

PRINTHIE
mountain range



PRODUCT Printhie Sparkling

VINTAGE 2016 **REGION** Orange

IMAGE



WINEMAKER Drew Tuckwell

WINEMAKER NOTE

Sourced predominantly from a single vineyard block of at 900m above sea level and facing east, so is naturally suited to sparkling wine. The grapes were quickly processed, the juice clarified through cold settling followed by a cool fermentation. The malolactic fermentation was prevented to retain acidity and freshness but the wine remained on its yeast lees for six months to add complexity.

TASTING NOTE

The Orange region is ideal for sparkling wine due to its high elevation, cool climate and fantastic resource of chardonnay. It is climatic similar to northern Tasmania which is well recognised for its sparkling wine. This wine is 90% chardonnay, has very clear citrus and green apple flavours. There is 10% pinot noir in the blend just to spice things up and add some fruit complexity. There is a very balanced dosage, inviting another taste.

CELLARING Up to 3 years from vintage. Best young and fresh.

ALC / STD DRINKS 11.0% alc. 6.5 Std drinks.

ADDITIVES Milk fining products. Preservatives 220.