

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

Medium straw colouring.

AROMATICS

White stone fruit papaya and honeydew melon with brioche notes and french toast.

PALATE

Richly textured palate showing fleshy peach and nectarine characters and a nutty creaminess on the mid-palate, nicely framed with savoury French oak.

CELLAR POTENTIAL

5-7+ years

FOOD PAIRING

Crab with Cannellini Bean Salad and Citrus Vinaigrette.

VINTAGE CONDITIONS

A cool and wet winter in Mount Barker ensured ample soil moisture for budburst & early season growth, around three weeks behind the longterm 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

Combination of handpicked - whole bunch and machine-harvested fruit. Pressed tank, then racked to French oak barriques (~30% new) with a high degree of solids. Combination of wild and inoculated fermentation held below 20°C. Malolactic ferment is not encouraged. Lees stirred weekly initially and reduced to monthly towards the end of maturation. Racked to the final blend, light fining, stabilisation, filtration, and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.23

Titrateable Acidity | 6.5 g/L

Alcohol | 13.2%

