



## Prince Hill Range 2009 PETIT VERDOT

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 petit verdot is one of the Bordeaux varieties. It was crushed to a rotary fermenter and inoculated with a culture of pure yeast. The wine was fermented at 28 degrees centigrade until dry 11 days later and pressed off skins and transferred to a mixture of 3 and 4 year old French and American oak barrels. The wine was lightly fined with casein before filtering and bottling at 18 months.

### COLOUR

Very dark red with purple hues.

### BOUQUET

Ripe Christmas pudding plum fruit with black cherries.

### PALATE

Rich ripe sweet flavours with a soft tannin finish.

### SUGGESTED FOOD

Team this wine with you favourite beef or lamb dish.

### CELLARING

Enjoy now or cellar for 3 to 8 years in ideal conditions.



100% MUDGEE  
AUSTRALIA

alcohol: 12.5%  
pH: 3.80  
acid: 6.04 g/l

*Prince Hill Wines*