



ORDER FORM

| WHITES | Each | Quantity | Total |
|---|---------------|----------|-----------|
| 2010 Semillon Sauvignon Blanc <i>Gold Winner! MR WINE SHOW 2011</i> | \$18.95 | | |
| 2011 Semillon Sauvignon Blanc | \$19.95 | | |
| 2009 Chardonnay <i>Equal Top In Class Four stars-WINESTATE MAGAZINE</i> | \$23.95 | | |
| 2003 Reserve Semillon | \$19.95 | | |
| 2006 Method Champenoise Blanc De Noir | \$31.95 | | |
| REDS | Each | Quantity | Total |
| 2008 Pinot Noir | \$24.95 | | |
| 2005 Cabernet Merlot | \$24.95 | | |
| 2009 Cabernet Merlot <i>GOLD MEDAL! PERTH ROYAL WINE SHOW 2011</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 | | |
| PREVELI WINE CLUB SPECIALS: \$120 PER CARTON | Carton | | |
| 2009 Semillon Sauvignon Blanc | \$120 | | |
| 2004 Cabernet Merlot | \$120 | | |
| 2003 Shiraz | \$120 | | |
| 2003 Cabernet Sauvignon | \$120 | | |
| <i>10% DISCOUNT ON ALL CASE ORDERS ex specials PLUS FREE POSTAGE WITHIN WESTERN AUSTRALIA - \$10 POSTAGE TO EASTERN AUSTRALIA</i> | | | |
| | TOTAL | | \$ |

DELIVERY DETAILS

Today's Date / / 20

Deliver To (name)

Delivery Address

Postcode

Your Name (if different to above)

Your Contact Phone

Email

Special Delivery Instructions

I wish to pay by Cheque MasterCard Visa

Cardholder's Name

Card Number _____ Expiry /

Cardholder's Signature

Please join me to wine club for seasonal promotions email postal

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



SEMILLON SAUVIGNON BLANC 2011

The La Nina phenomenon delivered a mild, dry summer finishing with generous warmth for ripening. Estate sauvignon blanc was hand picked in pristine condition then whole bunched pressed. A parcel of both the Estate sauvignon blanc and semillon were barrel fermented in French oak and small stainless steel barrels, creating subtle texture. The nose has lemon sherbet, passionfruit and kaffir lime leaf and the rounded palate expresses lemon curd and pear drops with a persistent finish.

SEMILLON SAUVIGNON BLANC 2010

Powered by a warm dry summer and mild ripening conditions in autumn, this wine has come up trumps again! Estate sauvignon blanc was handpicked in pristine condition then whole bunched pressed. A parcel of the Estate Semillon was barrel fermented in French oak to create subtle texture. The nose has lemongrass, passion fruit and spice and the palate a crafted balance and length expressing pink grapefruit and wet slate.

CHARDONNAY 2009

A long gentle ripening season of low yields provided elegant fruit. A delicate nose of grapefruit and pear with a lovely nougat complexity. The palate is textured with subtle brioche from whole bunch pressed barrel fermented fruit, with a distinctively refreshing mineral finish. Cellar to five years.

METHOD CHAMPENOISE BLANC DE NOIR 2006

The season of 2006 provided stella 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.

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 2009

The 2009 vintage unfurled gently with a late wet spring and sailed over the marker into a majestic Indian summer. A fresh nose of mulberries and vanilla red creaming soda, wrapped in a hint of dusty, wet eucalyptus leaf. The palate shows pomegranate and cranberry with fine, chalky tannins from the Cabernet Sauvignon fruit with some charming mid palate sweetness from the Merlot fruit. Cellar up to ten years.

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.

CABERNET SHIRAZ 2007 BIG RED MAGNUM No. 4

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.

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