

PLANTAGENET



THREE LIONS • CABERNET • 2020

COLOUR

Maroon.

AROMATICS

Sweet red berried fruit with a pleasant herbacious tobacco leaf character and a hint of oak derived toffy.

PALATE

Red fruits show through to the mid palate, with a layered tannin profile. The addition of 14% merlot smooths the tannins and gives the wine a luxurious mouthfeel.

FOOD PAIRING

A mixed grill shareplate at your favourite local gastro-pub, ask for the *Three Lions Cabernet*!

VINTAGE 2020

The 2020 summer was hotter than the long-term average in the Mount Barker sub-region of the Great Southern. This advanced vine development condensed the growing season and forwarded the commencement of vintage to 4 weeks earlier than normal. The hot daytime temperatures reduced berry expansion, producing fruit with a depth of flavour and colour intensity. This vintage was strong in quality, although perhaps not a reflection of the regional terroir.

WINEMAKING

Machine harvested, destemmed, 7-day cold soak, closed fermentation with a combination of rack and return and pumpovers, pressed at dryness, matured for 18 months in stavelets on French oak staves, prior to final blending and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.59 | Titratable Acidity | 5.36 g/L

Alcohol | 14%

Cellaring | 5 – 8 years

