



PRINTHIE

W I N E S

Printhie Wines Tasting Notes

Wine Name	Printhie Topography Pinot Gris
Vintage	2021
Varietal	Pinot Gris 100%
GI	Orange 100%
Vineyard(s)	Printhie (630m ASL, 100%)
Key Characteristics	Topography Pinot Gris is very deliberately pushed stylistically further toward the richer, more viscous Alsatian style – as opposed to the fresh, linear and sometimes tart Alto Adige style. Various grape and juice handling methods contribute to this style but central to it is fermentation in 3,500 litres French oak foudres. This changes the texture almost immediately and is a distinctive part of the Topography style.
Production Notes	Single vineyard wine, as is typically in the Topography range. The lower elevation is well suited to the style enabling richer fruit and softer acid. The use of some cloudy juice (with grape solids) also helps stylistically. Fermentation in foudre is key, with slightly warmer temperatures and a distinctive savoury texture. A couple of months on yeast lees also contributes palate weight and complexity.
Tasting Notes	A slight bronzy colour from the skin contact, generous fruit aromas with a hint of savoury from fermentation and maturation in the oak foudre. Very varietal flavour with pear and quince. The palate reveals a distinctive texture and complexity not often seen in Australian Pinot Gris.
Analysis	Alc – 14.0%, pH - 3.37, TA – 6.8g/L, RS – 3.5g/L
Cellaring	Very appealing young and fresh but we would expect increasing richness with time and should evolve nicely over the next 5 years.

Bottling Date	15-June-2021
Release Date	30-June-2021