

PLANTAGENET



THREE LIONS • SHIRAZ • 2017

COLOUR

Deep garnet.

AROMATICS

Blueberry and mulberry with subtle spice and a hint of charry oak.

PALATE

Tightly structured palate with fresh acidity and fine tannins framing a dense core of blueberry pastille fruit. A gentle savoury complexity is complimented by fresh acidity driving the palate and providing classic cool climate elegance

WINEMAKING

Machine harvested, destemmed and crushed, fermented in closed fermenters, pump overs twice daily, pressed to tank for MLF, matured in a combination of oak barriques and stainless steel tank, racked and returned together, matured for 18 months before being blended, filtered, fined and bottled.

FOOD PAIRING

Lamb cutlets with roast parsnip and thyme.

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 | 3.49

Titrateable Acidity | 6.20 g/L

Alcohol | 14.00%

