

PLANTAGENET



THREE LIONS • RIESLING • 2023



COLOUR

Pale Straw.

AROMATICS

Typical Mount Barker floral (rose petal) aromatics, a hint of musk perfume, and a core of citrus influence.

PALATE

Lime notes surround the solid acid structure and balanced by the mid palate fruit generosity.

FOOD PAIRING

Chilli, Lime and Cumin Cod.

VINTAGE 2023

A cool and wet winter in Mount Barker ensured ample soil moisture for budburst & early season growth, around three weeks behind the long-term average. Early spring rains continued the winter pattern and flowering, and fruit sets were also delayed by about two weeks, although the vine canopies were well-balanced and healthy. Perfect growing conditions then ensued for December, January, and February, with blue skies, warmer temperatures, and cool, clear nights. By the time harvest commenced in March, the phenological ripening stages of the vineyards were back to normal, and the season delivered great intensity in the Riesling and aromatic whites. Late April rains provided excitement for the winemaking team and condensed the harvest program

WINEMAKING

Reductive winemaking approach to preserve freshness. Picked in the cool of night, crushed, pressed straight to tank, cool ferment, and held on light lees to build some palate texture. Free run and pressings are separated and fermented separately to allow for oxidation handling of phenolics from pressings, which is integrated into the final blend to build generosity in palate weight.

WINEMAKING DATA

Geographical Indication | Great Southern – Mount Barker

pH | 3.1

Titrateable Acidity | 8.8 g/L

Alcohol | 12%

Cellaring | Enjoy in youth | But, could last up to 10 years

