

# PLANTAGENET



## THREE LIONS • PINOT NOIR • 2022

### COLOUR

Vibrant maroon.

### AROMATICS

Vibrant dark cherry and spiced plum aromatics with lifted raspberry notes. There is also some earthy richness and subtle French oak to add some complexity.

### 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.

### FOOD PAIRING

Perfect with a tasty charcuterie and cheese platter.

### VINTAGE 2020

The 2022 Great Southern vintage provided some challenges to viticulturists and winemakers. One of the wettest and coldest winters on record provided a delayed start to the season. The ample soil moisture allowed healthy canopies to flourish. Some further spring rain at flowering reduced crop levels, however the loose bunch set was a blessing and also allowed intense flavour development. Some nice sunny weather helped the vines catch up their development leading into harvest, with only about a two week delay on average. Intermittent rain and heat events meant that the viticulture team needed to be on-song. It was tough but the end result was some intensely flavoured grapes.

### 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 | 6.12

Titrateable Acidity | 3.51 g/L

Alcohol | 13.9%

