

# PLANTAGENET

## 'NORMAND' PINOT NOIR 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

100% Pinot Noir

### COLOUR

Vibrant Bright Maroon

### AROMATICS

Rich spiced plums with sour cherry high note aromas and an underlying forest floor, truffle nuance.

### PALATE

Sweet plum and ripe raspberry characters overlaying the sour cherry core. French oak nuttiness and a touch of earthy mushroom help the wine's complexity. The palate is vibrant and sweet-fruited with fine-grained tannins synonymous with Cool Climate Pinot Noir.

### CELLAR POTENTIAL

7 - 10 years

### FOOD PAIRING

Perfect match for gamey meats such as slow-roasted rabbit stew.

### VINTAGE CONDITIONS

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

A combination of hand-picked fruit used for whole bunch "carbonic maceration" and machine-harvested fruit. The individual parcels were fermented in small open-top fermenters and pigeaged twice daily. Pressed at dryness and aged for ten months in French oak barriques (~25% new). It was minimally fined and filtered before bottling.

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### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.62 | Titratable Acidity | 5.75 g/L

Alcohol | 14.5%

