

PLANTAGENET

‘ANGEVIN’ RIESLING 2021



The Plantagenet range of wines is 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

Riesling 100%

COLOUR

Very Pale Straw

AROMATICS

Intense orange blossom and rose petals with sprinkles of lemon zest and musk lolly.

PALATE

A palate is piercingly focused, with sweet fruit intensity filling the mid palate that surrounds a limey/citrus core. The abundant natural acidity provides the backbone for the elegant fruit flavours to be carried. A very long, clean finish.

CELLAR POTENTIAL

8 – 12 years

FOOD PAIRING

Try with some local Pan-Fried Abalone with Soy Glaze.

VINTAGE 2021

The 2021 Great Southern vintage was characterised by a warmer than average March that aided ripening conditions for all key varieties, but particularly Shiraz and Cabernet. Rain in February provided critical soil moisture that allowed canopies to remain healthy and green and the normal cool nights in March allowed optimum acidity to be retained in the aromatic white varieties. Late rains in April courtesy of the remnants of cyclone Seroja delayed the harvest of some of the premium Ultra Cabernet Sauvignon blocks at Wyjup Vineyard however the fine weather returned, and the fruit was allowed to hang longer and to further develop flavour and concentration on the vine.

WINEMAKING

Selectively machine harvested in the cool of night. Free run (500L/T) and pressings separated and lightly fined prior to clarification (traditional cold settle) and fermentation. Neutral yeast strain used to highlight the natural fruit characters of the vineyard. Fermented cool (<15deg) in stainless steel to dryness. Wine was racked post fermentation and light lees retained, with regular stirring. Blended to taste with a light fining prior to bottling.

WINEMAKING DATA

Geographical Indication | Great Southern
pH 2.95 | Titratable Acidity | 8.61 g/L
Alcohol | 13%

