



Acrobat

2006 CHARDONNAY

Like our agile acrobat, our talented winemakers deliver a memorable performance with every wine they craft. Acrobat wines are fresh and fruity wines made from premium fruit and are ready to drink now.

VINTAGE

2006 was an excellent harvest for quality with good fruit set, clean weather during the grape's development and a cooler spell in March / April to afford generous flavour expression.

WINEMAKING

The 2006 chardonnay grapes were harvested in the cool of the morning to maximise fruit quality. Separate batches were fermented in stainless steel tanks and French oak barriques. The wine stored in barrels was stirred on lees for six months to maximise mouthfeel and oak integration. All components were blended prior to bottling.

COLOUR

Pale gold with a lemon hue.

BOUQUET

Aromas of spiced pear and honeydew melon.

PALATE

Medium bodied pear fruit flavours with a zesty lime finish.

SUGGESTED FOOD

Creamy mushroom risotto or lightly flavoured chicken dish.

CELLARING

A ready to drink wine, enjoy whilst young and fresh.



100% MUDGEE
AUSTRALIA

alcohol: 13.5%
ph: 3.10
acid: 6.3 g/l

Prince Hill Wines

www.princehillwines.com