

# PLANTAGENET

## ‘AQUITAINE’

### CABERNET SAUVIGNON 2019



*“The Plantagenet range of wines is named in honour of a family, branch or region from the Plantagenet Royal House, which ruled England and France from the 12th to 15th century.*

#### BLEND

Cabernet Sauvignon 100%

#### COLOUR

Deep Maroon with purple-blue hues.

#### AROMATICS

Ripe blackcurrant aromas with leafy tobacco and cedar top notes.

#### PALATE

Sweet red berried fruit character flows over the palate and harmonises well with the natural well-structured layered tannins.

#### CELLAR POTENTIAL

12 - 15 years

#### FOOD PAIRING

Braised beef cheeks with black olives.

#### VINTAGE CONDITIONS

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 excellent conditions during November made a poor fruit set and thus a significant reduction in yield. These ideal conditions prevailed throughout the summer, creating restrained balanced vine canopies and a considerable delay to the commencement of vintage. During vintage cool nights and mild days reduced sugar acclimation and maintained the fruit's natural acidity. Combined with the low yields produced wines of supple and elegant flavours; these conditions made low alcohol and balanced acidity.

#### WINEMAKING

Separate parcels of machine harvest fruit were destemmed into open and closed top fermenters without chilling and then inoculated with a cultured yeast strain. Throughout fermentation, phenolic extraction was carefully managed with a combination of hand plunging and pump overs twice daily, which allowed for gentle extraction of flavour; the finished wine was left in contact with the skins for a further period after fermenting, increasing complexity and weight before being pressed to tank and racked to French barriques (30% new) for malolactic fermentation—maturation for 17 months before blending, filtration and bottling.

---

#### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.46 |

Titrateable Acidity | 6.6 g/L

Alcohol | 14%

