

PLANTAGENET



THREE LIONS • CABERNET MERLOT • 2018

COLOUR

Deep ruby.

AROMATICS

Cassis and dark berries, bay leaf, tobacco.

PALATE

Classical structure with a serious edge, stylish, plush fruit character, chocolatey oak. Hints of olive tapenade, tobacco, earth with dusty, savoury tannins that are fine yet firm.

FOOD PAIRING

Classical Roast Beef with Yorkshire pudding and gravy.

WINEMAKING

Fruit harvested at optimal ripeness, destemmed and crushed to fermenters. Inoculated with select cultured yeast strain, ferments were gently pumped over twice daily with selected parcels undergoing extended maceration. Maturation occurs in a combination of French oak barriques and stainless steel tank for 22 months prior to blending, filtration and bottling.

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 | 3.67

Titrateable Acidity | 5.8 g/L

Alcohol | 14%

