



## PROVIDENCE ROAD

### Riesling 2019

Great Southern Western Australia

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#### COLOUR

*Bright pale straw.*

#### NOSE

*Lifted bouquet of citrus blossom, honeysuckle and subtle floral spice.*

#### PALATE

*Vibrant flavours of citrus and green apple on the palate leading to a crisp and mouthwatering finish.*

#### WINEMAKING

*The 2019 Riesling grapes were machine harvested in the cool early morning. Gentle pressing to tank for 48 hours cold settling before racking. Inoculated with Champagne yeast and fermented slow and cool in stainless steel to retain freshness and vineyard expression. Matured on light lees to build mouthfeel prior to filtration and bottling in July.*

#### FOOD PAIRING

*Oysters au natural with ginger and lime dressing.*

#### VINTAGE NOTES

*Vintage 2019 was a challenging growing season across Frankland which resulted in significantly lower yields across all varieties. This coupled with lower than average winter and spring rains resulted in grapes with concentrated flavours and intensity. Mild summer temperatures saw slow even ripening and high-quality fruit harvested a few weeks later than average.*

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#### QUICK NOTES

VINTAGE 2019

WINEMAKERS *Liam Carmody & Guy Lyons*

GRAPE VARIETY *Riesling 100%*

BOTTLED *July 2019*

GROWING AREA *Great Southern,  
Western Australia*

ALC %/VOL *13.0% v/v*

TITRATABLE ACIDITY *7.31 g/l*

PH *2.89*

CELLAR POTENTIAL *5 - 8 years*

OAK *N/A*

MATURATION *N/A*

