



# Five Shillings

## 2006 SHIRAZ

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, macerated on skins for 48 hours, then inoculated and fermented to dryness with pump overs three times a day. The fermentation temperature was maintained at 24-28c throughout. After one week post fermentation maceration, the wine was pressed off skins and transferred to barrel and aged in Spanish coopered American oak for one year. The final cuvee for this wine was then made from a selection of Prince Hill shiraz components with additional barrel aging in French oak employed for 6 months before being fined, filtered and bottled in November 2007.

### COLOUR

This bold reserve shiraz is deep dark red in colour with purple hues.

### BOUQUET

Huge black cherry and red berry aroma's intertwining with a sweet and nutty toasted oak nuances.

### PALATE

The weighty mid palate is girdled by bold berry fruits, a touch of spice and pepper and a lustroously, long soft tannin with a vanilla toast finish.

### SUGGESTED FOOD

Couple with slow cooked beef cheeks with spicy potatoes and horseradish and herb cream.

### CELLARING

Ready to enjoy now, the Five Shillings 2006 shiraz will develop for a further 10 years with careful cellaring.

### AWARDS TO DATE



100% MUGEE  
AUSTRALIA

alcohol: 14.5%  
ph:  
acid: g/l

Prince Hill Wines