



PROVIDENCE ROAD

Chardonnay 2022

Frankland River Western Australia

COLOUR

Brilliant pale straw with a lighter golden hue

NOSE

Lifted aromas of lemon sherbet

PALATE

A very elegant wine. Mouth-filling flavours of ripe peaches and a hint of ginger spice are seamlessly integrated with subtle creamy oak. Grapefruit 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. Wild yeast and cool fermentation with occasional lees stirring to build texture and mouthfeel. Maturation for eight months before blending and bottling in early December.

FOOD PAIRING

Baked chicken thighs with herbs, mushrooms, and grilled pumpkin salad

VINTAGE NOTES

The growing season commenced with reasonable winter rainfall. The continuation of La Nina saw an increase in spring rain before a relatively warm and dry start to summer. Ripening slowed as conditions cooled and allowed most varieties to move steadily. The resulting wines retained great freshness, intensity, elegance, and balance.

QUICK NOTES

VINTAGE 2022

WINEMAKERS *Liam Carmody, Guy Lyons*

GRAPE VARIETY 100% *Chardonnay*

BOTTLED *December 2022*

GROWING AREA *Frankland River,
Western Australia*

ALC %/VOL 13.0% v/v

TITRATABLE ACIDITY 7.14 g/l

PH 3.04

CELLAR POTENTIAL 2- 8 years

OAK *French*

MATURATION 8 months



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