

# PLANTAGENET



SAMSON · SAUVIGNON BLANC

GREAT SOUTHERN · 2017

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## COLOUR

Starbright, pale lemon.

## NOSE

Lifted bouquet of citrus, apples and pears, dill, and dried herbs.

## PALATE

This is a very bright, clean, dry white wine. The palate displays hints of citrus along with fragrant orchard fruit, finishing with crisp acidity, and wet stone minerality.

## WINEMAKING

The grapes were machined harvested at optimum ripeness in the coolness of the morning to help retain the fragile vibrant primary fruit flavours. It was transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with a selected yeast strain. The ferment temperature was kept at around 14-15 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post ferment after the correct amount of maturation (with a small amount of french oak influence) the wine was then blended, fined and bottled.

## FOOD PAIRING

Cured salmon, Sashimi, and Goats cheese 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.

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## WINEMAKING DATA

Geographical Indication | Great Southern  
Cellar Potential | 3 – 5 years  
pH | 3.36    Titratable Acidity | 6.7 g/L  
Alcohol | 12.0%

