



# PRINTHIE

W I N E S

## Printhie Wines Tasting Notes

Wine Name	Printhie Mountain Range Pinot Gris
Vintage	2021
Varietal	Pinot Gris 100%
GI	Orange 100%
Key Characteristics	Pinot Gris has a comfortable home in the Orange region producing genuine varietal characteristics with great consistency. A variety of grape and juice handling are used as well as different fermentation techniques to build in layers of flavour and texture into what is often a shy variety. A very food friendly and versatile wine style.
Production Notes	The 2021 vintage was excellent vintage for Pinot Gris with nice aroma and flavour development and great acid retention. Pinot Gris has quite dark skins (not really 'grey', more mauve) so we quickly press the grapes and modify our juice handling and fermentation techniques to minimise colour. We incorporate a small amount of old French oak barrel fermentation, partial MLF and a touch of residual sugar play a role in creating a richer 'Gris' texture (as opposed to Grigio) on the palate whilst retaining freshness.
Tasting Notes	Deeper yellow colour than most young wines due to the grape skin colour. Moderate aromatic intensity typical of Pinot Gris but true to the nashi pear, golden delicious apple characteristics of the variety. Palate weight has a nice viscosity and depth with softer acid and a nice roundness. A little gentle tannin increases the length of the palate. It finishes dry and delicious.
Analysis	Alc – 13.8%, pH – 3.44, TA – 6.25g/L, RS – 3.0g/L
Bottling Date	15-June-2021

Release Date	July 2021
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