

PLANTAGENET

'NORMAND' PINOT NOIR 2021



The Plantagenet range of wines is named in honour of a family, branch or region from the Plantagenet Royal House which ruled in England and France from the 12th to 15th century.

BLEND

100% Pinot Noir

COLOUR

Vibrant Deep Maroon

AROMATICS

Rich spiced plums with sour cherry high note aromas and an underlying forest floor, truffle nuance.

PALATE

The vibrant fruit character fills the mid-palate with plush fruit weight and a complex savoury tone. The fine-grained tannins and nutty French oak are interwoven through these fruit flavours and carry through to a long, elegant finish.

CELLAR POTENTIAL

7 - 10 years

FOOD PAIRING

Perfect match for gamey meats such as slow roasted rabbit stew.

VINTAGE CONDITIONS

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

A combination of hand-picked fruit that is used for whole bunch "carbonic maceration" and machine harvested fruit. The individual parcels were fermented in small open top fermenters and pigeaged twice daily. Pressed at dryness and aged for 10 months in French oak barriques (~25% new). Minimally fined and filtered prior to bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.58 | Titratable Acidity | 6.6 g/L

Alcohol | 14.5%

