

PLANTAGENET



THREE LIONS • SAUVIGNON BLANC • 2025

COLOUR

Pale straw.

AROMATICS

Vibrant aromas of fresh passionfruit, gooseberry, lemongrass and herbs.

PALATE

Crafted in a crisp, dry style, the palate bursts with tropical fruit flavours and a bright, zesty backbone. The purity of fruit is beautifully balanced by mouth-watering acidity, leading to a long, refreshing finish.

FOOD PAIRING

Perfect with a creamy pesto pasta or shared with friends.

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.

WINEMAKING

Fruit was machine harvested in the coolest part of the night to preserve maximum fruit character. After gentle pressing, the free run and pressings juice portions were treated separately, clarified, and racked. Fermentation was conducted under excellent conditions (12 – 15°C) to maintain fruit intensity. Post-fermentation, the wine received regular lees stirring to add complexity and mouthfeel. The wine was lightly fined, stabilised and filtered before bottling.

WINEMAKING DATA

Geographical Indication | Great Southern

pH | 3.16 | Titratable Acidity | 6.7 g/L | Alcohol | 12.5%

Cellaring | Enjoy now or cellar for 2 – 5 years.

