



# PRINTHIE

W I N E S

## Printhie Wines Tasting Notes

Wine Name	Printhie Topography Pinot Noir
Vintage	2022
Varietal	Pinot Noir 100%
GI	Orange 100%
Vineyard(s)	Millwood (950m ASL, 50%), Winery Block (650m ASL, 37%) & Wattleview (1050m ASL, 13%)
Key Characteristics	There are a couple of key features we aimed for: the wine should taste of Pinot Noir; fruit freshness should be the predominant characteristic with whole bunch, new oak and secondary earthiness should all be in the background; the structure should not be forced, balance and approachability is the key; the wine should be delicious.
Production Notes	A genuinely cool year and perfect for the long slow ripening of Pinot Noir. This is the second Pinot Noir released under the Printhie label since 2013 and our understanding and methodology with Pinot Noir continues to evolve. It incorporates fruit from Printhie's new Millwood Vineyard and the long-established Wattleview Vineyard from which Printhie has sourced fruit from since 2004 and now leases & manages. These 2 vineyards include 5 clones of Pinot Noir – 114, 115, 667, 777 & Abel. Fruit from the winery block incorporates another clone – MV6. Fermented with various methods – some with whole bunches and some without, some carbonic maceration, matured in 500 litre puncheons and 300 litre hogsheads – all French oak and about 15% new.
Tasting Notes	Nice, bright crimson colour. Fresh and bright. Lifted red fruits, raspberry, strawberry, a hint of cedary oak and stemmy tannins give complexity and length. It tastes of Pinot Noir and has the depth and complexity to add real interest. Medium weight. Delicious.
Analysis	Alc – 12.3%, pH - 3.62, TA – 5.7g/L, RS – 2.0g/L
Cellaring	Very appealing young and fresh but will evolve some attractive complexity in the short to medium term.
Bottling Date	August 2023