

PLANTAGENET



SAMSON · CHARDONNAY

GREAT SOUTHERN · 2017

COLOUR

Starbright, lemon.

NOSE

Notes of ripe tropical fruit combined with subtle nutty undertones.

PALATE

A lees derived savoury palate with peaches, lemon, nougat and good acidity helps give length with a nutty biscotti and citrus finish. Quality cool climate Chardonnay with moderate use of oak produce a well-balanced, flavoursome wine.

WINEMAKING

A variety of winemaking techniques were employed to create this wine. Machine harvested fruit is gently pressed with 90% fermented in stainless steel with French oak staves. A smaller portion fermented in 3rd use French barriques, stirring on lees for 7 - 9 months. Malolactic fermentation is not encouraged.

FOOD PAIRING

Grilled seafood or chicken and garden salad.

VINTAGE NOTES

The 2017 growing season saw a dry winter and mild spring was followed by a warm growing season with welcome rainfall in December and January leading to full, healthy canopies enabling excellent yields and great flavour development.

WINEMAKING DATA

Geographical Indication | Great Southern

Cellar Potential | 5 – 8 years

pH | 3.39 Titratable Acidity | 6.38 g/L

Alcohol | 13.5%

