



PRINTHIE

W I N E S

Printhie Wines Tasting Notes

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| Wine Name | Printhie Vintage Cuvée |
| Vintage | 2024 |
| Varietal | Chardonnay 86%, Sauvignon Blanc 9%, Pinot Noir 5% |
| GI | Central Ranges 100% |
| Vineyard(s) | Canowindra (300m ASL, 86%), Wattleview (1,050m ASL, 9%), Newbridge (1,000m ASL, 5%) |
| Key Characteristics | Chardonnay is the dominant variety and is a classic sparkling wine variety, harvested with aroma and flavour ripeness, quickly pressed, clarified juice for clean fruit expression, tank fermented, primary fermentation yeast lees aged, moderate dosage for balance. |
| Production Notes | A warm but not hot growing season with an early harvest which is just perfect for this style of sparkling wine. Great retention of natural acidity for freshness and moderate temperatures during ripening for full flavour development. Harvested then quickly pressed and fermented in stainless steel tank to retain as much primary fruit and freshness as possible. A short period of yeast lees ageing after fermentation in tank before bottling. |
| Tasting Notes | Based firmly on Chardonnay with bright fresh citrus and floral aromas and flavours along with some light stone fruit character. Some sauvignon blanc for additional freshness and fruit complexity. A small volume of pinot noir for depth. This is all about fruit purity. Attractive, fine mousse with a gentle fizz on the palate. Nice acid/sugar balance making this wine very approachable and more-ish. |
| Analysis | Alc – 12.0%, pH - 3.21, TA – 8.2g/L, RS – 15.0g/L |
| Cellaring | Drink it while it is young and fresh. |