

# PLANTAGENET



THREE LIONS • CABERNET MERLOT • 2017

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## 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

Parcels of Cabernet and Merlot were destemmed and crushed to fermenters and inoculated immediately. Ferments were gently pumped over twice daily with selected parcels undergoing extended maceration. Maturation occurs in French oak and tank with French stave for 14 months prior to blending. Blended wine was lightly fined for bottling.

## 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.

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## WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.56

Titrateable Acidity | 6.2 g/L

Alcohol | 14%

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