

Printhie Wines Tasting Notes

| Wine Name | Printhie Snow Line Rosé |
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| Vintage | 2023 |
| Varietal | Pinot Noir 80%, Pinot Meunier 5%, Pinot Gris 15% |
| GI | Orange 100% |
| Vineyard(s) | Printhie Vineyard (630m ASL, 100%) |
| Key Characteristics | This is an unconventional but logical blend of Pinot Noir, Pinot Meunier and Pinot Gris to produce an alluring, complex rosé. Dominated by red pinot varieties, pale in colour, dry on the palate. Bottled into a distinctive bottle that only adds to the intrigue. Curiosity will be highly rewarded. |
| Production Notes | Single vineyard wine, as is common in the Topography range. Pinot Noir and Meunier harvested and fermented together in large 3,500 litre French oak barrel called a foudre - actually in Printhie's oldest foudre purchased in 2016. The foudre adds savouriness and texture, not oak flavour. The Pinot Gris is blended after fermentation. Time is spent on yeast lees to develop further flavour and texture. |
| Tasting Notes | Pale but bright soft pink colour. The wine has lovely red fruit character, strawberries, cherry, pomegranate. However, it is as much about texture than flavour intensity. Wet stone, savoury tannin, textural richness, dry finish. |
| Analysis | Alc – 13.0%, pH - 3.45, TA – 5.1gL, RS – 2.3gL |
| Cellaring | Very appealing young and fresh. |
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| Bottling Date | September 2023 |
| Release Date | November 2023 |