

PLANTAGENET

‘ANGEVIN’ RIESLING 2023



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 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

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%

