



Quick Print Website Price List

Current 27/09/08

Hunter Valley: Ph: 02 4990 1704 Fax: 02 4991 1344 ABN: 33002789175 LIC: 701139

Mudgee: Ph: 02 6373 3184 Fax: 02 6373 3184 ABN: 61867953029 LIC: 24009889

Armidale: Ph: 02 6772 0422 Fax: 02 6772 8165 ABN: 67096357747 LIC: 24012485

PO Box 182 Cessnock NSW 2325 EMAIL sales@petersonswines.com.au

Look on the website for our full range: www.petersonswines.com.au

Wines	Price/Btl	Members Price/Btl	Case Price	Qty	Total Cost
WHITES					
"Rhiannon" Sparkling 98 Pinot Noir Chardonnay Viognier	\$35.00	\$31.50	\$420.00		
2005 Broke Fordwich Semillon	\$23.00	\$20.70	\$276.00		
2008 Hunter Valley Verdelho	\$19.50	\$17.55	\$234.00		
2006 Mudgee Verdelho	\$19.50	\$17.55	\$234.00		
2005 Hunter Valley Gewurztraminer	\$22.00	\$19.80	\$264.00		
2008 Adelaide Hills Sauvignon Blanc	\$24.50	\$22.05	\$294.00		
2004 Canberra Riesling	\$22.00	\$19.80	\$264.00		
08/07/06 Hunter Valley Cuvee Chardonnay	\$21.50	\$19.35	\$258.00		
2006 Mudgee Chardonnay	\$21.50	\$19.35	\$258.00		
2007 Hunter Valley 'Shirley' Chardonnay	\$38.00	\$34.20	\$456.00		
2007 'GKR' Chardonnay *ONE PER CUSTOMER*	\$75.00	\$67.50	-		
1997 Hunter Valley Show Reserve Semillon	\$35.00	\$31.50	\$420.00		
REDS					
2006 Rosé (Mudgee)	\$19.50	\$17.55	\$234.00		
2005 Canberra Pinot Noir	\$24.50	\$22.05	\$294.00		
2006 Armidale Merlot	\$24.00	\$21.60	\$288.00		
2006 Mudgee Shiraz	\$24.50	\$22.05	\$294.00		
2005 Mudgee Shiraz Viognier	\$28.00	\$25.20	\$336.00		
2004 McLaren Vale Shiraz	\$35.00	\$31.50	\$420.00		
2005 Mudgee Petit Verdot	\$33.00	\$29.70	\$396.00		
2005 Mudgee Old Block Shiraz	\$38.00	\$34.20	\$456.00		
2005 Mudgee Old Block Cabernet Sauvignon	\$38.00	\$34.20	\$456.00		
2006 Barossa Valley Shiraz	\$45.00	\$40.50	\$540.00		
2004 Barossa Valley Shiraz	\$50.00	\$45.00	\$600.00		
2004 Barossa Valley Cabernet Sauvignon	\$50.00	\$45.00	\$600.00		
2006 Mudgee 'Jamie's Pressed' Shiraz	\$48.00	\$43.20	\$576.00		
2004 Mudgee 'Glenesk' Cabernet Sauvignon	\$70.00	\$63.00	\$840.00		
2007 Hunter Valley Back Block Shiraz	\$50.00	\$45.00	\$600.00		
2001 Mudgee Glenesk Cabernet Sauvignon	\$70.00	\$63.00	\$840.00		
<small>Special: if you purchase 6 bottles or more of this wine before the end of September 2008, the price adjusts to \$50 per bottle. No members discount will be further subtracted.</small>					
2001 Glenesk Shiraz (Mudgee)	\$80.00	\$72.00	\$960.00		
<small>Special: if you purchase any 6 bottles in one order you are invited to purchase the Glenesk at \$60 per bottle. No members discount will be further subtracted.</small>					
SWEETS					
2008 Sparkling Moscato Traminer	\$24.50	\$22.05	\$294.00		
2008 Riverina Botrytis Semillon	\$29.50	\$26.55	\$354.00		
Freight Charges Per Carton: Sydney \$15.00 Elsewhere in Australia \$20				FREIGHT	
Note: Please allow 10 days for delivery				TOTAL	

Would you like to change your membership details? (Please tick)

Name: _____ Membership No: _____

Mailing address: _____ Postcode: _____

Shipping address: _____ Postcode: _____

Instructions: _____ Phone/s: _____

Email address: _____

Payment Method: Cheque Mastercard Visa Bankcard Amex

Card No: CVC no. _____

Expiry Date Signature of cardholder:* _____

Name on Card: _____ Bank of Card^: _____

*I declare that I am over 18 years of age & I take responsibility to ensure that no person under age will take delivery of the above mentioned wines.
 ^Club membership only: gives Petersons Wines authority to automatically roll over your expiry date next time your card expires.

Liquor Act 1982: It is an offense to sell or supply to or obtain liquor on behalf of a person under the age of 18 years

COMPETITION: WIN 2 NIGHTS IN THE PETERSONS GUESTHOUSE

To reward customer loyalty we are offering 3 great prizes! All you need to do to go into the draw is to make a purchase of 6 bottles or more by using our online merchant facility, by fax, email or phone before 12pm 12th of December 2008. (I.e. One dozen bottles = 2 entries!)



