

PLANTAGENET

‘YORK’ CHARDONNAY 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

Chardonnay 100%

COLOUR

Medium Straw

AROMATICS

White flower cashew, nougat and spiced quince.

PALATE

White flesh nectarine and peach with hints of wet quartz, flint and toast. Richly textured palate with subtle lingering spice.

CELLAR POTENTIAL

3-5+ years

FOOD PAIRING

Chicken and mushroom crepe with béchamel.

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.

WINEMAKING

Combination of whole bunch pressed and destemmed fruit pressed to tank then racked to French oak barriques (25% new) with a degree of solids. Combination of wild and inoculated fermentation held below 20°C. Malolactic ferment not encouraged. Lees stirred weekly initially and reduced to monthly towards the end of maturation. Racked to final blend, light fining, stabilisation, filtration and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern
pH | 3.23 | Titratable Acidity | 7.5 g/L
Alcohol | 13.5%

