



# PRINTHIE

W I N E S

## Printhie Wines Tasting Notes

Wine Name	Printhie Topography Sauvignon Blanc
Vintage	2021
Varietal	Sauvignon Blanc 100%
GI	Orange 100%
Vineyard(s)	Wattleview (1,070m ASL, 100%)
Key Characteristics	Topography Sauvignon Blanc is a new wine to the Topography range. Intended to show more depth and complexity than the Mountain Range version as well as a different texture due to fermentation in a French oak foudre but still distinctively sauvignon blanc. If you want to take your sauvignon blanc to the next level, then this wine is for you.
Production Notes	Single vineyard wine, as is typically in the Topography range. One of, if not the highest vineyard in Australia – ideal for distinctive sauvignon blanc characters. Fermentation in foudre is key imparting a distinctive savoury edge to the texture. The fermentation finishes with slightly warmer temperatures that softens the acidity. A couple of months on yeast lees also contributes palate weight and complexity.
Tasting Notes	A pale colour. Sauvignon Blanc aromas leap out of the glass with generous fruit such as passionfruit, guava and lychee. The foudre doesn't influence the aromas and flavours but more the texture having built an additional layer of complexity with a drier, more savoury finish.
Analysis	Alc – 12.0%, pH - 3.25, TA – 9.4g/L, RS – 1.5g/L
Cellaring	Very appealing young and fresh. But back in the days when Printhie made an MCC Sauvignon Blanc they had the ability to age beautifully between 5-10 years. It will be interesting to watch this evolve over the next 5 years. Being much fruitier than the MCC versions, it may age differently to those wines. Only time will tell.

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