



PROVIDENCE ROAD
Chardonnay 2021
Frankland River Western Australia

COLOUR

Bright straw with a green tinge.

NOSE

Bright citrus, white stone fruit, and subtle oak spice.

PALATE

Grapefruit, lemon tart and hints of cashew fill the palate. An elegant complexity from the natural ferment and the crisp, natural acidity provides a long, morish finish.

WINEMAKING

Gingin clone Chardonnay from the estate's block 7 was machine harvested in the cool hours of the morning. Gently pressed with the free run juice separated to French oak (30% new) with a portion of solids. Cool, wild fermentation with occasional lees stirring and partial malolactic fermentation to build complexity and texture. Maturation for 9 months before bottling in early December.

FOOD PAIRING

Roast chicken with lemon, rosemary, garlic and Kepler potatoes

VINTAGE NOTES

The growing season commenced with a relatively dry start to winter. An increase in spring rain saw improved vigor across most sites after two very dry years. Ripening commenced with a mild to warm start to summer. The predicted pattern of La Nina had a significant impact resulting in two major rain events caused by low pressure systems from the north. Though the timing of rain provided challenges for picking decisions the vines responded well with overall healthy canopies, increased bunch weight and yield. The resulting wines show great concentration, elegance, and balance.

QUICK NOTES

VINTAGE 2021

WINEMAKERS *Liam Carmody, Guy Lyons*

GRAPE VARIETY *100% Chardonnay*

BOTTLED *December 2021*

GROWING AREA *Frankland River,
Western Australia*

ALC %/VOL *13.0% v/v*

TITRATABLE ACIDITY *7.23 g/l*

PH *3.22*

CELLAR POTENTIAL *5-7 years*

OAK *French oak*

MATURATION *9 months*

