

PLANTAGENET

'AQUITAINE'

CABERNET SAUVIGNON • 2017



The Plantagenet range of wines is 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

91% Cabernet Sauvignon, 5% Malbec, 2% Cabernet Franc, 1% Merlot, 1% Shiraz

COLOUR

Bright ruby

AROMATICS

Intense cassis and dried floral.

PALATE

Resolved tannins frame a dense vibrant core of berry fruit, hints of fresh tobacco and subtle earthy undertones. A very approachable youthful Cabernet with potential to age.

WINEMAKING

Parcels of fruit from the highest quality vineyards in the region were harvested and immediately destemmed into open top fermenters and inoculated with a cultured yeast. A combination of plunging and pumpovers twice daily allowed for gentle extraction of flavour and the finished wine was left in contact with the skins for a further period at the completion of ferment adding further complexity and weight. The pressed wine was transferred to French oak barrels (35% new) and matured for 16 months before filtration and bottling.

CELLAR POTENTIAL

10+ years

FOOD PAIRING

Char-grilled Scotch Fillet with sage butter and roasted root vegetables.

VINTAGE CONDITIONS

A dry Winter and mild Spring was followed by a warm growing season with welcome rainfall in December and January leading to full, healthy canopies enabling excellent yields and great flavour development.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.5 Titratable Acidity | 6.8 g/L

Alcohol | 13.80%

