

# PLANTAGENET

## ‘YORK’ CHARDONNAY 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

Chardonnay 100%

### COLOUR

Medium Straw

### AROMATICS

White stone fruit papaya and honey dew melon with notes of brioche and fresh toast.

### PALATE

Richly textured palate showing fleshy peach and nectarine characters and a nutty creaminess on the mid palate, nicely framed with savoury French oak.

### CELLAR POTENTIAL

3-5+ years

### FOOD PAIRING

Chicken and mushroom crepe with béchamel.

### VINTAGE CONDITIONS

A sublime vintage, with all Great Southern varietals expressing distinct regionality. Cool winter conditions followed by early spring rains ensured a saturated soil profile at the commencement of bud burst. Uniform vine growth resulted until November when the warm dry conditions produced perfect flowering conditions. Temperatures remained warm until March. High pressure systems dominated throughout March and April. Resulting in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity.

### WINEMAKING

Combination of whole bunch pressed and destemmed fruit pressed to tank then racked to French oak barriques (25% new) with a degree of solids. Combination of wild and inoculated fermentation held below 20°C.

---

### WINEMAKING DATA

Geographical Indication | 79% Mount Barker, 21% Denmark

pH | 3.37 | Titratable Acidity | 6.8 g/L

Alcohol | 13.5%

