



Five Shillings

2009 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

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 grapes were selectively harvested from block 2, crushed to a rotary fermenter and inoculated with a culture of pure yeast. The wine was fermented at 28 degrees centigrade until dry 9 days later and left to macerate on skins for 7 days, then pressed off skins and transferred to a mixture of American and French oak. This Reserve wine was lightly fined with casein before filtering and bottling at 12 months.

COLOUR

Dark red in colour with a purple hue.

BOUQUET

Blackberry fruit with white pepper and cinnamon spice.

PALATE

A complete mix of cedary oak and dark berry fruit flavours with a strong tannin finish.

SUGGESTED FOOD

Team this with your favourite premium beef dish.

CELLARING

Ready to enjoy now, the Five Shillings 2009 shiraz will continue to develop and reward with cellaring for 5 to 8 years in ideal conditions.



100% MUDGEE
AUSTRALIA

alcohol: 13.5%
pH: 3.51
acid: 6.43 g/l

Prince Hill Wines