

PLANTAGENET



THREE LIONS • PINOT NOIR • 2023

COLOUR

Vibrant ruby red.

AROMATICS

Strawberries, plum, some spice, zesty vibrant fruit character.

PALATE

Some subtle savouriness, mid palate fruit sweetness, with good line and length.

FOOD PAIRING

Wood fired Margharita Pizza.

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. Late April rains provided excitement for the winemaking team and condensed the harvest program.

WINEMAKING

Machine harvested, destemmed, closed fermentation, with two gentle extractions per day (cap minimally worked), pressed at dryness, matured for 7 months in a combination of stainless steel tanks with French oak staves and older French oak barrels, prior to blending, light fining, and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.62

Titrateable Acidity | 5.90 g/L | Alcohol | 13.5%

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