

# PLANTAGENET LIONS' CIRCLE



## SHIRAZ 2018

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### COLOUR

Deep Ruby Red.

### AROMATICS

Darker brambled fruits, Christmas cake, violet florals, white pepper.

### PALATE

Mulberry and red fruit characters, inky density with a plush mid palate fruit weight. Subtle spice well supported by supple and fine tannin structure with great length.

### FOOD PAIRING

Steak frites with béarnaise sauce

### WINEMAKING

Shiraz parcels harvested in the early hours of the morning, destemmed without crushing, transferred to closed static fermenters for fermentation, pumped over twice daily. Pressed to stainless steel, racked onto stave and barrel for 12 months with two aerative racking's during this time. Blended and rested further in tank prior to 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 varietals.

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### WINEMAKING DATA

Geographical Indication / Great Southern

pH / 3.52

Titrateable Acidity / 6.30 g/L

Alcohol / 14%

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