

# PLANTAGENET



THREE LIONS • ROSÉ • 2023

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## COLOUR

Coral Blush.

## AROMATICS

Savoury, almost nutty complex, with light red berry and strawberry notes.

## PALATE

Rivetingly dry, savoury characters typical of Tempranillo, but also fruit sweetness on the mid-palate. A beautiful textural rose.

## FOOD PAIRING

Canapes on the deck overlooking a West Coast sunset.

## WINEMAKING

It was picked by machine in the cool of night, destemmed, and pressed immediately on receipt to minimise colour and phenolic extraction. Then, it was treated as a normal white wine with yeast strain Opale, cold fermented, and kept on light lees until bottling. Due to light handling, no further fining was required.

## 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.

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## WINEMAKING DATA

Geographical Indication | Great Southern  
pH | 3.38 | Titratable Acidity | 6.72 g/L | Alcohol | 14%  
Cellaring | Drink within 3-4 years

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