

PLANTAGENET

'LANCASTER' SHIRAZ 2017



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

Deep ruby

AROMATICS

Intensely aromatic with dark berry fruits, lifted earthen notes intertwined with subtle Chinese 5 spice and a background of white pepper.

PALATE

The palate has a very pleasant medium-full bodied mouthfeel with alluring rich dark fruits and savoury undertones of dark soy backing up the 5 spice on the nose. Fine tannin and balanced oak handling frame the wine, supporting the generous fruit weight and helping to give great drive on the palate towards a long complex finish.

CELLAR POTENTIAL

10+ years

FOOD PAIRING

Soy glazed Beef Ribs with charred broccolini + roasted baby carrot.

VINTAGE CONDITIONS

Fruit sourced from our oldest plantings of Shiraz (predominantly Bouverie and Wyjup vineyards) was harvested at night when the fruit is coolest, then transported to the winery. The fruit was destemmed and transferred via the chiller (bringing the must temperature down to 6°C) into open top fermenters for cold soaking. After 4 days the must was allowed to warm up and inoculated with a cultured yeast. The ferment was managed with a combination of pump overs and plunging, then at completion was pressed to tank, allowed to settle and racked to barrel for maturation

WINEMAKING DATA

Geographical Indication | Great Southern (98% Mount Barker, 1.6% Blackwood)

pH | 3.6

Titratable Acidity | 6.8 g/L

Alcohol | 14.0%

