



Prince Hill Range 2009 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

2009 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 2009 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

Pale straw in colour with a slight green tinge.

BOUQUET

Light melon and stone fruit aromas.

PALATE

Crisp palate with persistent length of fruit and a layer of light cashew nut flavours.

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.



100% MUDGEE
AUSTRALIA

alcohol: 13.5%

Prince Hill Wines