

PLANTAGENET



THREE LIONS • CABERNET MERLOT • 2017

COLOUR

Deep ruby.

AROMATICS

Classic cassis and cedar nose, tobacco leaf, coffee bean, blackberries and black plum.

PALATE

Fine tannin balances well with fruit weight and oak. This Cabernet dominant blend with almost equal parts Merlot and Malbec is a well-structured wine with complexity and great fruit clarity, in a timeless style.

FOOD PAIRING

Classical Roast Beef with Yorkshire pudding and gravy.

WINEMAKING

Machine harvested, destemmed whole berries, pressed to tank, clear juice racked and inoculated with Champagne strain yeast, cool ferment at 13C degrees. Post ferment time on gross lees before racking, filter, fining and into bottle.

VINTAGE 2017

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 | 3.56

Titrateable Acidity | 6.2 g/L

Alcohol | 14%

