



ORDER FORM

WHITES	Each	Quantity	Total
2008 Semillon Sauvignon Blanc	\$18.95		
2009 Semillon Sauvignon Blanc	\$18.95		
2008 Chardonnay	\$23.95		
2003 Reserve Semillon	\$19.95		
2006 Method Champenoise Blanc De Noir	\$31.95		
REDS	Each	Quantity	Total
2008 Pinot Noir	\$24.95		
2003 Merlot	\$24.95		
2005 Cabernet Merlot	\$24.95		
2007 Cabernet Merlot <i>Gold Trophy Winner!</i>	\$25.95		
2005 Cabernet Shiraz	\$16.95		
2003 Cabernet Sauvignon	\$23.95		
2003 Shiraz	\$21.95		
2007 Big Red Blend No.4 Magnum 1.5 Litre	\$21.95		
<i>FREE POSTAGE ON ALL CASE ORDERS WITHIN AUSTRALIA</i>	TOTAL		\$

DELIVERY DETAILS

Today's Date / / 20

Deliver To (name)

Delivery Address

Postcode

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Special Delivery Instructions

I wish to pay by Cheque Mastercard Visa

Cardholder's Name

Card Number _____ Expiry /

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Please join me to wine club for seasonal promotions email postal

SEND YOUR ORDER TO: FAX 08 9757 2790 MAIL PO Box 18 Margaret River WA 6285
PHONE: 08 9757 2374 EMAIL: preveli@preveliwines.com.au
ONLINE ORDERS: www.preveliwines.com.au



SEMILLON SAUVIGNON BLANC 2009

Bookended between a late wet spring and a glorious Indian summer, the 2009 vintage turned out to be wonderfully warm and dry, pristine conditions for these varieties. Medium weight, the wine displays fruit salad, guava and stone fruits. The palate shows strong varietal flavours with good texture and refreshing acidity.

SEMILLON SAUVIGNON BLANC 2008

A pleasant dry and gradual summer allowed these two varieties to ripen at a gentle pace, developing pristine aromatics and lovely natural acidity. With lychees, grapefruit and sherbet on the nose, the palate contrasts refreshing herbaceous, slate like characters with a persistent lime cordial length.

CHARDONNAY 2008

Blessed with another warm, mild year in Margaret River, this variety once again shines. An intriguing nose of almond nougat and grapefruit cleverly integrates with a peaches and cream palate - evidence of 11 months in French oak with lees stirring. Displays harmony between fruit ripeness and oak handling.

METHOD CHAMPENOISE BLANC DE NOIR 2006

The season of 2006 provided stellar reasons to have a crack at making a sparkling wine – it was the coolest vintage on record in Margaret River and our first son Oscar Vincent Home was born! Produced in the traditional method from our Estate grown Pinot Noir, this sparkling wine has been aged two years on yeast lees. As Oscar Wilde remarked “only dull people are brilliant at breakfast”, so bring some bubbles along to your next brunch and brighten things up!

PINOT NOIR 2008

The 2008 vintage was a breeze with cool nights and warm days. Gentle, traditional techniques saw fruit handpicked and hand plunged, with a judicious use of some sexy new and aged French oak for 10 months. Intriguing layers of toffee apple and plump red cherries are spiced with cinnamon. This wine's structured with dry tannins that will allow cellaring until 2012.

MERLOT 2003

A deep red velvet colour with a nose of summer pudding, red currants, blackberries and a hint of American oak. The palate is medium bodied with lively berry flavours and a lush, round finish. Enjoy now with French cuisine.

CABERNET MERLOT 2005

A solid vintage marked by its mildness and wet finish – standout conditions for merlot which contributes 35% of this smart blend. A classic cedary nose from 18 months in French oak, this wine is wrapped in blackcurrant laced with aniseed. Fine powdery tannins frame a palate of dense black fruits, tobacco leaf and dark chocolate, delivering a tightly structured yet elegant approach. Cellar up to 10 years.

CABERNET MERLOT 2007

Gold Trophy Sheraton Perth Wine Show of Western Australia 2009

A welcome return to optimum ripening conditions for reds in Margaret River this vintage! Crop yields were low allowing fruit to develop intensely. This wine shows all the classic characters of our southern vineyard site with cigar box and mulberries on the nose, resplendent with fleshy cassis woven into dusty tannins. Matured for 18 months in French oak barriques makes for a classy structure that is surprisingly integrated already.

CABERNET SHIRAZ 2005

From a solid, mild vintage this is a serendipitous blend. Combined, there is a harmony of regal Cabernet structure with sassy Shiraz sweetness that is rich yet refreshing. Cellar to five years.

CABERNET SAUVIGNON 2003

A poised and stately wine, with supple nose and a delicate, sweet well rounded palate of blueberry, black currants and a hint of vanilla caramel. A long harmonious finish. Enjoy now or cellar for up to five years.

SHIRAZ 2003

A rich, exuberant wine with a lively ripe plummy nose interlaced with wood spice and fruit leather. The palate is supple, lush and silky smooth finishing with soft tannins. Enjoy now with modern Australian cuisine.

BIG RED MAGNUM NO. 4 CABERNET SHIRAZ 2007

From a warm ripening vintage, this is a serendipitous blend. Combined, there is a harmony of regal Cabernet structure with sassy Shiraz sweetness that is rich yet refreshing. Cellar to five years.