

FIRST RIDGE

First Ridge Fiano | Mudgee



First Ridge Estate is passionate and dedicated to growing and producing the finest Italian varietals in the Mudgee region. We seek to create vibrant wines that excite the senses and bring together friends and family on any occasion and with any cuisine.

Winemaker

Our wines are made by experienced winemaker James Manners, who believes the vineyard, without exception, is the source of quality and that his job as winemaker is to understand and identify this quality and guide it thoughtfully. He is also equally passionate about Italian varieties and their suitability to our vineyard and region.

Vineyard

Our strength is in the suitability of these varietals to the unique aspect and ancient soils of our vineyard. Producing lively, yet elegant food friendly wines. The North to North/West aspect, well ventilated slope, careful management of vine canopy and fruit thinning all culminate to ensure even ripening and fruit intensity.

Winemaking

Our Fiano is usually harvested at 12.8 baume when flavours are optimum. Pressed quickly off skins with 30% going into older 300 litre French oak barrels to undergo a “wild” fermentation to provide texture and layered flavours.

Tasting

White peach and honeydew melon aromas. Gentle yet persistent flavours that reflect the nose with overtones of almond skin and Josephine pear. The portion of barrel fermentation gives the wine a richness which coupled with the slightly riper spectrum makes it a positive style difference to our other whites and rosé.

Alc/vol 13.2 %

Premium Italian Varietal Wines from Mudgee