

# TOPOGRAPHY BY PRINTHIE



## TOPOGRAPHY BY PRINTHIE 2019 PINOT MEUNIER

### » VINEYARD

La Colline Vineyard – 940m

### » PRODUCTION NOTE

High elevation Pinot Meunier. Crushed to an open fermenter and gently hand plunged for a week to avoid coarse tannin extractive. Short maturation in a 3,500 litre French oak foudre. Single vineyard wine.

### » TASTING NOTE

Bright ruby red colour. Lifted red fruits, cherry, strawberry then some wet earth and savoury edges. Fresh and bright, soft tannin and a juicy texture. Oak does not play a big part. Medium weight. Delicious.

### » WINE ANALYSIS

Alcohol 13.5%, pH 3.46, TA 5.9g/L, Residual sugar 1.2g/L

### » CELLAR POTENTIAL

Very appealing young and fresh. No track record in cellaring but should evolve some attractive complexity in the short to medium term.

