

PLANTAGENET



THREE LIONS • RIESLING • 2022



COLOUR

Very Pale Straw.

AROMATICS

Vibrant rose petals, floral notes, and aromatic musk and orange blossom hints.

PALATE

A generously weighted palate focused on a limey/citrus core and complexing mineral flavours. The naturally high acidity provides the backbone for the abundant fruit flavours to be carried a long, clean finish.

FOOD PAIRING

Chilli, Lime and Cumin Cod.

VINTAGE 2022

The 2022 Great Southern vintage provided some challenges to viticulturists and winemakers. One of the wettest and coldest winters 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 allowed intense flavour development. Some nice sunny weather helped the vines catch up on their development leading into harvest, with only about a two-week delay on average. Intermittent rain and heat events meant the viticulture team needed to be on song. It was tough, but the result was some intensely flavoured grapes (from the low crops and more extended growing season) that were perfectly balanced.

WINEMAKING

Selectively machine harvested in the cool of the night. Free run (500L/T) and pressings separated and lightly fined before clarification and fermentation. Riesling-specific yeast strains are used to highlight the natural fruit characters of the vineyard—fermented cool (<15deg) in stainless steel to dryness. The wine was racked post-fermentation, and light lees retained, with regular stirring. It was blended to taste with a light fining before bottling.

WINEMAKING DATA

Geographical Indication | Great Southern – Mount Barker

pH | 3.08

Titrateable Acidity | 7.82 g/L

Alcohol | 12%

Cellaring | 8 – 10 years

