

# PLANTAGENET

## ‘ANGEVIN’ RIESLING 2020



*The Plantagenet range of wines is named in honour of a family, branch or region from the Plantagenet Royal House which ruled in England and France from the 12th to 15th century.*

### BLEND

Riesling 100%

### COLOUR

Pale Straw

### AROMATICS

Vibrant lemon blossom, lime, wet quartz, touch of flint, white flower petals, almost rose petal.

### PALATE

Zesty lime and quartz, fine tалcy phenolics framing the palate, citrus fleshy texture with fine zesty and long persistent finish with a saline, mineral edge.

### CELLAR POTENTIAL

7 – 10 years

### FOOD PAIRING

Albany Rock Oysters.

### 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 3.13 | Titratable Acidity | 9.20 g/L

Alcohol | 11%

