

PLANTAGENET



THREE LIONS › SAUVIGNON BLANC › 2019

COLOUR

Pale straw.

AROMATICS

Lychee, gooseberry, fresh cut grass.

PALATE

Intense guava upfront with hints of nectarine and passionfruit. Subtle texture and complexity with natural grape phenolics providing an impression of passionfruit husk, while fresh acidity gives great length and a crisp dry finish.

WINEMAKING

Grapes were machined harvested early in the morning when cool and transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle for 48 hours. The juice was cleanly racked and inoculated with a selected yeast strain for a slow cool fermentation, retaining fresh primary fruit aromatics. Post ferment wine was left sur lie with small portion of oak staves to help build texture and complexity. The wine was then racked, fined, filtered and bottled.

FOOD PAIRING

Goats cheese salad with charred king prawns.

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 | 3.36

Titrateable Acidity | 6.4 g/L

Alcohol | 12.0%

