

# PLANTAGENET

## 'LANCASTER' SHIRAZ • 2016



*The Plantagenet wines are named in honour of a family, branch or region from the Plantagenet Royal House which ruled in England and France from the 12th to 15th century.*

### BLEND

Shiraz 100%

### COLOUR

Medium density ruby

### AROMATICS

Delicate florals mix with savoury earthy characters, light spice and dark fruit.

### PALATE

Blueberry, blackcurrant, hints of cacao and black pepper alongside savoury meaty characters with juicy acidity and a depth of flavour due to a long cool hang time. Well-judged oak is well integrated and balances with ripe fine tannin leading to a long elegant finish. Will reward cellaring yet exudes freshness and has a fruit concentration that allows youthful enjoyment.

### CELLAR POTENTIAL

15+ years

### FOOD PAIRING

Grilled Lamb or Venison with seasonal vegetables.

### VINTAGE CONDITIONS

The 2016 growing season saw above average rainfall late in the winter, followed by another event in early spring increasing soil moisture. This combined with warmer than average October temperatures resulted in higher than normal vine growth. The growing period was longer and milder which favoured the earlier ripening varieties - overall a challenging cooler vintage resulting in leaner, elegant more complex, austere styles.

---

### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.47

Titratable Acidity | 6.4 g/L

Alcohol | 14.0%

