

PLANTAGENET

‘NORMAND’ PINOT NOIR 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

100% Pinot Noir

COLOUR

Medium ruby

AROMATICS

Varietal nose, cherry, blue fruits, earthy spice, savoury, toasty notes and pretty floral notes.

PALATE

Savoury, earth and spice, soft notes of red fruit, truffle, complex oak derived spice, texture and complexity derived from whole bunch fermentation. Elegant structure and fine acidity give brightness and length.

CELLAR POTENTIAL

5 years

FOOD PAIRING

Smoked duck breast with roast beetroot and heirloom carrot.

VINTAGE CONDITIONS

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

A combination of hand picking and machine harvesting in the early morning is utilised to preserve delicate flavours and aromas. Most parcels are gently destemmed to open top fermenters without crushing. Pressed to tank and racked to French oak barriques (approx 25% new) the various elements are carefully blended, before fining, filtration and bottling.

WINEMAKING DATA

Geographical Indication | 82% Great Southern, Albany Sub-Region

Estate Vineyards: 15% Rocky Horror and 3% Crystal Brook

pH | 3.56 | Titratable Acidity | 6.7 g/L

Alcohol | 13%

