



Autumn Fall 2009

Liquor Act: It is an offense to sell or supply to or obtain liquor on behalf of a person under the age of 18.

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For our whole range, head to our Online Wine Shop: www.petersonswines.com.au/shop

	Bottle Price	Members	Dozen Price	Quantity	Total (\$)
WHITES					
1999 Sparkling "Lee" Pinot Chardonnay Viognier	\$35.00	\$31.50	\$420.00		
1997 Hunter Valley Show Reserve Semillon	\$35.00	\$31.50	\$420.00		
2005 Broke Fordwich Semillon	\$23.00	\$20.70	\$276.00		
2005 Armidale Semillon	\$19.00	\$17.10	\$228.00		
2008 Mudgee Semillon	\$21.50	\$19.35	\$258.00		
2008 Mudgee Verdelho	\$19.50	\$17.55	\$234.00		
2008 Adelaide Hills Sauvignon Blanc	\$24.50	\$22.05	\$294.00		
2008 Mudgee Viognier	\$23.00	\$20.70	\$276.00		
08 07 06 Hunter Valley Cuvee Chardonnay	\$21.50	\$19.35	\$258.00		
2008 Hunter Valley Vintage Chardonnay	\$26.00	\$23.40	\$312.00		
2007 Hunter Valley "GKR" Chardonnay	\$75.00	\$67.50	One per customer		
2007 Mudgee Rose	\$19.50	\$17.55	\$234.00		
2005 Sparkling Red Mudgee Malbec	\$35.00	\$31.50	\$420.00		
2007 Hunter Valley Merlot	\$24.50	\$22.05	\$294.00		
2006 Armidale Merlot	\$24.00	\$21.60	\$288.00		
2006 Armidale Cabernet Sauvignon	\$24.00	\$21.60	\$288.00		
REDS					
2007 Mudgee Petit Verdot	\$33.00	\$29.70	\$396.00		
2004 Mudgee Malbec (500mL)	\$26.00	\$23.40	\$312.00		
2001 Mudgee Durif (500mL)	\$26.00	\$23.40	\$312.00		
2007 Mudgee Shiraz	\$26.00	\$23.40	\$312.00		
2004 McLaren Vale Shiraz	\$35.00	\$31.50	\$420.00		
2006 Armidale "Dangar's Reserve" Shiraz	\$30.00	\$27.00	\$360.00		
2006 Mudgee "Jamie's Pressed" Shiraz	\$48.00	\$43.20	\$576.00		
2006 Mudgee "Old Block" Shiraz	\$38.00	\$34.20	\$456.00		
2004 Mudgee "Glenesk" Cabernet Sauvignon	\$70.00	\$63.00	\$840.00		
2001 Mudgee "Glenesk" Shiraz	\$80.00	\$72.00	\$960.00		
<small>Purchase 6 bottles in one transaction for \$60 per bottle, no further discount.</small>					
2007 Hunter Valley "Back Block" Shiraz	\$50.00	\$45.00	~		
<small>Note: maximum 6 bottles until 30th June. From July 2009 max. 2 bottles</small>					
SWEETS					
2008 Riverina Botrytis Semillon (375mL)	\$29.50	\$26.55	\$354.00		
2009 Sparkling Moscato (500mL)	\$24.50	\$22.05	\$294.00		
Reserve Muscat (375mL)	\$22.00	\$19.80	\$264.00		
Cellar Port (375mL)	\$24.00	\$21.60	\$288.00		

Freight Charges per item (1-12 bottles)

\$10 Newcastle \$15 Sydney \$20 Elsewhere in Australia

ADD FREIGHT

TOTAL

\$

UPDATE MY MEMBERSHIP DETAILS (please tick)

Name: _____ Club Member Number: _____

Billing Address: _____ Postcode: _____

Shipping Address: _____ Postcode: _____

Instructions: _____ Phone Number/s: _____

E-mail Address: _____ Date of Birth: ___/___/___

Payment Method: Cheque Mastercard Visa American Express

Card Number: _____ Expiry Date: ___/___

Signature* _____ Name on Card: _____

* I declare that I am over 18 years of age and no person underage will take delivery of the above mentioned order.

Tasting Notes



1999 Sparkling "Lee" Pinot Chardonnay Viognier

\$35.00

This blend has been made using the traditional Methode Champenoise technique, creating a sophisticated wine, displaying a finesse that can only be achieved through maturity. The experience greets you with a whipped creamy honey and a subtle nuttiness. The palate displays a lively sherbet bead followed by warm toastiness, hints of marmalade and finishes with fresh apple crispness.

As a gesture of appreciation for our leading lady in administration and in keeping with a long standing family tradition, this wine bears a namesake: For our Lee from the Land of the Long White Cloud. "Kia ora te wahine ataahua" (Thank you beautiful one)

2008 Mudgee Viognier

\$23.00

This wine has a stunning bouquet of the utmost freshness. If the wine is not too cold, the sweetest fruits of ripe honeydew melon, and green 'Lady Finger' Bananas come to play on the aroma. Who says you can't smell sweet? There's even a hint of pink musk. A golden straw colour; on the palate are lychees, green pears, and tropical fruit along with the expected stone fruits and peach. The finish is fresh and zesty citrus with a slight steely or mineral tone. Drink sooner rather than later with sweet and spicy Thai style prawns.

