



Prince Hill Range

2009 BOTRYTIS SAUVIGNON BLANC

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

Harvest time is determined by monitoring sugar levels and degree of botrytis to determine the optimum level of ripeness and botrytis flavours. 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

Rich golden colour.

BOUQUET

Distinct aromas of ripe apricot.

PALATE

Rich fruit flavours ignite the palate bestowing a luscious sweet dessert wine with wonderful complexity.

SUGGESTED FOOD

Team this wine with your favourite cheese plate or dessert.

CELLARING

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

AWARDS

2010 Mudgee Wine Show - Trophy/Gold
2010 Winestate Magazine MAY/June Issue - 3 stars



100% MUDGEE
AUSTRALIA

alcohol: 14.5%

Prince Hill Wines

www.princehillwines.com