



# PRINTHIE

W I N E S

Wine Name	Printhie Super Duper Chardonnay
Vintage	2022
Varietal	Chardonnay 100%
GI	Orange, NSW 100%
Vineyard(s)	Wattleview (1,050m ASL) 100%
Key Characteristics	Power with elegance – this is the mantra for Super Duper Chardonnay. Conceived to be a beacon of the finest grape variety in Orange and stand proudly alongside other benchmark chardonnays from other benchmark regions across Australia and be able to hold its own in that company expressing its origins from the Orange region. The 2022 vintage represents the 10 <sup>th</sup> year of production since the Super Duper Chardonnay was conceived. A wine worthy of this milestone.
Production Notes	The 2022 was exclusively sourced from the Wattleview Vineyard, one of the highest in Australia. Hand harvested, whole bunch pressed to retain freshness and minimise harsh extraction yet pick up some gentle tannins structure for textural length and complexity. Fermented with 100% of its grape juice solids for fruit complexity and texture. Fermented in 100% Mercurey French oak puncheons (500 litre) with 50% new oak, 50% third use. Occasional lees stirring for savoury complexity and mouthfeel. Maturation for 10 months in barrel then 8 months in stainless steel before bottling.
Tasting Notes	Mid straw colour typically of barrel fermented chardonnay. Excellent aromatic intensity that shows ripe citrus such as ruby grapefruit, blood orange and stone fruit, some seductive toasty oak and a hint of flint. The palate has lovely integration and terrific palate length thanks to those gentle tannins. There is a sense of fullness and richness but retaining freshness and not being overblown – this is power with elegance. Complex and layered. This will evolve gloriously in the bottle over a decade.
Analysis	Alc – 12.2%, pH - 3.32, TA – 7.7g/L, RS – 0.2g/L
Cellaring	Very appealing on release. This wine will evolve gloriously over the next decade or more with careful cellaring.

Bottling Date	August 2023
Release Date	January 2025