

PLANTAGENET



THREE LIONS • CHARDONNAY • 2022

COLOUR

Medium Straw.

AROMATICS

Ripe Stone fruit aromatics reminiscent of white peach and nectarine with some sweet cashew high notes.

PALATE

A fruit driven palate with upfront mouth filling flavour and intensity. The subtle oak impact provides a nice textural component to the natural cool climate acid backbone. Minimal MLF influence retains a tautness and freshness of flavour.

FOOD PAIRING

Sri Lankan Coconut & Cashew Chicken.

VINTAGE 2022

The 2022 Great Southern vintage was characterised by a warmer than average March that aided ripening conditions for all key varieties. 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

The 2022 Chardonnay was machine harvested at the coolest part of the night to preserve the maximum fruit characters of the grapes. After gentle pressing the juice was transferred on light-medium solids to various fermentation vessels. A portion was fermented in oak and another in stainless steel under controlled temperature with oak stave inclusion. Post fermentation the wine received regular lees stirring to add complexity and mouthfeel. The wine was lightly fined, stabilised and filtered prior to bottling.

CELLARING

Drink now or up to 7 years

WINEMAKING DATA

Geographical Indication | Great Southern | pH | 3.2

Titrateable Acidity | 7.4 g/L | Alcohol | 13%

