

# PLANTAGENET



## THREE LIONS • CABERNET SAUVIGNON • 2020

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### COLOUR

Deep maroon.

### AROMATICS

Sweet red berried fruit with a pleasant herbaceous tobacco leaf character and a hint of oak derived toffee.

### PALATE

Red fruits show through to the mid palate, with a layered tannin profile. The addition of 14% merlot smooths the tannins and gives the wine a luxurious mouthfeel.

### FOOD PAIRING

A mixed grill share plate at your favourite local gastro-pub - *ask for the Three Lions Cabernet Sauvignon!*

### VINTAGE 2020

The 2020 summer was hotter than the long-term average in the Mount Barker sub-region of the Great Southern. This advanced vine development condensed the growing season and forwarded the commencement of vintage to 4 weeks earlier than normal. The hot daytime temperatures reduced berry expansion, producing fruit with a depth of flavour and colour intensity. This vintage was strong in quality, although perhaps not a reflection of the regional terroir.

### WINEMAKING

Machine harvested, destemmed, 7-day cold soak, closed fermentation with a combination of rack and return and pumpovers, pressed at dryness, matured for 18 months in stainless on French oak staves, prior to final blending and bottling.

### CELLARING

5 to 8 years.

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### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.59 |

Titrateable Acidity | 5.36 g/L

Alcohol | 14%

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