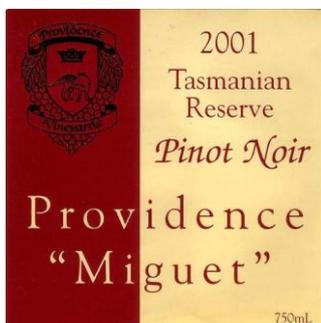




**From James Halliday's Wine Companion 2012 Edition...**

*"Providence incorporates the pioneer vineyard of Frenchman Jean Miguet, now owned by the Bryce family, which purchased it in 1980. The original 1.3-hectare vineyard has been expanded to a little over 3 hectares, as well as grafting over unsuitable grenache and cabernet (left from the original plantings) to chardonnay, pinot noir and riesling. Miguet in fact called the vineyard 'La Provence', reminding him of the part of France from whence he came, but after 40 years the French authorities forced a name change to Providence."*

The three hectare vineyard *"still produces exquisite chardonnay and pinot noir"*, as quoted by **Max Allen** in his book **"The Future Makers, Australian Wines for the 21st Century"**. The top of the line 'Miguet' pinot noir is consistently one of Tasmania's best.



# Providence Vineyards

## Pipers River, Tasmania

**Providence is Tasmania's oldest vineyard, planted by Frenchman Jean Miguet in 1956 as La Provence, until the French forced a name change in the 90s.**

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.

Located at Lalla, in the inland part of the Pipers River region, Providence has consistently produced trophy winning Miguet pinot noirs at the Tasmanian Wine Show.

Stuart Bryce, Providence vineyard owner since 1980, said that they have to do "Absolutely nothing about frost protection. We have a frost free north, north easterly slope and good air drainage." The soil is a dark, heavy clay loam, with dolerite floaters, over mudstone bedrock at about one metre.

© Phil Laing, Tasmanian Wines 2003 Edition

### Viticulture

Pinot Noir is roughly divided between two clones: D5V12 and MV6. Chardonnay is I10V1 and Penfolds. The Riesling clones are unknown.

Trellising is a mixture of vertical shoot placement and Carbonneau open lyre. Vine spacing in the VSP is 1.0 and 1.25 metres and row pacing is 1.5 metres. The open lyre spacing is 3.5 metres between rows and 1 metre between vines. Post angle is 22.5°. Canopies are kept to a maximum density of 300 mm and bunch areas are progressively exposed at veraison. Cropping levels are closely monitored to keep yields at or below that to achieve full ripeness in any given season. As an average, this is about 8.0 tonnes per hectare

### Winemaking

Providence wines are made by Guy Wagner under contract.

Wine styles are usually dry table wines with firm acidity that have excellent keeping qualities. Whilst the Chardonnay and Pinot Noir are always subjected to aging in French oak, wood is not the dominant feature of the finished wine. Whilst Pinot Noir is always put through a full malo-lactic fermentation the Chardonnay is not.

