



Prince Hill Range

2009 BARBERA

Prince Hill Wines specialises in the production of wines from 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

The 2009 vintage in Mudgee was excellent. The season started out with heavy spring rains which got the vines off to a good start. The early part of the summer was mild and ideal for vine growth. The heat wave conditions which were experienced during January were interspersed with cooler winds from the coast which moderated the effects of the heat and the vines got through this period in a relatively good state. Most importantly the period between veraison (fruit colouring) and maturity was fine and mild allowing the development of intense flavours.

WINEMAKING

The 2009 barbera grapes were harvested entirely from our vineyards. Fermentation was conducted between 22 and 26 degrees centigrade with an additional two weeks soak on skins before pressing out. The wine was aged in 1 and 2 year old Spanish coopered American oak barrels for 12 months and was lightly filtered with no fining.

COLOUR

Dark red in colour with purple hues.

BOUQUET

Intense blueberry fruit aroma with a slight bubblegum note.

PALATE

Full bodied palate with rich fruit flavours with a soft clean finish.

SUGGESTED FOOD

Team this wine with rare rib eye steak or richly flavoured game.

CELLARING

This wine will continue to develop and reward with cellaring in the medium term.

AWARDS

2010 Winestate Magazine - Central and Western NSW May/June Issue - 4 stars
2010 Mudgee Wine Show - Bronze



100% MUDGEE
AUSTRALIA

alcohol: 14.5%

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www.princehillwines.com