

PLANTAGENET

'ANGEVIN' RIESLING • 2018



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

Riesling 100%

COLOUR

Pale lemon

AROMATICS

A mineral and complex citrus driven nose.

PALATE

Oyster shell and lemon rind dance along a tight line, it's fleshy but fine with refreshing acidity and subtle phenolic structure. A good wine to age or enjoy for its youthful poise and energy.

CELLAR POTENTIAL

15+ years

FOOD PAIRING

Rock oysters with yuzu dressing.

VINTAGE CONDITIONS

Typical cool climate conditions prevailed throughout veraison with steady even temperatures, no significant spikes or drops in temperature with bright and clear days. Cool clear nights and crisp dewy mornings maintained acid levels and enhanced the fruit aromatic. The wines show good intensity of flavour with good levels of acidity balancing the punchy fruit flavours across the spectrum. A long cool ripening period with little weather pressure has crafted a good vintage across the varieties.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.13

Titrateable Acidity | 8.78 g/L

Alcohol | 13%

