

PLANTAGENET

‘LANCASTER’ SHIRAZ 2018



The Plantagenet wines are 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

99.96% Shiraz, 0.04% Tempranillo.

COLOUR

Deep red with a purple hue.

AROMATICS

Lifted dark & blue fruits, white pepper and graphite, fragrant violets with subtle savoury oak and char.

PALATE

Perfectly balanced palate of dark fruits and layered spice with underlying nuances of graphite, violet and dark soy. Fine seamlessly integrated oak tannin with persistent savoury (5 spice) and char on the finish - firm, fine and lingering.

CELLAR POTENTIAL

Drinking well now with great potential to age (7 years)

FOOD PAIRING

Char roasted butterflied lamb leg with roasted root vegetable.

VINTAGE CONDITIONS

A sublime vintage, conducive with all Great Southern varietals in expressing its own 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 condition produced perfect flowering conditions. Temperatures remained warm and moderate up until March. Unseasonal high pressure systems dominated the maritime climate throughout March and April. This resulted in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity. The fruit was thus picked at the winemaker's whim.

WINEMAKING

Machine harvested fruit was destemmed, chilled and transferred to mix of open and closed fermenters for cold soaking. The must was allowed to warm naturally before being inoculated with a cultured yeast strain and fermented on skins with pump overs twice daily throughout. Pressed to tank and racked to French barriques (30% new) for malolactic fermentation and maturation for 17 months, before blending, filtration and bottling.

WINEMAKING DATA

Geographical Indication | Mount Barker 84.4% | 15.6% Frankland River
pH | 3.47 | Titratable Acidity | 6.7 g/L
Alcohol | 14.5%

