



**PRINTHIE**  
WINES

## Printhie Wines Tasting Notes

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| Wine Name           | Printhie Super Duper Syrah   |
| Vintage             | 2021   |
| Varietal            | Shiraz 100%  |
| GI                  | Orange, NSW 100%   |
| Vineyard(s)         | Printhie (620m ASL) 100%   |
| Key Characteristics | Shiraz but in a different guise. The Orange region does not make your typical big, brawny Aussie shiraz. Its cool climate origins creates a more medium bodied, fresh crunchy red fruited wine, very aromatic. The premise behind Super Duper was to step outside 'standard' winemaking methodology and utilise methods like whole bunch fermentation often seen in varieties such as pinot noir. If Orange shiraz is a different expression of Australian shiraz, then Super Duper is a different expression of Orange shiraz.  |
| Production Notes    | The fruit is grown in the original Printhie vineyard next to the winery at lower elevation (620m) where shiraz can properly ripen even in cooler years. There are a mixture of hand and machine harvested fruit. The hand harvested fruit is fermented as whole bunches of grape with the berries still attached to the stalks and gentle foot trodden over the subsequent 3 weeks to start fermentation as well as allow for some carbonic maceration and extraction of stem tannins to produce a completely different fruit and tannin profile compared to destemmed and crushed fruit. The machine harvested grapes are destemmed and crushed in small open fermenters. After fermentation the grapes are pressed and transferred to 500 litre Boutes Grand Reserve French oak puncheons for maturation for 18 months before bottling. New oak does not play a big role in the blend. |
| Tasting Notes       | Bright ruby red colour. Mixed berry compote, rhubarb, a hint of barrel toast and savoury earthiness on the nose. The palate is lithe without an explosion of fruit but alluring complexity and textural richness. This is not about a flavour bomb but a slow, drawn-out evolution of flavours and layers of texture that change each time you take a sip of wine and the longer the wine spends in the glass the more it will reveal itself.  |
| Analysis            | Alc – 13.5%, pH - 3.59, TA – 5.6g/L, RS – 1.5g/L   |
| Cellaring           | Very appealing on release. This wine will evolve gloriously over the next decade or more with careful cellaring.   |
| Bottling Date       | October 2022   |
| Release Date        | July 2023  |