



PRINTHIE

W I N E S

Printhie Wines Tasting Notes

Wine Name	Printhie Mountain Range Sauvignon Blanc
Vintage	2024
Varietal	Sauvignon Blanc 100%
GI	Orange 100%
Vineyard(s)	Wattleview (1,050m ASL, 100%)
Key Characteristics	Printhie has been sourcing the sauvignon blanc from the Wattleview vineyard since we began wine production in 2004. The vineyard is one of the highest in Australia and well suited to sauvignon blanc. We tend to think that the earlier harvested seasons produce the best out of the sauvignon blanc rather than the protracted cool seasons. The Printhie team now runs this mature vineyard. At this high elevation, sauvignon blanc is very intense and fresh, typically making a very distinctive and aromatic wine.
Production Notes	The 2024 season had moderate temperatures, sufficient rain and was early due to an early start to spring. After harvesting, the grapes were quickly pressed and the cold juice settled. There was minimal fining and acid adjustment. The juice was fermented at cool temperatures in a stainless steel tank. The wine was bottled early to capture all the freshness of the new wine in the new season.
Tasting Notes	Very pale yellow colour. High aromatic and distinctive varietal – it couldn't be anything but sauvignon blanc. The fruit is ripe with attractive passionfruit and other aromatic tropical fruit. There is none of the awful 'cat-piss' and lantana like green character. The palate has well balanced acidity but is very fresh and lively with a long, moderately dry finish.
Analysis	Alc – 12.5%, pH - 3.44, TA – 6.7g/L, RS – 1.0g/L
Cellaring	Very appealing young and fresh. Not for the cellar. Enjoy as soon as you get your hands on it.
Bottling Date	July 2024