

PLANTAGENET

'YORK'

CHARDONNAY 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

Chardonnay 100%

COLOUR

Pale Straw.

AROMATICS

A complex nose, ripe peach and nectarine, a pronounced cashew note, with hints of slatey minerality.

PALATE

Combination of vibrant fruit sweetness, with layers of complexity borne by the winemaking techniques employed, a creaminess due to partial malo treatment, and structured acidity that provides balance and length of flavour.

CELLAR POTENTIAL

Will reward up to 10 years.

FOOD PAIRING

Mild Goat Curry with fragrant rice.

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 in the cool of night, a portion of the free run juice directly to New Oak for fermentation, the remainder pressed to tank, followed by a rough racking, inoculation with CY3079 yeast, and then racked to barrel (new and 2/3 year old) approximately 1/3 way through ferment, and then aged in barrel (60% Malo) on full lees for 10 months prior to assemblage.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.27

Titrateable Acidity | 6.95 g/L

Alcohol | 13.5%

