



Prince Hill Range

2009 WHITE ZINFANDEL

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 white zinfandel grapes were harvested entirely from our vineyards. 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 barriques for 12 months and was lightly filtered with no fining.

COLOUR

Light pink blush in colour.

BOUQUET

Striking aromatic fruit aromas.

PALATE

Rich full fruit characters on the palate with a beautiful sweet lingering finish.

SUGGESTED FOOD

Team this wine with your favourite creamy pasta dish.

CELLARING

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



100% MUDGEE
AUSTRALIA

alcohol: 13.5%

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www.princehillwines.com