PLANTAGENET

LIONS' CIRCLE

SAUVIGNON BLANC 2022



BLEND
Sauvignon Blanc 100%

COLOUR
Pale straw.

AROMATICS
Attractive nose showing lychee, gooseberry, passionfruit husk, stone fruit blossom, white flowers and wet quartz.

PALATE
Ripe pear and crunchy white flesh peach, herbaceous and grassy notes with fleshy texture, crisp acid and a clean finish.

FOOD PAIRING
Cured salmon, Sashimi, Goats cheese salads.

WINEMAKING
Grapes were machined harvested at night, destemmed without crushing and gently pressed to tank. Clear juice was then separated from solids and inoculated with a cultured yeast strain. A slow cool ferment was maintained between 12-14°C and fermented to complete dryness, then allowed to rest on its lees for 6 months

VINTAGE 2020
Typical cool climate conditions prevailed throughout veraison with steady even temperatures, no significant spikes or drops in temperature with bright and clear days. Cool clear nights and crisp dewy mornings maintained acid levels and enhanced the fruit aromatic. The wines show good intensity of flavour with good levels of acidity balancing the punchy fruit flavours across the spectrum. A long cool ripening period with little weather pressure has crafted a good vintage across the varietals.

WINEMAKING DATA
Geographical Indication / Great Southern
pH / 3.52
Titratable Acidity / 7.4 g/L
Alcohol / 12%