

TOPOGRAPHY BY PRINTHIE



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» VINEYARD

La Colline Vineyard – 940m

» PRODUCTION NOTE

Single vineyard wine. Crushed and pressed in a way to preserve freshness and delicacy. Fermented at cool temperatures in stainless steel tanks. Matured on yeast lees for 6 months for aromatic and textural complexity.

» TASTING NOTE

Pale straw colour. Rich aromatics of spiced apple Danish, floral and citrus. The palate is a little drier than previous vintages but maintains a wonderful sugar/acid balance delivering freshness, intensity and great length.

» WINE ANALYSIS

Alcohol 12.9%, pH 3.14, TA 5.6g/L, RS 5.8g/L

» CELLAR POTENTIAL

Very appealing young and fresh. However, this wine has a great track record of evolving in the cellar for a good decade.

