drought conditions across many vineyards. Yields were significantly reduced – down 30-40% in most areas, with some experiencing even greater losses. The harvest began unusually early on February 5<sup>th</sup> and concluded by March 19<sup>th</sup>, the earliest on record. Despite the challenging conditions, the wines are of high quality – concentrated and expressive, with whites and rosés showing greater depth and fullness than usual.

### TASTING NOTES

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**Colour:** Pale straw

**Aroma:** White lavender and jasmine leap from the glass, layered with crisp orchard fruits of apple and pear.

**Palate:** Soft and silky, with flavours of custard apple, green papaya and poached pear, balanced by a lively acidity that keeps things clean and refreshing.

**Food Pairing:** Creamy pasta dishes or grilled chicken

### TECHNICAL

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**Varietal composition:** Fiano

**Region/s:** Barossa Valley

**Maturation type:** 100% Stainless Steel

**Alc/Vol:** 11.5%

**TA:** 6.80 g/L

**pH:** 3.35

**RS:** 3.6g/L