

PLANTAGENET



THREE LIONS • ROSÉ • 2025

COLOUR

Pale coral blush.

AROMA

Vibrant aromas of spicy grapefruit and fresh cherry are layered with notes of candied orange blossom and a subtle hint of cinnamon spice.

COLOUR

Bright and zesty, the palate bursts with lively citrus and red berry flavours. Gentle lees contact adds a fine, textural mid-palate, balancing the dry, elegant style. The finish is crisp, refreshing and mouth-watering.

FOOD PAIRING

Scallop and Kingfish Ceviche.

WINEMAKING

Cabernet was harvested in the cool early hours, destemmed and gently crushed directly into the press for a brief two hours of skin contact. The free-run juice was handled oxidatively and rested on full solids for four days before rough racking and inoculation with a Champagne yeast strain. A slow, cool fermentation followed, preserving the wine's aromatic purity and fine texture. The finished wine was matured unsulphured on Riesling lees in stainless steel for four months, enhancing mouthfeel.

VINTAGE 2025

The winter preceding the 2025 growing season was drier than average, followed by another notably warm season (the second in succession for the Great Southern). Harvest began almost four weeks earlier than usual, with early-ripening reds such as Pinot Noir picked alongside the white varieties. Careful canopy management and judicious irrigation were crucial in maintaining fruit exposure and vine health throughout the season. Yields were moderate to slightly above average and impressively, natural acidity remained high, with fruit showing excellent flavour concentration and purity.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.45 | Titratable Acidity | 7.1 g/L | Alcohol | 14%

