

PLANTAGENET

'YORK' CHARDONNAY 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

Chardonnay 100%

COLOUR

Medium Straw

AROMATICS

Lifted ripe pear, white peach, cashew and quince.

PALATE

Tightly wound peach and nectarine fruit flavours with sweet oak nuances. Minimal MLF influence retains a tautness of flavour that overlays a textural high natural acid backbone.

CELLAR POTENTIAL

5-7+ years

FOOD PAIRING

Braised quail with apricots, currants and tamarind.

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

Combination of whole bunch pressed, and destemmed fruit pressed to tank then racked to French oak barriques (22% new) with a degree of solids. Combination of wild and inoculated fermentation held below 20°C. Malolactic ferment not encouraged. Lees stirred weekly initially and reduced to monthly towards the end of maturation. Racked to final blend, light fining, stabilisation, filtration, and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.17

Titrateable Acidity | 7 g/L

Alcohol | 13%

