

PLANTAGENET

'NORMAND' PINOT NOIR » 2018



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

Pinot Noir 100%

COLOUR

Medium density ruby

AROMATICS

Complex nose of black raspberry, cherry and savoury undertones of dry mocha and earthy notes.

PALATE

A torrent of blood plum and black cherry dance on the palate intertwined with savoury gamey flavours. The intensity of the fruit and savoury notes is well supported by a fine grain tannin and excellent acidity. A very well balanced palate with the potential to age.

CELLAR POTENTIAL

10+ years

FOOD PAIRING

Smoked duck breast with roast beetroot and heirloom carrot.

VINTAGE CONDITIONS

Typical 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 | 3.7

Titrateable Acidity | 6.1 g/L

Alcohol | 14.5%

