

PLANTAGENET



THREE LIONS • CHARDONNAY • 2019

COLOUR

Medium Straw.

AROMATICS

Brioche, cashew, lanolin and white peach.

PALATE

Nougat, buttered toast and biscuity notes compliment a generous and fleshy white peach and nectarine fruit profile, well framed with classic cool climate acid structure. Subtle complexity is derived from barrel fermentation and lees contact, adding depth and complexity.

FOOD PAIRING

Grilled King Prawns with guacamole.

WINEMAKING

A variety of winemaking techniques were employed. A larger proportion of machine harvested fruit is gently pressed with 60% of clean juice fermented in stainless steel and 40% fermented in oak barrels (25% new oak, the remainder seasoned). Battonage for 6 months in barrel. Malolactic fermentation is not encouraged. The resultant blend is a contemporary style of Chardonnay that is balanced between fruit intensity and savoury lees notes.

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 | 3.28

Titrateable Acidity | 6.6 g/L Alcohol | 13.5%

