





# PROVENANCE COLLECTION

## PROVENANCE CABERNET SAUVIGNON

### 2021 SOUTH AUSTRALIA

### IN A NUTSHELL

#### Grape Source

Riverland, SA

#### **Alcohol**

13.9%

### Ageing Regime

15 months in new & seasoned American & European Oak Barriques

### <u>Cellar</u>

Enjoy now but also has long term cellaring potential up to 10 years

# Colour

Deep Ruby

### Nose

Crushed berries Dried Herbs Cocoa

#### **Palate**

Full-bodied & Layered Velvety Tannins Dark Fruits Smooth Oak

### **Food Pairing**

Beef & Bacon Burgers Roast Lamb Stuffed Portobello Mushrooms Tomato Based Pasta Aged Cheddar

### <u>Other</u>

Vegan

# **TASTING NOTES**

**Bold, Dignified, and Resplendent.** The Provenance Cabernet Sauvignon is powered by dark fruits and a prominent herbaceousness. Smooth tannins meld seamlessly with notes of crushed berries, cocoa, and dried herbs.

Layered and complex, this full-bodied beauty will reward careful cellaring.

### VITICULTURE

The most widely-planted grape varietal on the globe, Cabernet Sauvignon is well known for its use in famous Bordeaux blends.

For our 2021 Provenance Cabernet Sauvignon, we have sourced grapes from premium South Australian Riverland Vineyards. Ancient red soils that run along the Murray are largely composed of clay, sand, and limestone particles. With its warm, dry climate and unique terroir, the conditions throughout the Riverland produce fruit of high quality, in turn creating truly unique wines of outstanding calibre.

## **WINEMAKING**

Provenance implies a place of origin, or as we see it, the beginning of a new existence. This concept perfectly embodies the essence of this exceptional collection. Each hand-crafted, single-varietal bottle is an expression of the unparalleled quality of the vineyards where these wines began life, and the remarkable craftsmanship of our winemakers at every step of production from grape to glass.

The juice was 100% barrel aged for 15 months in European and American oak Barriques. This Cabernet Sauvignon was racked off lees immediately after primary fermentation to maintain vibrant fruit flavours and then returned to barrel for further maturation.



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VITCHES FALLS

