



PRINTHIE

W I N E S

This is a single vineyard wine from Printhie's own winery block planted in 1996. The grapes were fermented in 3 tonne open fermenters, hand plunged and left on skins for 21 days. The wine was then matured in French oak hogsheads for 14 months. There were 2 new French oak barrels that were just too good to blend away, so we created a separate small volume blend. 2015 was such an exceptional year for Cabernet Sauvignon, we don't know when we might make this wine again.

TASTING NOTE

CURRENT RELEASE

2015 'SUPER DUPER' CABERNET SAUVIGNON

ABOUT THE WINE

This wine has utterly consumed and integrated the new oak that it is almost transparent. The strength of fruit absolutely sings with purity and precise varietal character. Lurking underneath are the oak complexities hinting at nuts, cedar, tobacco. It is no blockbuster but has richness and depth in its medium bodied framework and wonderful length from the fine grained tannins.



ED SWIFT
OWNER

SPECIFICATIONS

VINEYARD/S				
PRINTHIE ESTATE VINEYARD - 630m above sea level				
ALCOHOL	pH	TA	RS	CELLAR
12.8%	3.90	6.5g/L	0.2g/L	10 Years



The Orange wine region is defined by elevation. Vineyards sit above the 600m contour line and rise to 1,100m in elevation. These elevated vineyard sites provide a cool climate suitable for making aromatic white wines and medium bodied, perfumed red wines.

ORANGE
NEW SOUTH WALES | 600m - 1,100m elevation