

PLANTAGENET

‘NORMAND’ PINOT NOIR 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

100% Pinot Noir

COLOUR

Deep Maroon

AROMATICS

A core of red berries, with an earthy richness, and subtle vanilla oak essence.

PALATE

Silky texture that glides over the palate, a depth of flavour, and typicality of Great Southern Pinot.

CELLAR POTENTIAL

Will reward up to 10 years

FOOD PAIRING

Rustic Rabbit Paella.

VINTAGE CONDITIONS

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

Machine harvested, destemmed, 5-day cold soak, closed fermentation, moderate cap management (pillage), pressed at dryness, matured for 9 months in a combination new (20%) and older French oak barrels, prior to blending and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.48 | Titratable Acidity | 6.40 g/L

Alcohol | 14%

