

Acrobat

2010 MERLOT ROSE

Like our agile acrobat, our talented winemakers deliver a memorable performance with every wine they craft. Acrobat wines are fresh and fruity wines made from premium fruit and are ready to drink now.

VINTAGE

2010 was a very promising year with good spring conditions and fine weather over the summer. The whites ripened without any problems but mid harvest rains put pressure on the ripening of the reds. The merlot for this wine was picked on the 2nd March to retain the bright fruit characteristics.

WINEMAKING

The grapes were crushed to a rotary fermenter and inoculated with a culture of pure yeast. The wine was left on skins for 18 hours then pressed off skins to a white fermentation tank and allowed to ferment at 15 degrees centigrade until refrigeration was applied to stop the ferment with some residual sugar. The wine was filtered and bottled at 6 months to retain the lively fruit characters.

COLOUR

A bright and lively pink.

BOUQUET

Red cherry and candy floss.

PALATE

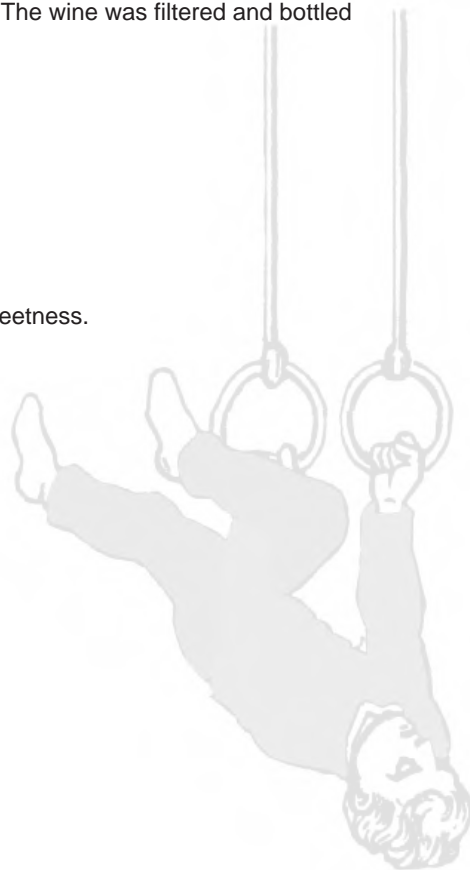
A crisp raspberry fruit flavoured wine with a hint of sweetness.

SUGGESTED FOOD

Prosciutto, fig and goat's cheese salad.

CELLARING

A ready to drink wine.



100% MUDGEE
AUSTRALIA

alcohol: 13%
pH: 3.18
acid: 6.23 g/l g/l

Prince Hill Wines

www.princehillwines.com