

2022 MERLOT

PROVENANCE COLLECTION

IN A NUTSHELL

Grape Source
Riverland, SA

Alcohol
13.8%

Ageing Regime
12 months in seasoned
American oak barriques

Cellar
10 Years+

Colour
Deep Garnet

Nose
Plum
Cassis
Licorice root

Palate
Black cherry
Black plum
Light spice

Food Pairing
Chargrilled mushroom
Gorgonzola
Roast Pork
Filet mignon

Other
Vegan

TASTING NOTES

Rich, smooth, and decadent, this sumptuous Merlot will have you captivated at first swirl with its enticing dark berry aromas.

Cassis and black cherry dance with velvety tannins on the rich, decadent palate. If you can resist the temptation to drink now, careful cellaring promises many more rewards in years to come.

VITICULTURE

For our 2022 Provenance Merlot, 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 12 months in American oak barriques. The 2022 Provenance Merlot underwent secondary fermentation also known as malolactic fermentation in barrel, this process creates a smoother, well-rounded finish as is perfectly demonstrated in this beautiful wine.

