

# PLANTAGENET



## THREE LIONS • ROSÉ • 2022

### COLOUR

Pale Coral Blush.

### AROMATICS

Lifted candied strawberry fruit with sprinkles of orange blossom and savoury nuttiness.

### PALATE

Sweet red fruit fills and dances on the mid palate with a lovely textural, savoury line that carries the length of the palate. The riveting dryness provides a taughtness refreshing finish to the wine.

### FOOD PAIRING

A great aperitif style ideal for fresh fruit and D'Argental cheese.

### 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 lees for 4 months before stabilisation, filtration and bottling.

### VINTAGE 2022

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 DATA

Geographical Indication | Great Southern  
pH | 3.38 | Titratable Acidity | 6.3 g/L Alcohol | 13.4%

