

PLANTAGENET



THREE LIONS • PINOT NOIR • 2019

COLOUR

Light Ruby.

AROMATICS

Intensely bright aromatics of morello cherry and charcuterie with hints of forest floor.

PALATE

Vibrant red fruits and savoury earthy notes abound with complex spice and fresh crunchy acidity on the finish. Showing great regional character with depth of flavour and varietal definition.

WINEMAKING

A combination of hand picked and machine picked fruit, gently destemmed to closed fermenters and inoculated with a cultured yeast. Pumped over twice daily for an average of 12 days before being pressed to tank. Settled and racked to a combination of french oak barriques and stainless steel tank with french oak staves and matured for 7 months prior to blending and bottling.

FOOD PAIRING

Duck & potato pizza with tarragon.

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 | 3.75

Titrateable Acidity | 5.50 g/L

Alcohol | 13.50%

