

PLANTAGENET

‘YORK’ CHARDONNAY 2021



The Plantagenet range of wines is named in honour of a family, branch or region from the Plantagenet Royal House which ruled in England and France from the 12th to 15th century.

BLEND

Chardonnay 100%

COLOUR

Very pale straw with luminous green hue.

AROMATICS

A lifted, punchy style of chardonnay which displays pristine, fresh aromatics of ripe melon and grapefruit. Seamlessly integrated French Oak nuttiness that helps promote the fruit rather than dominate.

PALATE

The palate is tight and focused on a natural mineral acid core with a creamy textured mid-palate and long, long finish.

CELLAR POTENTIAL

5-7+ years

FOOD PAIRING

Crab with Cannellini Bean Salad and Citrus Vinaigrette.

VINTAGE CONDITIONS

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

Combination of handpicked - whole bunch and machine harvested fruit. Pressed tank then racked to French oak barriques (~30% new) with a high degree of solids. Combination of wild and inoculated fermentation held below 20°C. Malolactic ferment not encouraged. Lees stirred weekly initially and reduced to monthly towards the end of maturation. Racked to final blend, light fining, stabilisation, filtration, and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.23

Titrateable Acidity | 6.5 g/L

Alcohol | 13.2%

