

PLANTAGENET



THREE LIONS • RIESLING • 2018

COLOUR

Pale lemon.

AROMATICS

Aromatic floral nose with honeysuckle, grapefruit zest and preserved lemon.

PALATE

Flinty minerality with texture from phenolics. Excellent entry level Great Southern Riesling with potential for ageing.

FOOD PAIRING

Pan-fried white fleshy fish with summer salad.

WINEMAKING

Machine harvested, destemmed whole berries, pressed to tank, clear juice racked and inoculated with Champagne strain yeast, cool ferment at 13C degrees. Post ferment time on gross lees before racking, filter, fining and into bottle.

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.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.17

Titrateable Acidity | 8.48 g/L

Alcohol | 12.8%

