

PLANTAGENET

'NORMAND' PINOT NOIR 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

100% Pinot Noir

COLOUR

Vibrant Medium Red

AROMATICS

Lifted florals, petal, wet earth, cherry, raspberry, hints of toasty char, savoury spice, and white pepper.

PALATE

Firm, taut and finely structured, bright acidity, whole bunch elements compliment this structure and add a subtle chewiness. Fruit spectrum is cherry, blueberry, blackcurrant with overtones of violet all framed by a lovely savouriness, with a cardamon spice-driven oak at the finish.

CELLAR POTENTIAL

3 - 7 years

FOOD PAIRING

Whole duck breast skin on with parsnip puree.

VINTAGE CONDITIONS

The 2020 summer was hotter than the long-term average in the Mount Barker sub region of the Great Southern. This advanced vine development, condensing the growing season and forwarding the commencement of vintage to be 4 weeks early than normal. 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

A combination of hand picking and machine harvesting in the early morning was utilised to preserve delicate flavours and aromas. Most parcels are gently destemmed to open top fermenters without crushing, thus allowing a percentage of whole berries to be retained in the fermentation. One small parcel is selected for 100% whole bunch fermentation, another parcel is selected for a small juice drain off for fermentation in new French oak barriques. Generally warmer fermentation temperatures are targeted, peaking at around 28 to 30°C. Pressed to tank and racked to French oak barriques (26% new) for 8 months maturation, the various elements were carefully blended, before filtration and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern
pH | 3.53 | Titratable Acidity | 5.9 g/L
Alcohol | 12.5%

