

PLANTAGENET



THREE LIONS • SAUVIGNON BLANC • 2021

COLOUR

Pale Straw.

AROMATICS

Vibrant fresh tropical notes of passion fruit and white peach with highlights of gooseberries and green bell pepper.

PALATE

Made in a riveting dry style, this wine has a well-balanced palate with zesty, mouth filling tropical fruit flavour. The abundant fruit character is nicely balanced with the tacy acidity which leaves a crisp, long finish to the wine.

FOOD PAIRING

Garlic Shrimp and Asparagus Risotto (or just enjoy on its own).

WINEMAKING

The 2021 Sauvignon Blanc was machine harvested at the coolest part of the night to preserve the maximum fruit characters of the grapes. After gentle pressing the juice the separated free run and pressings portions were treated separately, clarified, and racked. Fermentation was conducted under cool conditions (12-15 deg C) to maintain fruit intensity. Post fermentation the wine received regular lees stirring to add complexity and mouthfeel. The wine was lightly fined, stabilised and filtered prior to bottling.

VINTAGE 2021

The 2021 Great Southern vintage was characterised by a warmer than average March that aided ripening conditions for all key varieties. Rain in February provided critical soil moisture that allowed canopies to remain healthy and green and the normal cool nights in March allowed optimum acidity to be retained in the aromatic white varieties.

WINEMAKING DATA

Geographical Indication | Great Southern Western Australia
pH | 3.36 | Titratable Acidity | 6.7 g/L
Alcohol | 12.5%

