

# PLANTAGENET



## THREE LIONS • CABERNET MERLOT • 2019

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### COLOUR

Deep maroon.

### AROMATICS

Ripe blackcurrant and spiced plum aromas with earthy/leafy tones and floral violets.

### PALATE

Sweet red berried fruit characters dominate the medium-bodied palate. The silky Merlot component helps tone down the firmer Cabernet tannins allowing for a very smooth, approachable style.

### FOOD PAIRING

Absolute perfect Pizza red. Lamb Shanks another great option.

### VINTAGE 2019

The preceding 12 months to the 2019 vintage were dry. However, timely rains during late winter and early March produced enough sub-surface moisture to advance vine health and fruit ripening capacity. The cool conditions during the month of November produced a poor fruit set and thus a significant reduction in yield. These cool conditions prevailed throughout the summer months producing restrained balanced vine canopies and a significant delay to the commencement of vintage. During vintage cool nights and mild days reduced the sugar acclimation and maintained the natural acidity of the fruit. These conditions, combined with the low yields, produced wines of supple and elegant flavours, low alcohol, and balanced acidity.

### WINEMAKING

Machine harvested - crushed via must chiller for 7 days cold soak before fermentation. Twice daily pump-overs once fermentation inoculated. Pressed at dryness to retain fruit character. Aged in 3 and 4yr old French Barriques for 15 months before blending, fining and filtration.

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### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.67 | Titratable Acidity | 5.8 g/L

Alcohol | 14%

Cellaring | 9 – 12 years

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