

PLANTAGENET



THREE LIONS • CHARDONNAY • 2025

COLOUR

Medium Straw.

AROMATICS

Ripe Stone fruit aromatics reminiscent of white peach and nectarine with some sweet cashew high notes.

PALATE

A fruit driven palate with upfront mouth filling flavour and intensity. The subtle oak impact provides a nice textural component to the natural cool climate acid backbone. Minimal MLF influence retains a taughtness and freshness of flavour.

FOOD PAIRING

Sri Lankan Coconut & Cashew Chicken.

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 with early reds such as Pinot Noir harvested concurrently with the whites. 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 at the coolest part of the night to preserve the maximum fruit characters of the grapes. After gentle pressing the juice was transferred on light-medium solids to various fermentation vessels. A portion was fermented in oak and another in stainless steel under controlled temperature with oak stave inclusion. Post fermentation the wine received regular lees stirring to add complexity and mouthfeel. The wine was lightly fined, stabilised and filtered prior to bottling.

CELLARING

Drink now or up to 7 years

WINEMAKING DATA

Geographical Indication | Great Southern | pH | 3.2

Titrateable Acidity | 7.4 g/L | Alcohol | 13.5%

