

PLANTAGENET



THREE LIONS • SHIRAZ • 2018

COLOUR

Deep garnet.

AROMATICS

Lifted aromatics, mulberry and violet floral anise, black pepper, iodine.

PALATE

Firm even tannins, plush and dense, blue fruits, plum, spicy cherry oak, cardamom, nutmeg, subtle savouriness, good fresh acid with a brooding lingering finish.

VINTAGE 2018

Typical cool climate conditions prevailed throughout vintage 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 aromatics. 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 crafted a good vintage across the varieties.

WINEMAKING

Machine harvested, destemmed and crushed, fermented in closed fermenters, pump overs twice daily, pressed to tank for MLF, matured in a combination of oak barriques and stainless steel tank, racked and returned together, matured for 18 months before being blended, filtered, fined and bottled.

FOOD PAIRING

Lamb burgers with tzatziki.

CELLARING

Drink now or cellar up to 7 years.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.52

Titrateable Acidity | 6 g/L

Alcohol | 14.0%