08 07 06 Cuvée Chardonnay

\$21.50

A liquid crowd pleaser, this Chardonnay is a blend of 3 different vintages – 2008, 2007, and 2006 (in order of volume). Cuvée is a French word which indicates a blended wine, in this case Peterson's have always especially crafted a Vintage Cuvée in order to create a Chardonnay that is a consistent, all round easy drinking style. Yellow straw in colour, this Cuvée is supple and lighter than a traditional Chardonnay – a safe wine to accompany most foods and tastes. The wine displays tropical fruits of rock melon, mango and pineapple as well as crisp citrus characters. On the nose, cashew, lychee, melon and from the minimum oak treatment – a hint of toast. Distinctly a chardonnay but not over the top. Cellar 3-5 years, the more you love traditional styles, the longer you should lay this wine down.

2007 Mudgee Petit Verdot

\$33.00

This luscious varietal is slowly climbing the social scale of recognisable varieties. Something mostly unknown is this grape can be very indicative of a talented winemaker. The variety's name resounds the key troubles with this Bordeaux blend variety; Petit meaning "Small" and Verdot meaning "Green". This means that whilst the bulk of the bunch of grapes might be super rich and ripe sweet fruits - There are simultaneously green and under-ripe grapes on the same bunch. Imagine trying to find the perfect balance of sweetness to acidity on a bunch which has extremes of both? Well here it is: The colour is inky and dark with deep purple hues. On the nose – typically for this varietal is an immense display of violets and berry fruits with a slight aniseed and a smoky feel. Spiced plums and black cherry also add to the richness. On the palate: cedary oak, mixed spices and green capsicum. The oak spreads to the farthest corners of the palate coating the tongue with firm to medium tannin. You must consume alongside a thick and juicy Viking steak before 2016.

2004 Mudgee Malbec

\$26.00

Malbec has long been used as one of the grapes allowable in the traditional Bordeaux red, but increasingly being used in South American wine. Wines made from this grape variety are often fuller bodied with substantial tannins and intense flavours. This is the very reason we bottle in 500mL as opposed to 750mL bottles for this wine – the complex tannin structure means these Malbecs require long ageing periods prior to consumption. In a slightly smaller bottle there is a larger ratio of air to wine which will age it faster for your convenience. But good things come in smaller packages: The colour is dark and crimson, the bouquet is vibrant with exquisite berry fruits, slight aniseed and from the oak treatment – a hint of caramel. With more oxygenation, a mysterious smokiness develops also. The palate is strong with good lengthy acidity and ripe tannin, the mouth feel shows an allusion of oak alongside plums and sweet rhubarb. This wine has the perfect acidity and fruits to compliment spicy Chorizo sausage. The wine's smokiness is perfect, and the fat content of the meat would neutralise some of the tannin, allowing for the full fruit content of this red to permeate the palate. Continue cellaring for 4-7 years or enjoy it now. Decant this wine prior to consumption, there is already a slight sediment developed inside the bottle which if slowly poured will escape your glass.

2004 McLaren Vale Shiraz

\$35.00

We purchased this fruit from a family grower in McLaren Vale South Australia, as a means of expanding the variety of our winemaker's ingredients. In Australia, we aren't constrained by appellations of region, and Petersons are proud to experiment with regional terroir. A brilliant, dense red, it appears black, deep maroon in colour. The cork looks as if it was stained by purple ink. Aniseed shows on the nose along with black pepper. This wine has an elegant but generous length of palate. Rich berry fruits are very jammy, revealing the aged characters of this wine. It displays rich spicy fruits of the forest and stewed plums in vanilla. This wine has been aged in American oak for 18 months, and this is supported by natural tannin. The firm mouth feel dissipates elegantly across the sides of the palate. Can be cellared for 3-5 years or drink now. Decant slowly to aerate but also keep the slight sediment from your glass.

2006 Mudgee Old Block Shiraz

\$38.00

Built for longevity, at first appearance this wine is tight and lean. The colour is dark black-red with youthful purple radiance and the bouquet displays warm cedary oak. This leads into berry aromas, plums, and the spiciness of cloves and coffee. The cedary oak on the nose influences a very tight integration of fruit and undertones of earthiness which continue onto the palate. Sweet peppery fruits emerge on the first sip, persuading more plummy characteristics and fruit flavour to surface with another taste. The palate is perpetuated by the earthy quality which is surpassed by savoury oak. Definitely cellar for 6-10 years this wine is made for careful cellaring. Always decant and allow to breathe prior to consumption as the air will stimulate full flavour. Enjoy with Roast Beef.

2009 Sparkling Moscato

\$24.50

Lovely pink colour with a blushy rouge. Very spritzzy, bubbly, effervescent and sherbety! Another low alcohol (6%) fizzy wonder - Slightly sweet with a clean and refreshing finish - Like sorbet. This time sweet citrus play on the palate - Mandarins, and orange sherbet generously tingle the taste buds! Rosewater and sweet spring blooms on the nose, the palate is refreshingly short, with all the fruitiness swept away amidst the bubbles. The bottle is high quality and ticker glass, and despite the trend to use a newer cost effective crown seal, we have opted the more romantic pop of a cork! Drink chilled within 3-5 years on a hot day, replace your orange juice with Moscato to go with a cooked Breakfast, as an aperitif, or with dessert or cheese!