



Eighty Links

2009 CHARDONNAY

James Prince, an early Mudgee pioneer, born in 1862, travelled to North America in search of Gold, then returned to his home town of Mudgee to work the land. He symbolises the hard years of the early pioneers who reared sheep and cattle, panned for gold, farmed fruit and more recently mastered the craft of winemaking. To celebrate this pioneering spirit Prince Hill Wines has developed a range of super premium wines to showcase the emerging wine region of Mudgee.

VINTAGE

2009 was an excellent harvest for quality with good fruit set, clean weather during the grape's development and a cooler spell in March to afford generous flavour expression.

WINEMAKING

The 2009 chardonnay grapes were de-stemmed, lightly pressed and the juice tank settled for one day. The juice was then racked off settled solids. 15% of the cuvee was fermented in new and one year old French oak barrels continuing with full malo-lactic fermentation, then racked and returned to barrel age for 9 months. The remaining 85% was tank fermented and malo-lactic arrested. The wine was aged for 9 months on periodically mixed yeast lees. Finally the two portions were blended judiciously, stabilised then diatomaceous earth filtered.

COLOUR

Mid straw in colour.

BOUQUET

This chardonnay shows a complex combination of cashew, melon and peach fruit aromas.

PALATE

A tightly structured wine with minerality and fruit flavours.

SUGGESTED FOOD

Team this wine with white meat dishes such as fish, pork or chicken.

CELLARING

Ready to enjoy now, the Eighty Links 2009 chardonnay will develop for a further 5-8 years with cellaring in ideal conditions.



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100% MUDGE
AUSTRALIA

alcohol: 13.0%

Prince Hill Wines