



PRINTHIE

W I N E S



PRINTHIE

2019 THE SNOW LINE

THREE PINOTS

PRODUCTION NOTE

Pinot Meunier 17%, Pinot Noir 70%, Pinot Gris 13%

Similar methodologies for all 3 varieties with gentle crushing and pressing and then transferred to 3,500 litres French oak foudres for fermentation and maturation. Time is spent on yeast lees to develop further flavour and texture.

TASTING NOTE

Bright ruby grapefruit colour. More about texture than flavour intensity. Wet stone, gentle tannin, textural richness, dry finish. Some attractive red berry fruit and crushed herb savoury flavours.

WINE ANALYSIS

Alcohol 13.8%, pH 3.28, TA 5.8g/L, RS 1.9g/L

CELLAR POTENTIAL

Very appealing young and fresh.

