



PROVIDENCE ROAD
Riesling 2018
Great Southern Western Australia

COLOUR

Bright Straw.

NOSE

Lifted bouquet of lime and lychee.

PALATE

Vibrant flavours of citrus and lychee on the palate leading to a crisp zesty finish. The mouth feel is balanced between mineral acidity and its fine texture.

WINEMAKING

The 2018 Riesling grapes were machine picked. The must was gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and allowed to naturally ferment with wild yeast in stainless steel tanks, temperature was held between 14 to 16 degrees to retain varietal character and flavour. The wine was then blended, fined, filtered and bottled.

FOOD PAIRING

Beautiful with prawns, ocean fish and oysters.

VINTAGE NOTES

Vintage 2018 will be remembered as one of the best for Frankland River. Spring provided ideal weather patterns, allowing for the development of a healthy and abundant leaf canopy. Summer followed, and mother nature didn't disappoint. The vineyard was left to nurture the fruit with a mild, dry ripening season, ensuring perfect veraison across all varieties. The rain stayed away, ensuring that all grapes came into the winery when they had exceptional flavour, acid and sugar balance.

QUICK NOTES

VINTAGE 2018

WINEMAKERS *Michael Ng*

GRAPE VARIETY *Riesling 90%,*

Gewurztraminer 10%

BOTTLED *June 2018*

GROWING AREA *Great Southern,
Western Australia*

ALC % / VOL *13.0% v/v*

TITRATABLE ACIDITY *7.5 g/l*

PH *3.2*

CELLAR POTENTIAL *5 years*

OAK *N/A*

MATURATION *N/A*

