



**PROVIDENCE ROAD**  
**Chardonnay 2023**  
Frankland River Western Australia

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**COLOUR**

*Brilliant pale straw with a lighter golden hue*

**NOSE**

*Lifted aromas of lemon sherbert and toasted brioche*

**PALATE**

*An elegant wine with flavours of ripe melons and stone fruits integrated with cashew oak and a fresh lime acidity gives this wine a long, linear finish.*

**WINEMAKING**

*Gingin clone Chardonnay from the estate's block 7 was machine harvested in the cool hours of the morning. Gently pressed to French oak, a combination of puncheon, hogshead, and barrels (20% new) with some juice solids from wild yeast and cool fermentation with occasional lees stirring to build texture and mouthfeel. Maturation for six months before blending and bottling in October.*

**FOOD PAIRING**

*Creamy mushroom risotto or roasted chicken thighs with garlic and herbs*

**VINTAGE NOTES**

*Vintage 2023 was a late season with high rainfall. Across the vineyard, yields were lower than average, but the quality is outstanding.*

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**QUICK NOTES**

VINTAGE 2023

WINEMAKERS *Liam Carmody, Guy Lyons*

GRAPE VARIETY *100% Chardonnay*

BOTTLED *October 2023*

GROWING AREA *Frankland River, WA*

ALC %/VOL *13.0% v/v*

STANDARD DRINKS *7.7*

CELLAR POTENTIAL *5- 8 years*

OAK *French*

MATURATION *6 months*

