

PLANTAGENET



THREE LIONS • SAUVIGNON BLANC • 2017

COLOUR

Starbright, pale lemon.

AROMATICS

Aromas of tropical stone fruit, white peach, guava, lemon blossom, and fresh dill.

PALATE

White peach, ripe lemon, red grapefruit lead to a flavoursome yet well balanced palate. Well integrated ripeness, refreshing acidity, this wine has a crisp finish with citrus, stonefruit and river pebble minerality lingering. An excellent example of cool climate Sauvignon Blanc.

FOOD PAIRING

Cured salmon, Sashimi, Goats cheese salads.

WINEMAKING

The grapes were machined harvested at optimum ripeness in the coolness of the morning to help retain the fragile vibrant primary fruit flavours. It was transported directly to the winery, crushed and gently pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated with a selected yeast strain. The ferment temperature was kept at around 14-15 °C, this helps retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post ferment after the correct amount of maturation the wine was then blended, fined and bottled.

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 | 3.13

Titrateable Acidity | 6.7 g/L

Alcohol | 12.0%

