

# PLANTAGENET

## ‘LANCASTER’ SHIRAZ 2020



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

### BLEND

Shiraz 100%

### COLOUR

Deep Maroon.

### AROMATICS

Blue fruits, some spice, a hint of black pepper, well integrated to form a dark brooding intensity.

### PALATE

A powerful and structured wine from a warmer Great Southern vintage with densely fruited mid -palate, layered mouth-filling tannins, and structure to match. Will develop impressively over time.

### CELLAR POTENTIAL

Will reward up to 15 years

### FOOD PAIRING

Crackled Pork belly with roast fennel, potatoes and a rich gravy

### VINTAGE CONDITIONS

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. The nights were warm, increasing the overall heat acumination, resulting in bigger more rounded Shiraz and Chardonnay wines. But still retaining the elegance you would expect from one of Australia's premium wine regions.

### WINEMAKING

Machine harvested, destemmed, 7-day cold soak, open fermentation with a combination of rack and return and pump-overs, pressed at dryness, matured for 18 months in a combination new (30%) and older French oak barrels, prior to final blending and bottling.

### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.61 |

Titrateable Acidity | 6.55 g/L

Alcohol | 13.5%

