

PLANTAGENET



THREE LIONS • SHIRAZ • 2016

COLOUR

Starbright, medium intensity ruby.

AROMATICS

Blackberries, plums and white pepper.

PALATE

Solid core of dark fruits, plums and white pepper follow through from the nose. Great acidity balances the dense fruit core with soft tannin and an elegant mouthfeel. Savoury herbal notes at complexity with a slightly old world feel to the wine. Classical cool climate shiraz from a cool vintage.

WINEMAKING

Machine harvested, destemmed, whole berry crushed, fermented in closed fermenters, pump overs twice daily, pressed to oak stave for malo in tank, portion was malo fermented in second/third use French oak barriques, racked and returned together, matured for 15 months before being blended, filtered, fined and bottled.

VINTAGE 2016

The 2016 growing season saw above average rainfall late in the winter, followed by another event in early spring increasing soil moisture. This combined with warmer than average October temperatures resulted in higher than normal vine growth. The growing period was longer and milder which favoured the earlier ripening varieties - overall a challenging cooler vintage resulting in leaner, elegant more complex, austere styles



WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.41 Titratable Acidity | 6.5 g/L

Alcohol | 14.0% Oak | French, 15 months

PLANTAGENET



THREE LIONS • CHARDONNAY • 2018

COLOUR

Starbright, pale lemon.

AROMATICS

Citrus curd, white peach, light baking spices.

PALATE

Complex palate of fresh rockmelon, grilled peach, lemon curd, nougat, cashews. Great fresh acidity balanced with lees derived texture and ripe fruit from an exceptional vintage. Great fruit intensity balances with a higher level of barrel maturation than previous vintage. Good length and finish is savoury and nutty.

FOOD PAIRING

Grilled chicken salad.

WINEMAKING

A variety of winemaking techniques were employed to create this wine. A larger proportion of machine harvested fruit is gently pressed with 60% of clean juice fermented in stainless steel and 40% fermented in oak barrels (25% new oak, the remainder seasoned). Battonage for 6 months in barrel. Malolactic fermentation is not encouraged. The resultant blend is a contemporary style of Chardonnay that is balanced between fruit intensity and savoury lees notes.

VINTAGE 2018

Typical cool climate conditions prevailed throughout veraison with steady even temperatures, no significant spikes or drops in temperature with bright and clear days. Cool clear nights and crisp dewy mornings maintained acid levels and enhanced the fruit aromatic. The wines show good intensity of flavour with good levels of acidity balancing the punchy fruit flavours across the spectrum. A long cool ripening period with little weather pressure has crafted a good vintage across the varieties.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.32

Titrateable Acidity | 6.6 g/L

Alcohol | 13.5%

