



# Prince Hill Range

## 2009 SANGIOVESE

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 sangiovese grapes were crushed to a rotary fermenter and inoculated with a culture of pure yeast. After 24 hours on skins 25% of the juice was drained off to concentrate the colour and flavour. The wine was fermented at 28 degrees centigrade until dry 10 days later, pressed off skins and transferred to a mixture of French and American oak barrels. The wine was lightly fined prior to filtering and bottling.

### COLOUR

Medium red with a crimson hue.

### BOUQUET

Savoury and bright berry fruit.

### PALATE

Spice and savoury flavours with a characteristic drying tannin finish.

### SUGGESTED FOOD

Team this wine with lamb, chicken or pork.

### CELLARING

Enjoy now or cellar for 3 to 7 years in ideal conditions.



100% MUDGEE  
AUSTRALIA

alcohol: 14.5%  
ph: 3.36  
acid: 6.8 g/l

*Prince Hill Wines*