

# PLANTAGENET



THREE LIONS • PINOT NOIR • 2024

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## 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

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

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.

## CELLARING

5 years.

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## WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.66

Titrateable Acidity | 5.77 g/L

Alcohol | 14%

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