

PLANTAGENET



THREE LIONS • SAUVIGNON BLANC • 2018

COLOUR

Starbright, pale lemon.

AROMATICS

Aromas of light tropical and white stone fruits, lemon blossom, and subtle grassy herbal notes.

PALATE

White nectarine, ripe lemon peel with a slate-like minerality. Texture derived from lees work and a tiny amount of French oak adds complexity to this clean fresh style of Sauvignon Blanc. Slightly grassy with fresh crisp acidity which balances well with the lees work. An excellent example of cool climate Sauvignon Blanc and a great food wine.

FOOD PAIRING

Fleshy white fish with goat's cheese and asparagus.

WINEMAKING

The grapes were machined harvested at optimum ripeness in the coolness of the morning to help retain the fragile vibrant primary fruit flavours. It was transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with a selected yeast strain. The ferment temperature was kept at around 14-15 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post ferment wine was left sur lie with small portion of oak staves to help build texture until correct balance was achieved, the wine was then racked, fined, filtered and bottled

VINTAGE 2018

Typical cool climate conditions with even temperatures throughout veraison, very little spikes/troughs allowed full ripeness to be achieved whilst retaining excellent acidity from cool nights.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.39

Titrateable Acidity | 8.55 g/L

Alcohol | 13.2%

