

PLANTAGENET

‘ANGEVIN’ RIESLING 2022



The Plantagenet range of wines is named in honour of a family, branch, or region from the Plantagenet Royal House, which ruled England and France from the 12th to 15th century.

BLEND

Riesling, Wyjup Vineyard 100%

COLOUR

Very Pale Straw

AROMATICS

Intense floral and lime/citrus aromas with sprinkles of lemon sherbet, musk lolly and wildflowers.

PALATE

A palate is piercingly focused, with an intense citrus-flavoured core filling the mid-palate and a beautifully structured, wet pebble minerality. The abundant natural acidity provides the backbone for the elegant fruit flavours to be carried. A very long, clean finish.

CELLAR POTENTIAL

10 – 14 years

FOOD PAIRING

WA Akoya Oysters or Crispy Pork Belly Bites.

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 that 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 (traditional cold settle) and fermentation. The neutral yeast strain is used to highlight the natural fruit characteristics of the vineyard. Fermented cool (<15deg) in stainless steel to dryness. The wine was racked post-fermentation, and light lees were retained with regular stirring. Blended to taste with a light fining before bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH 3.01 | Titratable Acidity | 8.38 g/L

Alcohol | 11.8%

