

# PLANTAGENET



## THREE LIONS • CHARDONNAY • 2020

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### COLOUR

Pale Straw.

### AROMATICS

Peach and nectarine upfront with hints of nougat and floral notes of lemon blossom and waxy citrus leaf.

### PALATE

Crunchy white flesh nectarine giving a real sense of freshness with creamy texture, mineral drive, some smokiness, subtle toasty notes and crisp acidity. All elements coming together and well integrated.

### FOOD PAIRING

Grilled King Prawns with guacamole.

### 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.

### WINEMAKING

Fruit is harvested at night then chilled and gently pressed to tank for settling. Some parcels are racked clean and fermented in stainless steel while other parcels are transferred directly to french oak barriques for fermentation. Fermentation is carried out with select cultured yeast strains with temperatures ranging from 15 to 25°C. Post ferment, the wines remain on lees with regular battonage (lees stirring) over the following months with malolactic fermentation not encouraged. Parcels are then carefully blended to achieve a modern and contemporary style of Chardonnay balancing between bright fruit intensity with complex savoury characters.

### WINEMAKING

Drink now or up to 5 years

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### WINEMAKING DATA

Geographical Indication | Great Southern pH | 3.4  
Titrateable Acidity | 6.5 g/L | Alcohol | 13%

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