





## PROVENANCE COLLECTION

## PROVENANCE ALBARIÑO

#### 2023 SOUTH AUSTRALIA

## IN A NUTSHELL

# Grape Source

Riverland, SA

# <u>Alcohol</u>

11.9%

# Ageing Regime

Stainless Steel

### Cellar

Enjoy while young and vibrant

## Colour

Medium Straw

#### Nose

Lemon

Delicate white florals seaspray

## **Palate**

Crisp honeydew Stone fruit Citrus zest

#### **Food Pairing**

Fish Tacos Chicken Alfredo Thai Green Curry

Roasted Vegetables

#### Other

Fined using milk products

#### **TASTING NOTES**

Fresh, lively, and enchanting, this charming Spanish varietal, delights the senses with aromas of zesty lime peel and delectable white peach, intertwined with a coastal minerality.

The light to medium-bodied palate unveils delicious flavours of ripe peach, plump apricot, and juicy lemon, complemented by vibrant acidity and the perfect balance of fruitiness and complexity. A superb choice for seafood pairings.

#### VITICULTURE

Albariño originates from the Galicia region of northwest Spain. The fruit for our 2023 Provenance Albariño was sourced 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.

Our 2023 Albariño was fermented in stainless steel tanks, with partial lees contact to add complexity and body to the wine.

