



# PRINTHIE

W I N E S

## Printhie Production Notes

Wine Name	Printhie Millwood Single Vineyard Chardonnay
Vintage	2022
Varietal	Chardonnay 100%
GI	Orange 100%
Vineyard(s)	Millwood (950m ASL, 100%)
Key Characteristics	The second release of the Millwood Single Vineyard Chardonnay. We are attempting to match fruit characteristics, oak style, lees stirring, malolactic fermentation in a way to best express this cool high elevation site. It will sit alongside the other single vineyard release – Wattlevue, as a contrast of site, elevation, clonal variation and style of oak maturation. Viva la difference.
Production Notes	Hand harvested, whole bunch pressed. Minimal fining or additions. Juice with solids transferred to barrel for fermentation and maturation in 100% French oak from the Vosges forest and coopered by Tonnellerie Daugard & Jaegle. The final blend was 30% new French oak puncheons and 70% 1 & 2-year old French oak puncheons. Yeast lees stirred for several months after fermentation then left to rest and integrate for several more months. Approx 50% malolactic fermentation to balance the high acidity from a cool year. Blended from oak into stainless steel just before the following vintage then bottled just after the 2023 vintage period.
Tasting Notes	Bright mid-straw colour. Crystal clear citrus fruit complemented by the citrusy, almond meal Vosges oak. There is a faint suggestion of fermentation derived matchstick. A lighter palate texture that dances across the palate. Acid provides a linear structure with gentle tannins providing length of flavour. Lovely back palate complexity. Deceptively complex in its subtlety.
Analysis	Alc – 12.5%, pH - 3.44, TA – 6.8g/L, RS – 0.3g/L

Cellaring	The wine is fresh as a daisy and will easily live for a decade as it evolves in bottle and the richness grows.
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Bottling Date	August 2023
Release Date	October 2024