

PLANTAGENET



THREE LIONS • RIESLING • 2020

COLOUR

Pale Straw.

AROMATICS

Waxy citrus leaf, citrus blossom, freshly squeezed grapefruit juice.

PALATE

Pure and focussed dry style of Riesling, displaying citrus and grapefruit initially with subtle spiced pear and an almost oily richness and providing depth and racy acidity driving palate length.

FOOD PAIRING

Pan fried King George Whiting with capers and fresh bread.

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.

WINEMAKING

Fruit was machine harvested at night when coolest and transferred to the winery to be immediately destemmed and crushed into the press, thus preserving freshness. The must was gently pressed to tank with a careful press cut made separating free run and pressings. The separated clear juice racked to tank for a cool fermentation with an inoculated yeast strain. The wine was fermented to complete dryness, then racked from its lees and blended before fining, stabilisation and early bottling to preserve freshness.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.03 | Titratable Acidity | 8.7 g/L

Alcohol | 11.5%

