

# PLANTAGENET



## THREE LIONS • ROSÉ • 2021

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### COLOUR

Pale Coral Blush.

### AROMATICS

Spicy Grapefruit and Cherry aromatics with attractive candied orange blossom and hints of cinnamon.

### PALATE

A zesty palate with the fruit characters dancing on the tongue. The lees contact has provided a textural component to the mid-palate. Made in a dry style, the finish is crisp and mouth-watering.

### FOOD PAIRING

Scallop and Kingfish Ceviche.

### WINEMAKING

Tempranillo was machine harvested in the cool early hours, was destemmed and crushed directly into the press for 2 hours skin contact prior to gentle pressing. Free run juice was handled oxidatively and allowed to remain on full solids for 4 days before rough racking and inoculation with a champagne yeast strain. Following a slow, cool fermentation, the wine was allowed to rest in stainless steel unsulfured on Riesling lees for 4 months before stabilisation, filtration and bottling.

### 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 However the fine weather returned, and the fruit was allowed to hang longer and to further develop flavour and concentration on the vine.

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### WINEMAKING DATA

Geographical Indication | Great Southern  
pH | 3.28 | Titratable Acidity | 6.2 g/L  
Alcohol | 13%

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