



## Card Collection

### 2006 SANGIOVESE BARBERA

Card Collection is an exotic collection of wines from mediterranean grape varieties sourced predominantly from our premium vineyards, creating fine wines that are fruit driven and flavoursome.

#### VINTAGE

2006 vintage was an excellent year with a very cool ripening period resulting in superb varietal flavours.

#### WINEMAKING

The grapes were fermented between 22 and 26 degrees C and then held on skins post ferment for one week. Following the completion of Malo-lactic fermentation, the wine was aged in American oak for 8 months before a light filtration.

#### COLOUR

Ruby red in colour rounded out by lively garnet reflections.

#### BOUQUET

Pronounced black fruits, tobacco, spices and mineral note aromas.

#### PALATE

Medium bodied ripe and rounded blackberry and red apples, the wine finishes soft and smooth with hints of warm spice.

#### SUGGESTED FOOD

Enjoy with milanese veal cutlets with fresh tomato topping.

#### CELLARING

Ready to drink now. The Card Collection 2006 sangiovese barbera will reward with careful cellaring for a further 5 years.



100% MUDGEE  
AUSTRALIA

alcohol: 14%

*Prince Hill Wines*