



## *Eighty Links* 2006 CHARDONNAY

Prince Hill is the site of the last resting place of James Prince, an early Mudgee pioneer who lived at the homestead where our winery is now located. Born in 1862, he travelled to North America in search of Gold, then returned to his home town of Mudgee to work the land. He symbolises the hard years of the early pioneers who reared sheep and cattle, panned for gold, farmed fruit and more recently mastered the craft of winemaking. To celebrate this pioneering spirit Prince Hill Wines has developed a range of super premium wines to showcase the emerging wine region of Mudgee.

### VINTAGE

Prince Hill Reserve wines are made from the very best fruit picked from our estate vineyards in Mudgee.

### WINEMAKING

The grapes were crushed, must chilled to 8°C, pressed, and the juice cold settled for 24 hours. After clarification and yeast inoculation a portion of the fermentation was transferred to barrel, with the remainder fermented in tank to retain primary fruit freshness. Temperatures were maintained at 12-15°C throughout. On the completion of fermentation, the barrels and tank were lees stirred (battonage) to give a creamy texture. The final cuvee for this wine was assembled using Prince Hill components after one year maturation, with additional barrel ageing in French oak employed for 6 months, before being fined, filtered and bottled in November 2007.

### COLOUR

This reserve chardonnay is pale straw in colour with an attractive green tinge.

### BOUQUET

This chardonnay shows a complex combination of lime and lemon aromas with soft cashew toast nuances.

### PALATE

Full mid palate with a hint of toasty oak and a balanced long finish.

### SUGGESTED FOOD

Couple with whole roasted stuffed salmon with basil mayonnaise.

### CELLARING

Ready to enjoy now, the Eighty Links 2006 chardonnay will develop for a further 10 years with careful cellaring.



*Eighty*

100% MUGEE  
AUSTRALIA

alcohol: 14.5%  
ph:  
acid: g/l

*Prince Hill Wines*