

TOPOGRAPHY BY PRINTHIE



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» VINEYARD

Bantry Grove Farm - 890m

» PRODUCTION NOTE

Significant change in barrel selection for fermentation and maturation. We adopted 500L puncheons instead of 300L hogsheads aiming to keep all the complexity but achieve better integration. Hand harvested, whole bunch pressed, 100% solids in juice, 25% new oak, 50% MLF.

» TASTING NOTE

Mid-straw colour. Highly complex aromas & flavours of bright dark citrus, apple & floral fruit. Background nuttiness & toast from the oak, hints of struck matchstick from the solids. Gentle phenolic length & great persistence.

» WINE ANALYSIS

Alcohol 12.7%, pH 3.37, TA 6.3g/L, RS 0.9g/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.

