



## Prince Hill Range 2010 CHARDONNAY

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 rains put pressure on the ripening of the reds.

### WINEMAKING

The 2010 chardonnay were harvested early on the 16th of February, lightly pressed and the juice settled for one day. The juice was then racked off settled solids, inoculated with a pure yeast culture and fermented at 15 degrees centigrade in contact with oak staves. At the end of fermentation a process of stirring the lees (dead yeast cells) twice a week was carried out for a period of 4 months to increase the mouth feel and texture of the wine.

### COLOUR

Pale straw in colour.

### BOUQUET

Melon and stone fruit aromas.

### PALATE

Crisp palate with persistent length of fruit and a layer of light cashew nut flavours.

### SUGGESTED FOOD

Team this chardonnay with grilled or smoked fish or chicken.

### CELLARING

Enjoy now or cellar for 3 to 5 years in ideal conditions.



100% MUDGEE  
AUSTRALIA

alcohol: 13.0%  
pH: 3.36  
acid: 5.76 g/l

Prince Hill Wines

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