



Five Shillings

2008 SHIRAZ

James Prince, an early Mudgee pioneer, born in 1862, travelled to North America in search of Gold, then returned to his home town of Mudgee to work the land. He symbolises the hard years of the early pioneers who reared sheep and cattle, panned for gold, farmed fruit and more recently mastered the craft of winemaking. To celebrate this pioneering spirit Prince Hill Wines has developed a range of super premium wines to showcase the emerging wine region of Mudgee.

VINTAGE

Prince Hill Reserve wines are made from the very best fruit picked from our estate vineyards in Mudgee.

WINEMAKING

The grapes were crushed, then inoculated with selected wine yeast and fermented to dryness on skins with pump overs three times a day. The fermentation temperature was maintained at 24-30 degrees Centigrade throughout. After a period of maceration, the wine was pressed off skins and transferred to barrel for ageing in American and French oak for one year. This Reserve wine was from a selection of the very best Prince Hill shiraz.

COLOUR

Dark red in colour with a purple hue.

BOUQUET

Ripe blackberry fruit and pepper spice.

PALATE

Sweet berry fruit with complex cinnamon.

SUGGESTED FOOD

Couple with slow cooked beef cheeks with spicy potatoes and horseradish and herb cream.

CELLARING

Ready to enjoy now, the Five Shillings 2008 shiraz will continue to develop and reward with cellaring in the medium term.

AWARDS

2009 BRONZE - NSW Wine Awards.

2009 Winestate Magazine - November/December 2009 Issue - 3 1/2 Stars.



100% MUDGEE
AUSTRALIA

alcohol: 14.5%
pH: 3.48
acid: 6.48 g/l

Prince Hill Wines