





2023 SOUTH AUSTRALIA

PROVENANCE FIANO

IN A NUTSHELL

Grape Source

Riverland, SA

<u>Alcohol</u>

11.5%

Ageing Regime

Stainless Steel

Cellar

Enjoy while young and vibrant but can cellar for up to 4 years

Colour

Pale Gold

Nose

Honeydew Sweet Lemon Seabreeze

Palate

Stone fruit Lemon rind Subtle green apple

Food Pairing

Fresh Seafood Platter Lemon & Herb Pasta Fresh Salads Sashimi

Other

Fined using milk products

TASTING NOTES

Charming, Refreshing, and Svelte. The Provenance Fiano embodies an irresistible zest for life.

Lifted notes of Lemon, Lime and Peach captivate the senses. The beautifully weighted palate showcases a generous blend of nashi pear, green melon, subtle yellow peach and refreshing zippy acidity.

VITICULTURE

Fiano is a highly regarded white wine grape variety that is most commonly found in Southern Italy. Fiano has thick skins which is a great disease resistance and sun protection.

For our 2023 Provenance Fiano, 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. This dry and warm climate is perfectly suited to the cultivation of Mediterranean varietals like Fiano.

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 Provenance Fiano was fermented on fine solids in stainless steel tanks. A gentle amount of lees contact provides an extra layer of texture, adding to the palate weight,

