



PRINTHIE

WINES

Printhie Wines Tasting Notes

Wine Name	Printhie Topography Chardonnay
Vintage	2019
Varietal	Chardonnay 100%
GI	Orange 100%
Vineyard(s)	Wattleview (1,100m ASL, 85%), Bantry Grove Farm (1,000m ASL, 10%), Mitchell (650m ASL, 5%)
Key Characteristics	Chardonnay is the standout white wine variety in the Orange Region with a distinctive regional style. High elevation vineyards accentuate this style. A gentle hand with high quality French oak adds depth and complexity. Finely structure with fresh acidity and precise dark citrus flavours rather than the big tropical, buttery style.
Production Notes	High elevation vineyard sources, hand harvested, whole bunch pressed to minimise chunky grape solids and gentle extraction of soft skin tannins for structure. No juice clarification so 100% of grape solids in juice to add depth and complexity. 100% barrel fermented and matured in French oak, 25% new oak puncheons (500L). Approx 50% MLF. Usually bottled after 12 months in barrel but we matured it for an extra 6 months in a 3,800L foudre.
Tasting Notes	Modern Australian Chardonnay with the dark citrus fruit to the fore, complex but integrated French oak lurking in the background with hints of matchstick flint as well. Fresh acidity. Gentle tannins carry the flavour further along the palate with great persistence.
Analysis	Alc – 12.7%, pH - 3.31, TA – 6.9g/L, RS – 0.9g/L
Cellaring	Very appealing young and fresh. However, this wine has a great track record of evolving in the cellar for a good decade.

Bottling Date	15-Aug-2020
Release Date	December 2020