



Vin Söl

CRAFTED BY
SUN, SOIL AND SOUL

2025 FLÖRUS FIANO TASTING NOTE

THE WINE

FLÖRUS is medium-bodied with natural texture, balanced acidity and a dry, crisp finish. A modern McLaren Vale expression of Fiano with clarity, energy and varietal definition.

THE VINTAGE

The 2025 McLaren Vale vintage was exceptional, shaped by ideal mild, dry conditions that encouraged vine health and even ripening. Reds are deeply coloured, richly flavoured, and elegantly structured, while whites offer vibrant aromatics, freshness, and purity. A truly remarkable season, promising wines of distinction, finesse, and long-term cellaring potential.

THE PROFILE

Bright green-tinged straw, youthful and clear, showing excellent freshness for variety and region.

Lifted and immediately expressive. Aromas of lychee and fresh lemon lead, followed by melon peel, cucumber and subtle notes of fresh-cut lucerne hay. Clean and varietal, with good aromatic intensity.

The palate shows both generosity and precision. A broad, textured mid-palate carries flavours of citrus, melon and subtle stone fruit, finishing with vibrant lemon zest acidity. Well balanced, fresh and persistent, with a clean, refreshing line through the finish.



*"Vin Söl stands for the sun, the soil,
and the soul behind every wine. It's
about crafting something
meaningful, with experience,
intuition, and passion."*

DRINK WITH....

Perfect with fresh seafood, grilled prawns, lemon-roasted chicken, or Mediterranean vegetables. Also shines alongside creamy pasta, burrata, or lightly spiced dishes where freshness and texture matter.

LISTEN TO....

Best enjoyed with relaxed, sunlit sounds, such as acoustic, indie folk, mellow jazz or instrumental playlists that let the wine set the pace.

'Sunrise' - Norah Jones

'Regular Touch' - Vera Blue

'Bloom' - The Paper Kites

'Chateau' - Angus & Julia Stone

TECHNICAL DETAILS

Varietal: Fiano

Region: McLaren Vale

Vinification: Fermented and stored in stainless steel prior to bottling.

Alc: 13.0%, **pH:** 3.34, **TA:** 6.03 g/L, **RS:** 1.70 g/L



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