

PLANTAGENET

'LANCASTER' SHIRAZ 2019



The Plantagenet wines are named in honour of a family, branch or region from the Plantagenet Royal House, which ruled England and France from the 12th to 15th centuries.

BLEND

Shiraz 100%

COLOUR

Deep Maroon.

AROMATICS

Spiced plums with some savoury cured meats sprinkled with lashings of black pepper.

PALATE

A rich array of mouth-filling flavours dances on the front palate and is carried by the typical Cool Climate, fine-grained tannins that provide a lovely textural length and finish.

CELLAR POTENTIAL

10 - 15 years

FOOD PAIRING

Spicy Moroccan Lamb Shanks.

VINTAGE CONDITIONS 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 to advance vine health and fruit ripening capacity. During vintage cool nights and mild days reduced sugar acclimation and maintained the fruit's natural acidity. Combined with the low yields produced wines of supple and elegant flavours, these conditions made low alcohol and balanced acidity.

WINEMAKING

Machine harvested fruit was destemmed, chilled, and transferred to a mix of open and closed fermenters for cold soaking. They must be allowed to warm naturally before being inoculated with a cultured yeast strain and fermented on skins with pump-overs twice daily. Pressed to tank and racked to French barriques (30% new) for malolactic fermentation and maturation for 17 months before blending, filtration and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.52 |

Titrateable Acidity | 6.9 g/L

Alcohol | 14.5%

