

PLANTAGENET



THREE LIONS • SYRAH PINOT NOIR • 2024

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COLOUR

Ruby red.

AROMATICS

Vibrant plum, red fruits and a hint of violet on the nose.

PALATE

Juicy mouth feel with ample vibrant primary fruit consisting of plum and raspberry. Low tannins from soft extraction leads to a plush and velvet mouthfeel.

FOOD PAIRING

Enjoy chilled with a summer picnic antipasto.

VINTAGE 2024

The Vintage, 4 weeks earlier than normal was brought about by warmer than usual 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 early harvest.

WINEMAKING

Machine harvested, destemmed, closed fermentation, with two gentle extractions per day (cap minimally worked), pressed at dryness, matured for 7 months in a combination of stainless steel tanks with French oak staves and older French oak barrels, prior to blending, light fining, and bottling.

CELLARING

3-5 years.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.67

Titrateable Acidity | 5.65 g/L

Alcohol | 14%

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