



Prince Hill Range

2009 SHIRAZ

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 shiraz grapes were harvested from blocks 2 and 6 being the most distinctive grapes. These were crushed on a rotary fermenter and inoculated with a culture of pure yeast. The wine was fermented at 28 degrees centigrade until dry 9 days later at which point it was left to macerate on skins for 4 days then pressed off skins and transferred to a mixture of French and American oak barrels. The wine was lightly fined with casein before filtering and bottling at 18 months.

COLOUR

Dark red with a purple hue.

BOUQUET

Ripe plum fruit with black pepper spice.

PALATE

Mulberry and plum fruit flavours with a vanilla bean background and a soft tannin finish.

SUGGESTED FOOD

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

CELLARING

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



100% MUDGEE
AUSTRALIA

alcohol: 13.5%
pH: 3.57
acid: 6.36 g/l

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