



PROVIDENCE MIGUET CHARDONNAY 2011

Appellation: Pipers River; Tasmania

Winemaker: Guy Wagner
Closure: Screwcap
Alcohol: 13.0%

Vineyard

Provence, 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.

Provence Vineyard has been owned and operated by **Stuart Bryce** since 1980

Tasting Notes:

Lightly oaked, with a firm acidity retained by not conducting a secondary (malolactic) fermentation, which will carry this wine past 2018, brilliant served with seafood and lightly spiced chicken dishes.

The founder's name. "Miguet" is given to wines we believe meet a certain benchmark, which is not necessarily based on show success; rather, it is based upon the condition of the fruit at vintage and successful fault-free vinification that follows.

Winery Notes

The essential ingredients in a "Miguet" are that the fruit comes off clean and completely disease-free. Not only that, the season, and management, provide fruit with a very narrow ripening spectrum that results in sugar ripeness and flavour ripeness occurring at the same point in time. Obviously, this will not always be achieved as no two seasons at Providence have ever been sufficiently similar climatically to be called the same.

The 2011 Providence Miguet Reserve Tasmanian Chardonnay is definitely from the same stable as our multi-award winning 2004 and 2005 wines. The same winemaking techniques have been employed: no secondary fermentation and the addition of 10% of our 1998 Chardonnay to add an additional layer of complexity.

