

# PLANTAGENET



## THREE LIONS • PINOT NOIR • 2021

### COLOUR

Vibrant maroon.

### AROMATICS

Spicy Grapefruit and Cherry aromatics with some overlaid sweet jube characters and subtle nutty French oak.

### PALATE

The medium bodied palate is plush and elegant with highly concentrated fruit weight. The tannins are fine and rounded giving a lovely soft finish to the wine.

### FOOD PAIRING

Duck Confit with warm red beet salad.

### VINTAGE 2020

The 2021 Great Southern vintage was characterised by a warmer than average March that aided ripening conditions for all key varietals, but particularly Shiraz and Cabernet. Rain in February provided critical soil moisture that allowed canopies to remain healthy and green and the normal cool nights in March allowed optimum acidity to be retained in the aromatic white varieties.

### WINEMAKING

Pinot Noir was machine harvested in the cool early hours, was destemmed and not crushed to preserve as much whole berry component as possible. After several days of cold soak the must was allowed to warm gradually and inoculated with Pinot specific yeast strain. Gentle extraction from twice daily pump overs was followed by a light pressing to preserve the fruit aromatics and minimise tannin extraction. A short maturation in older French oak and early bottling to preserve freshness.

### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.68

Titrateable Acidity | 5.1 g/L

Alcohol | 13.8%

