



# PRINTHIE

W I N E S

## Printhie Wines Tasting Notes

Wine Name	Printhie Snow Line Rosé
Vintage	2024
Varietal	Pinot Noir 83%, Pinot Meunier 5%, Pinot Gris 10%
GI	Orange 100%
Vineyard(s)	Printhie Vineyard (630m ASL, 100%)
Key Characteristics	This is an unconventional but logical blend of the 3 pinot mutations to produce an alluring, complex rosé. Dominated by red pinot varieties, pale in colour, dry on the palate. Curiosity will be highly rewarded.
Production Notes	Single vineyard wine, as is common in the Topography range. Pinot Noir and Meunier harvested and fermented together in large 3,500 litre French oak barrel called a foudre as well as stainless steel tanks. The foudre adds savouriness and texture, not oak flavour. The stainless steel keeps the fruit at its freshest. The Pinot Gris is blended after fermentation. Time is spent on yeast lees to develop further flavour and texture. After blending the wine undergoes further maturation in stainless steel tanks to allow integration, whilst maintaining freshness.
Tasting Notes	Pale but bright soft pink colour. The wine has lovely red fruit character, strawberries, cherry, pomegranate and orange peel. However, it is as much about texture than flavour intensity. River pebble, savoury tannin, textural richness, dry finish.
Analysis	Alc – 13.4%, pH - 3.26, TA – 5.0g/L, RS – 2.8g/L
Cellaring	Very appealing young and fresh. Rosé is never much of a cellaring wine.
Bottling Date	August 2025
Release Date	August 2025