

# PLANTAGENET



THREE LIONS • CHARDONNAY • 2018

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## COLOUR

Starbright, pale lemon.

## AROMATICS

Citrus curd, white peach, light baking spices.

## PALATE

Complex palate of fresh rockmelon, grilled peach, lemon curd, nougat, cashews. Great fresh acidity balanced with lees derived texture and ripe fruit from an exceptional vintage. Great fruit intensity balances with a higher level of barrel maturation than previous vintage. Good length and finish is savoury and nutty.

## FOOD PAIRING

Grilled chicken salad.

## WINEMAKING

A variety of winemaking techniques were employed to create this wine. A larger proportion of machine harvested fruit is gently pressed with 60% of clean juice fermented in stainless steel and 40% fermented in oak barrels (25% new oak, the remainder seasoned). Battonage for 6 months in barrel. Malolactic fermentation is not encouraged. The resultant blend is a contemporary style of Chardonnay that is balanced between fruit intensity and savoury lees notes.

## VINTAGE 2018

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.

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## WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.32

Titrateable Acidity | 6.6 g/L

Alcohol | 13.5%

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