

PLANTAGENET



THREE LIONS • SAUVIGNON BLANC • 2023

COLOUR

Very Pale Straw.

AROMATICS

Tropical influence, with white peach, lychee on the nose. Balanced also with subtle herbaceous notes.

PALATE

Balanced fruit weight on the mid-palate, and balanced acidity drives towards a clean finish.

FOOD PAIRING

Goats Cheese Souffle (or enjoy on its own).

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.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.14 | Titratable Acidity | 6.12 g/L

Alcohol | 13%

Cellaring | Designed for early drinking | Within 5 years of bottling.

