



PROVIDENCE CECILE PINOT ROSÉ 2008

Appellation: Pipers River; Tasmania

Proprietor: Stuart Bryce
Winemaker: Guy Wagner
Closure: Screwcap
Alcohol: 13.0%

Winery:

Providence, established in 1956 as La Provence, was the first vineyard planted in Tasmania following the demise of the nineteenth century wine industry. French founder Jean Miguet, who came to Tasmania to work on the Trevallyn dam and power station, named it after his homeland and his choice of site selection has proved impeccable.

Providence's first release of a Pinot Rosé commemorates the founder's wife, Annete Cecile Miguet.

Reviews:

Seriously good pinot rose, dry and spicy; strawberry/cherry fruit and a long palate. *Rating 91 points, James Halliday Australian Wine Companion, 2010 Edition.*

Proprietor, Stuart Bryce's Notes:

The 08 season, despite thinning to what we thought was enough, it wasn't. The fruit was clean and, despite considerable bird damage we still produced just over 6 tonnes of Pinot.

This was one year I would like to forget: despite netting the entire vineyard the birds appetites for our fruit was overwhelming. Silvereyes, classified by the experts as 100% arboreal, were crawling along the ground underneath the side netting to get to the fruit. We saw the little suckers doing it!! What followed was a frenzy of European wasps. As usual, none of the damaged fruit made it to the winery. That means that the actual tonnage carried by the vines was in excess of optimum.

Following discussions with the winemaker, Guy Wagner, we agreed that he would examine the fruit at the crusher and we would then make a decision as to whether it was a Pinot or a rosé. The decision came down as the latter.

Guy made the wine in the classic European style: dry and aromatic and light in colour. Strawberries and cream are evident on the nose and the palate has soft fruit and firm acid.

Roy Moorfield believes that the wine has excellent keeping qualities and that, I believe, is a direct reference to the clean acid.

