



PRINTHIE

W I N E S

Printhie Wines Tasting Notes

Wine Name	Printhie Topography Chardonnay
Vintage	2023
Varietal	Chardonnay 100%
GI	Orange 100%
Vineyard(s)	Annagrove Park (750m ASL 70%) Wattleview (1,100m ASL 25%), Newbridge (1,00m ASL, 5%)
Key Characteristics	Chardonnay is the standout white wine variety in the Orange Region with a distinctive regional style. High elevation vineyards accentuate this style. A gentle hand with high quality French oak adds depth and complexity. Finely structure with fresh acidity and precise dark citrus flavours rather than the big tropical, buttery style. Modern Australian chardonnay at its best.
Production Notes	An 'old school' Orange growing season – cool and at times damp and late ripening – great for chardonnay. High elevation vineyard sources, hand harvested, whole bunch pressed to minimise chunky grape solids and gentle extraction of soft skin tannins for structure. No juice clarification so 100% of grape solids in juice to add depth and complexity. 100% barrel fermented and matured in French oak, 30% new oak puncheons (500L). Approx 80% MLF. Bottled a little earlier but has come together with lovely integration.
Tasting Notes	Modern Australian Chardonnay with the dark citrus fruit to the fore, complex but integrated French oak lurking in the background with hints of matchstick flint as well. Fresh acidity provides structure and length. Gentle tannins carry the flavour further along the palate with great persistence.
Analysis	Alc – 12.7%, pH - 3.38, TA – 5.9g/L, RS – 0.8g/L
Cellaring	Very attractive young and fresh. However, this wine has a great track record of evolving in the cellar for a good decade.
Bottling Date	October 2023