



Card Collection 2006 SHIRAZ

Card Collection is an exotic collection of wines from mediterranean grape varieties sourced predominantly from our premium vineyards, creating fine wines that are fruit driven and flavoursome.

VINTAGE

2006 vintage was an excellent year with a very cool ripening period resulting in superb varietal flavours.

WINEMAKING

The grapes were fermented between 22 and 26 degrees C and then held on skins post ferment for one week post fermentation. Following the completion of Malo-lactic fermentation, the cuvee was prepared with 8% estate petit verdot to give aroma lift and filling of the middle palette. The wine was aged for 8 months with convection toasted American and French oak to complement the overall depthy fruit aroma and taste composition. The wine was lightly filtered, though un-fined.

COLOUR

Vibrant red in colour with youthfull purple hues.

BOUQUET

Appealing aromas of five spice with complex blackcurrents and cinnamon herbs.

PALATE

Black cherry flavours with vanilla oak nuances.

SUGGESTED FOOD

Enjoy with beef sirloin with herb gravy.

CELLARING

Ready to drink now. The Card Collection 2006 shiraz will reward with careful cellaring for a further 5 years.



100% MUDGEE
AUSTRALIA

alcohol: 13%
ph: 3.6
acid: 6.7 g/l

Prince Hill Wines

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