

# VINO FINO

Explore a World of Wine

## UNICO ZELO BIRDWOOD FIANO 2022



**\$42.99**

Product Code:	31934	Closure:	Cork
Country:	Australia	Unit:	Each
Region:	South Australia	Volume:	750ml
Sub Region:	Adelaide Hills	Alcohol:	13.0%
Style:	White	Grape:	100% Fiano
Variety:	Fiano		



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"We've always wanted to be known for making the greatest Fiano in Australia - and some may argue that's true - but we internally still have a carrot to chase to really stamp our authority on that claim. So this brings us to our brand new release: Birdwood.

We've flirted with the use of oak in our white wines for a while, but with this release, it seems apt to utilise it to amplify the best parcel of Adelaide Hills Fiano we received in 2022. The goal here was to use oak with a deft hand to enhance Fiano to another level, without overbearing the beautiful fruit underneath. Not to toot our own horn too much, but we feel like we've nailed it.

Aromatically it's lime oil, jasmine & frangipani florals with the quartz-like minerality that you expect from our Adelaide Hills Fiano, but enveloped in spicy, nutty oak. It's texturally beautiful as Fiano should be, with the grapefruit pith, finger lime, and green apple tang that's the centrepiece of the variety from this region, framed well with classic vanilla oak hits. Racy acid brings it all together."

#### 90/100 Treve Ring, [gismondionwine.com](http://gismondionwine.com), June 2025 (2022 Vintage)

"Husband and wife duo Brendan and Laura Carter started Unico Zelo in 2012 to shine a light on the numerous Italian varieties planted in Oz, now shining in the face of climate change. While they make a few different fianos, all from different soils / regions, this new inaugural release of Birdwood features the use of oak. From 10 year old grafted vines at 400m on alluvial quarts and clay over limestone, this fruit was destemmed, left on skins overnight, and then pressed to stainless for ferment. This then underwent a 50/50 split, resting in new 500L French puncheons, and stainless over one year. The lots were then

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blended and remained in stainless for 9 months prior to bottling (final blend 40% oaked, 60% stainless). The wood is present and up front, seasoning the creamy lemon curd, fragrant pear, pencil shavings, and flaxen lees coating the palate. Certainly a fuller, richer style than their other fianos, and one that will tame in future renditions as the new wood fades into the background. For now, partner with creamy pastas or risottos."

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Reviews for other vintages below...

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## **91/100 Mike Bennie, The Wine Front. June 2025** (2023 Vintage)

"A slick and then grippy white wine that does justice to pedigree of fiano. Intense, green pear, green mango and cumquat characters, licks of vanilla, light cedar and clove, cinnamon dusted over it to a piquant level and a lightly juicy, then spicy and chewy finish. A good sense of tension to the wine and a line of minerally acidity trailing away long into the distance. A sense of finesse to the wine."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch