

PLANTAGENET



THREE LIONS • CHARDONNAY • 2024

COLOUR

Pale Straw.

AROMATICS

Tropical notes, rockmelon, honeydew, white peach, subtle nuttiness from oak influence.

PALATE

Fruit forward with melon character prominent on the mid-palate, nice natural acid backbone, with a lip-smackingly clean finish.

FOOD PAIRING

Seared snapper with hand cut chips and mixed dressed greens.

VINTAGE 2024

The Vintage, 4 weeks earlier than normal was brought about by warmer than usual temperatures in late September and October that accelerated budburst, early season growth to flowering and condensed the growing season. Warm and dry daytime conditions during February and March then ensured rapid sugar and flavour accumulation in the lead up to the early harvest.

WINEMAKING

The machine was harvested in the cool of night and pressed to the tank, with free run and pressings separated for winemaking. A 'Rough Racking' to target fluffy solids before fermentation to build mouthfeel. A combination of ferment in stainless steel on French Oak staves (70%) and older French oak (30%). Matured, blended, fined, and bottled.

CELLARING

Drink now or up to 5 years.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.33

Titrateable Acidity | 6.2 g/L

Alcohol | 13.5%

