

Vintage 2006



In the vineyard:

2006 was a very good year for quality, but again low in quantity. Rainfall was only 241 mm in the six month growing period. First flowering was on the 1st of November, and picking started early on the 28th of February, yielding 2.6 tonnes of grapes.

In the winery:

The 28th vintage went well and chemical readings were close to ideal with 7.5 g/L acid, pH 3.3 and 14.5% alcohol. The new bottling equipment worked well.

In the bottle:

The wine has a subtle fruity nose and a deep ruby red colour. Rich and complex acid and tannins combine with the fruit on the palette and there is a lingering finish. As usual, another three years in the bottle will be helpful. There is also some of the 2001 vintage available.

Stop Press:

After 32 years Bruce has sold the vineyard and moved into Geelong. The new owner is David Yates, an industrial chemist, who will continue to operate it as an organic certified vineyard. We are pleased that Bruce has agreed to stay on as a consultant to guide the continuing pursuit of excellent Pinot Noir wines.

Order Form

Prince Albert Vineyard, Waurin Ponds, Vic. 3216 Tel & Fax 61 3 5241 8091

2001 dozen @ \$290 (incl. GST) \$
 2006 dozen @ \$330 (incl. GST) \$

Cartage: \$
 Total: cheque enclosed or credit card (not Bankcard) \$

Special Delivery Instructions:

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 Telephone (required)

Despatch to:

Mr./Mrs./Ms./Dr.
 Post Code

Credit Card Number												Master Card	Visa
Signature												Amount	Expiry Date
												\$	/

Cartage per carton including insurance & GST:

Capital Cities.....no charge
 Outside Capital Cities\$8.00 ownership passes at vineyard gate

PRINCE ALBERT GEEELONG

PINOT NOIR 2006

AUSTRALIAN WINE • GEEELONG

PRINCE ALBERT PINOT NOIR 2006

1857 TO 1882, REPLANTED 1975

Prince Albert was the first vineyard in Australia to be planted exclusively with Pinot Noir vines. The vineyard occupies only 2 hectares with a north facing slope of terra rossa soil, 600mm deep on top of limestone/marble. The soil warms early in the season and has a pH of 7.5. The grapes are hand picked and estate bottled. Some of the grapes are lightly crushed, then all are treated by pigeage in open wax-lined concrete fermenters before malolactic fermentation. The wine is then stored in Troncais barriques for 10 months with minimum sulphur added. No unfriendly sprays are used and we are certified organic by Australian Certified Organics Pty. Ltd. The drought continues, the crop remains low. Although we can use some water with special permission, the beautiful well drained north facing marle and terra rossa soil is at a disadvantage in these conditions. The wine has a rich ruby colour, helped by the drought, and there are rich older vine flavours (now 32 years old), which we always look for in Pinot Noir. As usual, another 3 years in the bottle will be helpful.

Approx. 8.0 standard drinks. Contains low level sulphur dioxide
 100 Lemnins Rd, Waurin Ponds, Victoria, 3216. Phone and Fax 61 3 5241 8091
 14.5% ALC/VOL 750 ml. AUSTRALIAN WINE • GEEELONG

