

PLANTAGENET



THREE LIONS • ROSÉ • 2019

COLOUR

Pale copper.

AROMATICS

Biscuity brioche notes complimented by subtle strawberry and juicy cranberry aromatics.

PALATE

Textural and savoury with a saline edge, showing burnt orange and amari characters, the palate is intense, dry and long.

WINEMAKING

Separate parcels of Tempranillo, Sangiovese and Shiraz all harvested on the same day were destemmed and crushed directly into to the press for 2 hours skin contact prior to gentle pressing. Free run juice was handled oxidatively and allowed to remain on full solids for 4 days before rough racking and inoculation with a champagne yeast strain. Following a slow cool fermentation, the wine was allowed to rest on its lees in stainless steel tank for 5 months. After racking, a very small amount of Riesling was added prior to stabilisation, filtration and bottling.

FOOD PAIRING

Thai Larb Salad.

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 | 2.93

Titrateable Acidity | 8.8 g/L

Alcohol | 12.50%

