



PRINTHIE

WINES

High elevation vineyard sources combined with winemaking techniques often seen with reserve chardonnays, ie higher juice solids, wild ferment, warmer fermentation temperatures, yeast lees stirring after ferment, some natural malolactic fermentation and late sulphuring. Fermentation & maturation in older oak and small vessels. New oak does not play a part in this style.

TASTING NOTE

CURRENT RELEASE

2017 'MOUNT CANOBOLAS' SAUVIGNON BLANC

ABOUT THE WINE

This is a single vineyard wine from David Gartrell's Wattleview Vineyard. It is sited at 1,050m ASL just under the peak of Mt Canobolas at Nashdale. This high elevation maintains cool temperature throughout the growing season producing wonderful varietal character. This wine was made alike like a chardonnay – cloudy juice, barrel fermentation in old French oak, wild yeast. We are looking for an alternative expression/style of this wonderful grape.

Pale colour. More muted varietal aromas than your average sauvignon blanc and intentionally so. We are looking for less impact and more complexity. Still recognisable as sauvignon blanc with its green nettle, hint of passionfruit and cut grass but also some nutty, more savoury elements barrel and ferment characters and a more rounded texture.

SPECIFICATIONS

VINEYARD/S				
WATTLEVIEW VINEYARD - 1.040m above sea level				
ALCOHOL	pH	TA	RS	CELLAR
12.5%	3.22	6.6g/L	1.1g/L	5+ 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 | 600m - 1,100m elevation
NEW SOUTH WALES