

TOPOGRAPHY BY PRINTHIE



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» VINEYARD

Printhie Phalaris Vineyard– 620m

» PRODUCTION NOTE

Typical of the Topography range of wines this is from a single vineyard, fermented as a single parcel in a 3,500 litre French oak foudre. Crushed and pressed in a way to preserve freshness and delicacy. This has imparted unique flavours and textures we rarely see in Pinot Gris. Matured on yeast lees for 6 months for aromatic and textural complexity.

» TASTING NOTE

A bit of a bronzy colour from the skins, generous fruit aromas with a hint of savoury from fermentation and maturation in the oak foudre. The palate reveals a hitherto unseen texture and complexity in Printhie Pinot Gris.

WINE ANALYSIS

» Alcohol 13.4%, pH 3.15, TA 57.6g/L, RS 2.2g/L

CELLAR POTENTIAL

» Very appealing young and fresh but should evolve with some attractive complexity.

