

PLANTAGENET



THREE LIONS • RIESLING • 2019

COLOUR

Medium Straw.

AROMATICS

Highly aromatic bouquet of fragrant citrus blossom and lemon curd.

PALATE

Pure and focussed dry style of Riesling, displaying citrus and grapefruit initially with an almost oily richness providing depth and racy acidity driving palate length..

FOOD PAIRING

Pan-fried King George Whiting with summer salad.

WINEMAKING

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.

VINTAGE 2019

Typical cool climate conditions prevailed throughout with steady even temperatures, no significant spikes or drops in with bright clear days. Cool clear nights and crisp dewy mornings maintained acid levels and enhanced the fruit aromatic. The wines show good intensity of flavour with good levels of acidity balancing the punchy fruit flavours across the spectrum. A long cool ripening period with little weather pressure has crafted a good vintage across the varieties.

WINEMAKING DATA

Geographical Indication | Great Southern pH | 3.17

Titrateable Acidity | 8.48 g/L Alcohol | 12.8%

