

PLANTAGENET



THREE LIONS • RIESLING • 2021



COLOUR

Very Pale Straw.

AROMATICS

Vibrant floral notes with a citrus centre, hints of perfumed musk and talc.

PALATE

A richly weighted palate focused on a limey/citrus core. The natural high acidity provides the backbone for the abundant fruit flavours to be carried. A long, clean finish.

FOOD PAIRING

Pan fried King George Whiting with capers and fresh bread.

VINTAGE 2021

The 2021 Great Southern vintage was characterised by a warmer than average March that aided ripening conditions for all key varieties, 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. Late rains in April courtesy of the remnants of cyclone Seroja delayed the harvest of some of the premium Ultra Cabernet Sauvignon blocks at Wyjup Vineyard however the fine weather returned, and the fruit was allowed to hang longer and to further develop flavour and concentration on the vine.

WINEMAKING

Selectively machine harvested in the cool of night. Free run (500L/T) and pressings separated and lightly fined prior to clarification (traditional cold settle) and fermentation. Neutral yeast strain used to highlight the natural fruit characters of the vineyard. Fermented cool (<15deg) in stainless steel to dryness. Wine was racked post fermentation and light lees retained, with regular stirring. Blended to taste with a light fining prior to bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.03

Titrateable Acidity | 8.7 g/L

Alcohol | 13%

