

PLANTAGENET

‘AQUITAINE’

CABERNET SAUVIGNON 2018



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

Cabernet Sauvignon 96.2%, Shiraz 3.74%, Cabernet Franc 0.06%

COLOUR

Deep ruby red

AROMATICS

Lifted blackberry, cassis and olive with subtle tobacco leaf and nuances of cedar and toasty char from the oak.

PALATE

A very fine, poised palate of dark berries, olive and earth beautifully interwoven fine supple oak tannins. Deceptively densely packed with naturally derived grape structure giving the wine a firm lingering finish of cassis and tapenade.

CELLAR POTENTIAL

7+ years

FOOD PAIRING

Beef cheek ragu.

VINTAGE CONDITIONS

A sublime vintage, with all Great Southern varietals expressing distinct regionality. Cool winter conditions followed by early spring rains ensured a saturated soil profile at the commencement of bud burst. Uniform vine growth resulted until November when the warm dry conditions produced perfect flowering conditions. Temperatures remained warm until March. High pressure systems dominated throughout March and April. Resulting in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity.

WINEMAKING

Separate parcels of machine harvest fruit were destemmed into open and closed top fermenters without any chilling and then inoculated with a cultured yeast strain. Throughout fermentation, phenolic extraction was carefully managed with a combination of hand plunging and pump overs twice daily which allowed for gentle extraction of flavour, the finished wine was left in contact with the skins for a further period at the completion of ferment increasing complexity and weight before being pressed to tank and racked to French barriques (30% new) for malolactic fermentation. Maturation for 17 months before blending, filtration and bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.5 | Titratable Acidity | 6.8 g/L

Alcohol | 13.80%

