

PLANTAGENET



THREE LIONS • SAUVIGNON BLANC • 2022

COLOUR

Pale Straw.

AROMATICS

Intense fresh passionfruit, gooseberry notes with an underlying herbaceous, lemongrass nuance.

PALATE

Made in a riveting dry style, this wine exudes intense tropical flavours that dance on the palate. The excellent fruit character is nicely balanced with the crisp acidity, which leaves a clean, long finish to the wine.

FOOD PAIRING

Goats Cheese Pasta with Lemony Kale Pesto (or enjoy on its own).

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

The 2022 Sauvignon Blanc was machine harvested at the coolest part of the night to preserve the maximum fruit characters of the grapes. After gentle pressing, the free run and pressings juice portions were treated separately, clarified, and racked. Fermentation was conducted under excellent conditions (12-15 deg C) to maintain fruit intensity. Post-fermentation, the wine received regular lees stirring to add complexity and mouthfeel. The wine was lightly fined, stabilised and filtered before bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.26 | Titratable Acidity | 7.25 g/L

Alcohol | 12.5%

Cellaring | Designed for early drinking | Could age for 5 – 7 years.

