



PRINTHIE
WINES



Printhie Wines of Orange

SUPER DUPER
NEW SOUTH WALES
Syrah

VINTAGE

2014

VINEYARD

Printhie Estate Vineyard - 630m

PRODUCTION NOTE

Hand harvested, partially fermented with whole bunches (stalks and all) in open fermenters with about 30 days on skins. Fermented and matured in 100% 1-3 French oak – no new oak. Bottled after 15 months.

TASTING NOTE

Including whole bunches in the ferment provides a completely different texture and structure, with tight knit tannins that carry flavour further down the length of the palate. Less fruit intensity but more subtle complexity makes an intriguing wine that evolves as it sits in the glass.

WINE ANALYSIS

Alc – 12.6%, pH - 3.71, TA – 5.2g/L, RS – 1.6g/L

CELLAR POTENTIAL

It is being released with a couple of years bottle age but will continue to evolve and mature adding layers of complexity over the next decade.