



PRINTHIE

W I N E S

Printhie Wines Tasting Notes

Wine Name	Printhie Topography Pinot Gris
Vintage	2024
Varietal	Pinot Gris 100%
GI	Orange 100%
Vineyard(s)	Printhie (630m ASL, 100%)
Key Characteristics	Pinot Gris is the only white variety that Printhie grows in the original vineyard plantings in the north-west corner of the Orange region near Molong. Most Australian Pinot Gris/Pinot Grigio wines are what I would call transitional styles – not the racy, light bodied Italian Grigio nor the more luscious, viscous Alsatian Gris. The Topography Pinot Gris is our attempt to move the dial more towards the richer, more textured Alsatian end of the spectrum, whilst not be reliant on other varieties for aroma & flavour and not reliant on sugar for texture.
Production Notes	Sourced from two vineyard blocks at the winery but divided into many different fermentation parcels – up to 8 or more. Some are pressed immediately to capture the aromatics and retain freshness, others get up to three days macerating on the skins to extract deeper flavours and textures. Some are fermented in stainless steel tanks. Others are fermented in 3,800 litre French oak barrels called foudre, some even in 300 litre hogsheads. This provides more blending options so we can craft a more interesting and characterful wine.
Tasting Notes	Obvious rose gold colour – a result of the skin contact of some of the parcels. There are pretty floral and nashi pear aromas with a touch of ginger spice in the background. The texture of the wine immediately spreads across the palate (Gris) rather than having a straight and narrow acid line (Grigio). Minimal residual sugar (1.4g/L) adds weight to the mid-palate without being sweet. There are fine tannins that lengthen the flavour and carry down the palate. A little warmth from ripe fruit. It finishes dry.
Analysis	Alc – 13.2%, pH - 3.22, TA – 6.4g/L, RS – 1.4g/L
Cellaring	Very appealing young and fresh. This wine will evolve in the cellar for a 3-5 years adding weight and complexity. The choice is yours.