

PLANTAGENET



THREE LIONS · CHARDONNAY · 2017

COLOUR

Starbright, pale lemon.

AROMATICS

Aromas of citrus peel, white peach, guava, and jasmine.

PALATE

A fresh vibrant wine with notes of white peach, lemon brulee, fresh nougat and subtle spice. Well integrated fruit and oak, with lees adding a great mouthfeel. An excellent example of a cool climate Chardonnay with minimal oak intervention.

FOOD PAIRING

Grilled salmon with pear and rocket salad.

WINEMAKING

A variety of winemaking techniques were employed to create this wine. A larger proportion of machine-harvested fruit is gently pressed with one third of clean juice fermented in stainless steel and two thirds fermented in third fill oak barrels. A smaller proportion is hand picked and whole bunch pressed, undergoing wild fermentation in oak and stirring on lees for 9 months. Malolactic fermentation is not encouraged. The resultant blend is a contemporary style of Chardonnay that is complex and yet fruit driven.

VINTAGE 2017

A dry Winter and mild Spring was followed by a warm growing season with welcome rainfall in December and January leading to full, healthy canopies enabling excellent yields and great flavour development.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.39

Titrateable Acidity | 6.37 g/L

Alcohol | 13.2%

