

# PLANTAGENET



## THREE LIONS • SAUVIGNON BLANC • 2020

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### COLOUR

Pale Straw.

### AROMATICS

Passionfruit, gooseberry, fresh cut grass, subtle spicy note.

### PALATE

Intense guava upfront and hints of crunchy white nectarine and fresh citrus pith. A subtle textural element adds complexity and delicate acidity provides a crisp dry finish.

### FOOD PAIRING

Goat's cheese salad with charred king prawns.

### 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.

### VINTAGE 2020

The 2020 Australian summer was the hottest on record. All Australian wine regions were effected, some greater than others. The Mount Barker region was no exception with significant temperature variations against the long term average. The months of November, December and February had the greatest variation. This advanced vine development, condensing the growing season and forwarding the commencement of vintage to be 4 weeks early than the norm. The hot day time temperatures reduced berry expansion, producing fruit with depth of flavour and colour intensity. This vintage was strong in quality although perhaps not a reflection of the regional terroir.

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### WINEMAKING DATA

Geographical Indication | 92% Mount Barker | 8% Pemberton  
pH | 3.41 | Titratable Acidity | 6.5 g/L  
Alcohol | 12%

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