



# Prince Hill Range

## 2010 BARBERA

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

2010 was a very promising year with good spring conditions and fine weather over the summer. The whites ripened without any problems but mid harvest rain put pressure on the ripening of the reds. The Barbera was carrying a light crop and managed to achieve good flavour.

### WINEMAKING

The 2010 barbera grapes were crushed to a rotary fermenter and inoculated with a culture of pure yeast. The wine was fermented at 28 degrees centigrade until dry 10 days later, and then macerated on skins for a further 4 days. It was then pressed off skins and transferred to a mixture of 3 year old French and American oak barrels. The wine was filtered and bottled at 5 months to retain the lively fruit characters.

### COLOUR

Dark red with a purple hue.

### BOUQUET

Intense blueberry fruit aroma with a slight bubblegum note.

### PALATE

Blackberry and blueberry fruits with a soft tannin finish and a lingering flavour.

### SUGGESTED FOOD

Team this wine with your favourite beef dish.

### CELLARING

Enjoy now or cellar for 5 to 7 years in ideal conditions.



100% MUDGEE  
AUSTRALIA

alcohol: 12.5%  
pH: 3.61  
acid: 6.04 g/l

*Prince Hill Wines*

[www.princehillwines.com](http://www.princehillwines.com)