



## PROVIDENCE ROAD

### Shiraz 2017

Frankland River Western Australia

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#### COLOUR

*Dark ruby red.*

#### NOSE

*Lifted bouquet plum pudding and dark chocolate.*

#### PALATE

*Flavours of chocolate and liquorice with hints of plum and sweet spice.*

*Fine tannins fill the palate to give a long savoury finish.*

#### WINEMAKING

*The 2017 Shiraz was machine harvested then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation they were pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins. The wine was then transferred in barrel for malolactic fermentation allowing a soft integration of the grape and Oak tannins.*

#### FOOD PAIRING

*Slow cooked lamb with seasonal greens.*

#### VINTAGE NOTES

*A dry Winter and mild Spring was followed by a warm growing season with welcome rainfall in December and January leading to full, healthy canopies enabling excellent yields and great flavour development.*

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#### QUICK NOTES

VINTAGE 2017

WINEMAKERS *Michael Ng*

GRAPE VARIETY *Shiraz*

BOTTLED *June 2018*

GROWING AREA *Frankland River,  
Western Australia*

ALC % /VOL *16.0% v/v*

TITRATABLE ACIDITY *5.66 g/l*

PH *3.8*

CELLAR POTENTIAL *5 years*

OAK *French*

MATURATION *24 months*



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