



# Prince Hill Range

## 2006 SHIRAZ

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 Shiraz grapes were harvested entirely from block # 2 on the winery side vineyard. 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 Spanish coopered American oak barriques for 12 months and was lightly filtered with no fining.

### COLOUR

Deep ruby red-purple in colour.

### BOUQUET

Pronounced 'brooding' peppery and redcurrant compote with integrated warm vanilla / almond toast.

### PALATE

Full bodied with pronounced blackberry mocha and clean acidity. A soft infusion of vanilla smoke character with proportionate tannin structure. Finishing long, warm with sweet forest floor nuances.

### SUGGESTED FOOD

Team this wine with rare rib eye steak or richly flavoured game including venison and succulent kangaroo steak.

### CELLARING

Enjoy now or cellar for 3 to 7 years in ideal conditions.

### AWARDS TO DATE

BRONZE MEDAL - 2007 Melbourne Wine Show  
BRONZE MEDAL - 2007 Cowra Wine Show



100% MUDGE  
AUSTRALIA

alcohol: 14.5%  
ph: 3.36  
acid: 6.6 g/l

*Prince Hill Wines*