

# PLANTAGENET

## 'NORMAND' PINOT NOIR 2024



*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

100% Great Southern Pinot Noir. Sourced from our Crystal Brook (71%) & Rocky Horror Vineyards (29%). Dijon clones: 777 (finesse and power), 114 & 115 (perfume and structure).

### COLOUR

Vibrant red-purple.

### AROMATICS

A very pretty nose of bright red berries, dark cherries, dusty tannins, and lightly roasted coffee bean from French oak maturation.

### PALATE

Despite a warmer than average vintage, this wine exhibits a bright, natural raspberry acidity which drives a long and generous palate. Bursting with red cherries and strawberry there is also a subtle earthiness that adds complexity and finesse. The tannins are silky and glide across the palate creating a plush, well-structured Pinot Noir.

### CELLAR POTENTIAL

7 – 10 years

### FOOD PAIRING

Pair with a platter of locally sourced bresaola and a tangy blue cheese.

### VINTAGE 2024

Vintage 2024 occurred four weeks earlier than usual, brought on by warmer than average temperatures in late September and October that accelerated budburst, early season growth to flowering, and condensed the growing season. Warm and dry daytime conditions during February and March then ensured rapid sugar and flavour accumulation in the lead up to the harvest. There were some early season viticultural challenges, with isolated occurrences of frost in late October that resulted in some crop loss. There were also some late season challenges with some heat spikes above 40°C in late January and early February that caused sun damage in some blocks of Riesling and Chardonnay. Yield was down about 20-30% in affected blocks. Overall, red varieties (most notably Shiraz & Cabernet) will perform very strongly and for whites, early picking ensured a balanced, natural acidity producing high quality wines.

### WINEMAKING

A combination of hand-picked fruit used for whole bunch "carbonic maceration" and machine-harvested fruit. The individual parcels were fermented in small open-top fermenters and pigeaged twice daily. Pressed at dryness and aged for ten months in French oak barriques (~25% new). It was minimally fined and filtered before bottling

### WINEMAKING DATA

Geographical Indication | Great Southern  
pH | 3.36 Titratable Acidity | 6.9 g/L  
Alcohol | 14%

