

# PLANTAGENET

## 'ANGEVIN' RIESLING • 2019



*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

Riesling 100%

### COLOUR

Pale Straw

### AROMATICS

Intensely aromatic, showing white flowers, jasmine and fragrant lime.

### PALATE

Tightly wound acidity underpins an incredible purity of fruit with fresh finger lime and lemon curd notes. Fine phenolic structure and wet stone minerality provide drive and a crisp, dry finish with great length.

### CELLAR POTENTIAL

7 – 10 years

### FOOD PAIRING

Albany Rock Oysters.

### WINEMAKING

Fruit was machine harvested at night when coolest and transferred to the winery to be immediately destemmed and crushed into the press, thus preserving freshness. The must was gently pressed to tank with a careful press cut made separating free run and pressings. The separated clear juice racked to tank for a cool fermentation with an inoculated yeast strain. The wine was fermented to complete dryness, then racked from its lees and blended before fining, stabilisation and early bottling to preserve freshness.

### VINTAGE 2019

The preceding 12 months to the 2019 vintage were dry. However timely rains during late winter and early March produced enough sub-surface moisture for the advancement of both vine health and fruit ripening capacity. The cool conditions during the month of November produced poor fruit set and thus a significant reduction in yield. These cool conditions prevailed throughout the summer months producing restrained balanced vine canopies and a significant delay to the commencement of vintage. During vintage cool nights and mild days reduced the sugar acclimation and maintained the natural acidity of the fruit. These conditions, combined with the low yields produced wines of supple and elegant flavours, low alcohol and balanced acidity.

### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.13

Titrateable Acidity | 8.78 g/L

Alcohol | 13%

