

PLANTAGENET



THREE LIONS • SHIRAZ • 2020

COLOUR

Deep garnet.

AROMATICS

Lifted aromatics, mulberry and violet floral anise, black pepper, iodine.

PALATE

Firm tannins, plush and dense, blue fruits, plum, spicy charr oak, cardamom, nutmeg, subtle savouriness, and good fresh acid with a brooding lingering finish.

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, condensing the growing season and forwarded the commencement of vintage to be 4 weeks early 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 and crushed, fermented in closed fermenters, pump overs twice daily, pressed to tank for MLF, matured in a combination of oak barriques and stainless steel tank, racked and returned together, matured for 18 months before being blended, filtered, fined and bottled.

FOOD PAIRING

Lamb burgers with tzatziki.

CELLARING

Drink now or cellar for up to 7 years.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.52

Titrateable Acidity | 6 g/L

Alcohol | 14.0%