For every lot of six bottles you purchase, you will gain one entry into the draw to win one of 3 great prizes:

- 2 nights stay in our Deluxe Spa Suite at our Armidale Guesthouse including breakfast. This great package is estimated in value at \$540*!
- Mixed 6 bottle tasting selection of Petersons Wines valued at \$125 delivered anywhere in Australia.
- Voucher which can be redeemed for a private tasting for 6 people at Petersons Wines which includes 2 free wines to the value of \$50!

Promotion Opens 1st March 2008 and will be drawn on the 12th of December 2008 at 1pm. (Orders must be in prior to 12pm.)

For full terms and conditions please visit our online wine shop, link available from www.petersonswines.com.au

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Tasting Notes

“Rhiannon” Sparkling – 1998 Pinot Chardonnay Viognier: Petersons family and staff raise a toast to celebrate your coming of age; bubbles and cheer for your 21st year. Rhiannon is the third generation of the Stevens family to work with Petersons and for one of such a tender age her achievements and contributions to Petersons Family Vineyards have been sizable. This 1998 blend of Pinot Noir, Chardonnay and Viognier has been made using the traditional Methode Champenoise technique. A complex wine with lovely persistent mousse and very fine bead. Figs and nutty flavours add to creamy dry texture and the palate has a balanced natural acidity and lingering finish. Perfect with food.

2006 Mudgee Verdelho: The bouquet of this wine is light citrus fruits which eventuate into sweet freshly chopped pineapple, and kiwi fruits. A fresh and tropical fruit bouquet is backed up by the lingering and crisp tropical fruit palate. Pineapple continues onto the palate with silky zesty sweetness, and the sweet crunch of Pink Lady apples. Lemons finish the palate, departing in a sherbet sensation. Enjoy young with spicy foods or seafood.

2007 Hunter Valley “Shirley” Chardonnay: This pressed metal label has been created to commemorate the 80th Birthday of this wine's namesake; the Peterson Family matriarch; Shirley Peterson. Our ‘Shirley’ Chardonnays are made from select parcels of barrel fermented Chardonnay when conditions permit. The resulting style is gracious and poised; not unlike Shirley herself; seamlessly structured with complex fruit characteristics, a true lady of substance. The front of the bouquet shows citrus blossoms, kiwi fruits, the crunch of green apples and fresh stone fruits - namely firm apricots and fresh peach skin. French Oak rounds off the nose with slight vanilla and caramel. Hungarian oak treatment delivers a slight nuttiness, cashews and a hint of spice. Hungarian oak allows this Chardonnay to retain varietal characteristics of stone fruits, enhancing the elegance of the wine. The palate is round, balanced well by fresh acidity, finishing with warm mellowness - an indicator of a good aging style. Cellar for drinking before 2016.

2006 Armidale Merlot: This is one big Merlot. Rounded and mellow vanilla characteristics on the nose, followed by fresh berries and a slight Aniseed finish. The colour is a rich crimson red with youthful purple hues. The high alcohol is barely noticed as it balances well throughout the texture of the wine. Tight fine grain tannins are apparent with the spiciness of fruit mince pies on the medium to soft lengthy palate. Cellar 3-6 years.

2005 Mudgee Shiraz Viognier: Ruby red with purple hues, this young wine is perfumed with violets. Intense dark cherries and blackberries linger with spices that have emerged from American Oak treatment. Cinnamon and white pepper are very profound on the palate mingling with silky tannins. The 5% Viognier was very ripe when added, and has left a hint of musk, orange blossom and lychee on the nose combining with superb length, making this wine of balance, texture and great flavour.

2006 Barossa Valley Shiraz: As they say: if you can't beat 'em – join 'em! Following the success of our 2004 Barossa Vintage wines we again purchased this high quality fruit from the premium 70 year old vines in South Australia, where we do not yet have Petersons Estates. The wine, currently youthful is voluptuously purple, inky and dark. The mouthfeel has tight tannins, excellent structure and cedary oak coating the palate. The mouth feel is long and drawn out with a spicy finish. Clinging to the glass, it is long and leggy reminding us of full bodied structure of this wine. On the nose – fresh blackberries straight from the tree, complemented by cinnamon spice and definite vanilla. The bouquet is entirely reminiscent of a black forest crumble cake, with all the lovely fruits and even biscuity aroma. Decant prior to consumption and age for 5-10 years from now. Serve with roast beef and baked winter vegetables.

2001 Mudgee Glenesk Cabernet Sauvignon: The colour of this wine is brick red but it is still lovely and dark considering its maturity. The first scent is fresh plummy blackcurrant fruits, developing into chocolate enclosed caramel – like éclairs. This progresses into coffee, and minted dark chocolate followed by the Oakey finish and aroma of pencil shavings. There is even a green hint of dried tobacco on this bouquet. The mouth feel is a huge explosion of full flavour, not pretentious but very generous - and ageing quite beautifully. The oak fills the palate, coats the tips of the tongue and sides of the mouth. This Cabernet is not as characteristically green as some but definitely luscious and full of berry fruits. Drink now or cellar for another 3-5 years depending on personal taste. Perfect typically for lamb; but also ideal for the gaminess of quail, or for a delectable Asian style glazed pork belly.

2008 Hunter Mudgee Moscato Traminer: Lovely pink, blushy fizz, perfect for the girls night out or that traditional breakfast wine. Being low alcohol at only 6 % al/vol it is certainly great for entertaining. Slightly fruity mouth feel, lychees and a floral overtone. The high level of gas evaporates the mouth feel into a lovely sherberty sensation on finish of the palate, cleansing fresh any fruity sweetness. The bottle is high quality thick clear glass and despite the trend to use the new crown seal we have opted for the more romantic pop of a cork! 500ml