



Prince Hill Range 2006 MERLOT

Prince Hill Wines specialises in the production of wines for Italian and French grape varieties which are sourced from our own and our grower's premium vineyards on the western slopes of the Great Dividing Range.

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 Merlot grapes were harvested entirely from block # 12 on the winery side vineyard, receiving a soft gradient air flow advantage and a deep loam and mica soil base. Fermentation was conducted between 22 and 26 degrees C with an additional two weeks soak on skins before pressing out. The wine was aged in 1 and 2 year old French oak barriques for 12 months and was lightly filtered with no fining.

COLOUR

Dark ruby red in colour with purple hues.

BOUQUET

Pronounced plum and date jam aromas are supported by hints of spice and lavender.

PALATE

The finish is smooth and rounded with velvety tannins. Subtle layered dark plum and chocolate raisin combined well with sweet oak nuances give this wine great length and character.

SUGGESTED FOOD

Team this wine with your favourite pasta dish or lamb casserole.

CELLARING

Enjoy now or cellar for 3 to 5 years in ideal conditions.



100% MUDGEE
AUSTRALIA

alcohol: 14.5%
ph: 3.33
acid: 6.7 g/l

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www.princehillwines.com