

PLANTAGENET



THREE LIONS • PINOT NOIR • 2020

COLOUR

Vibrant ruby red.

AROMATICS

Bright Morello cherry with hints of oyster, truffle and wet earth.

PALATE

Fresh and youthful with a fleshy core of dense red fruit and sour cherry. Supple tannins and hints of toasty oak and fresh, crunchy acidity on the finish. Showing great regional character with depth of flavour and varietal.

FOOD PAIRING

Duck & potato pizza with tarragon.

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.

WINEMAKING

A combination of hand-picked and machine picked fruit, gently destemmed to closed fermenters and inoculated with a cultured yeast. Pumped over twice daily for an average of 12 days before being pressed to tank. Settled and racked to a combination of french oak barriques and stainless steel tank with french oak staves and matured for 7 months prior to blending and bottling

WINEMAKING DATA

Geographical Indication | Great Southern
pH | 3.56 | Titratable Acidity | 5.6 g/L
Alcohol | 13.5%

