



Prince Hill Range 2006 CHARDONNAY

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 to afford generous flavour expression.

WINEMAKING

The 2006 Chardonnay grapes were de-stemmed, lightly pressed and the juice tank settled for one day. The juice was then racked off settled solids. 15% of the cuvee was fermented in new and one year old French oak barrels continuing with full malo-lactic fermentation, then racked and returned to barrel age for 9 months. The remaining 85% was tank fermented and malo-lactic arrested. The wine was aged for 9 months on periodically mixed yeast lees. Finally the two portions were blended judiciously, stabilised then diatomaceous earth filtered.

COLOUR

Shimmering pastel straw in colour with a slight green tinge.

BOUQUET

Semi pronounced sweet yeasty toast aromas with ripe lime zest and herb.

PALATE

Full bodied dry grapefruit and creamy ripe pear flavours, coupled with a background of light toast and cashew nuance. Clean lingering finish of warm citrus.

SUGGESTED FOOD

Team this wine with grilled or smoked fish or chicken.

CELLARING

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

AWARDS TO DATE

BRONZE MEDAL - 2007 Melbourne Wine Show



100% MUDGEE
AUSTRALIA

alcohol: 14%
ph: 3.16
acid: 7.7 g/l

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