



PRINTHIE

W I N E S

Printhie Production Notes

Wine Name	Printhie Wattlevue Single Vineyard Chardonnay
Vintage	2022
Varietal	Chardonnay 100%
GI	Orange 100%
Vineyard(s)	Wattlevue (1,050m ASL)
Key Characteristics	The second release of the Wattlevue 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 – Millwood, 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 Allier and Tronçais forests and coopered by Tonnellerie Ermitage. The final blend was 50% new Tronçais French oak puncheons and 50% 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. More malolactic fermentation than in 2021 for textural balance rather than flavour expression but retaining fresh acidity. 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. Dark citrus and stone fruit. Matchstick complexity and roasted cashew oak. Expresses more density and weight and slightly bolder than the Millwood. On the palate the texture builds to a peak about three-quarters of the way down the palate. A little bit more ‘fat’ in the mid-palate and not quite as linear as Millwood. Persists with elegant tannins providing. For all its underlying complexity, fruit still dominates the wine.
Analysis	Alc – 12.5%, pH - 3.36, TA – 7.5g/L, RS – 0.2g/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