

# PLANTAGENET



## THREE LIONS • PINOT NOIR • 2025

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### COLOUR

Vibrant ruby red.

### AROMATICS

Strawberries, plum, some spice, zesty vibrant fruit character.

### PALATE

Some subtle savouriness, mid palate fruit sweetness, with good line and length.

### FOOD PAIRING

Wood fired Margharita Pizza.

### VINTAGE 2025

The Great Southern winter preceding the 2025 grower season was dryer than average and the growing season again significantly warmer than average for the second vintage in a row. The start of picking was early by about 4 weeks and condensed. Canopy management and judicious use of irrigation was important to manage fruit exposure and canopy health. Yields were average to slightly above average, the fruit clean, and with good concentration of flavour. High natural acid retention at sugar & flavour ripeness augers well for quality.

### 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

5 years.

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### WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.66

Titrateable Acidity | 5.77 g/L

Alcohol | 13.5%

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