



### 2007 Lucy's Choice Pinot Noir

**Serious pinot noir, a full bodied with elegance, richness, and complexity.**

*Brilliant deep red. Dark morello cherries, gamey, earthy with some spice, and subtle, well integrated oak. Rich and complex with delicious pinot fruit, full palate weight, depth, and balance.*

Alcohol 14.0%  
Varietal Composition Pinot Noir  
Aging 23 months in 25% new and 1-3 year old French Oak barriques.  
Halliday 94 Points \*\*\*\*\*



### 2008 Olivia's Chardonnay

**An elegant and delicate wine with complexity and subtlety.**

*Brilliant pale greenish yellow. Citrus, nectarine, butterscotch, vanilla and struck match. Seamless mouthfeel with perfectly integrated oak, restrained and yet powerful, with fine acid balance and no residual sugar.*

Alcohol 13.5%  
Varietal Composition Chardonnay  
Aging 12 months on lees in French Oak 25% new.  
Awards 3 bronze



### 2009 Iolanda Pinot Grigio

**A distinctive, dry, flavoursome white wine with clean acid finish.**

*Pale greenish yellow. Full-bodied, but fine, with typical Pinot Grigio characters - mineral/flinty, brown pear, lemon, honey and floral. The palate is fresh and clean, and it has great persistence of flavour.*

Alcohol 14.0%  
Varietal Composition Pinot Grigio  
Aging On lees in tank for 6 months.  
Awards: 2silver, Halliday 90 points



### 2004 Michael Brut

**Aperitif style- dry, fine, flavoursome, complex with refreshing acid finish.**

*The flavours are "fine" and intense, with toasty/vegemite yeast, strawberry and hints of melon, pear and honey. The palate is very creamy, long, with cleansing acid and a fresh dry finish.*

Alcohol 11.0%  
Varietal Composition 45% Pinot Noir, 35% Chardonnay, 20% Pinot Gris  
Aging On lees, recently disgorged  
Awards 2 Gold, 3 silver, bronze  
Halliday 92 points



### 2001 Rose Methode Champenoise

**A flavoursome, delicate, and complex dry sparkling rose, with a fine bead.**

*Brilliant pale salmon pink. The palate is rich and flavoursome, with creamy and toasty yeast, strawberry pinot noir fruit, great length, and a clean dry finish*

Alcohol 12.5 %  
Varietal Composition 70% Pinot Noir, 15% Chardonnay, 15% Pinot Gris  
Aging On lees, recently disgorged.  
Awards 1 Gold 2 Silver



### 'D clone' Dry Pinot Rose NV

**This is a serious rose, totally dry, with great depth of fruit and a clean acid finish.**

*Brilliant strawberry pink, with plum, strawberry and a hint of vanillan oak. Intense and full bodied with palate freshness, smooth mouthfeel, good acid and great length of flavour*

Alcohol 13.0 %  
Varietal Composition Pinot Noir  
Aging 10% aged in 1 yr old French Oak.  
Awards 1 Silver (best of class Wine Wise)

## Miceli– Mornington Peninsula

The vineyard and winery were established in 1991 by Anthony and Pauline Miceli, after a search for a cool area with suitable slopes, aspect, and soils for the production of ultimate quality wines from the Burgundian varieties Pinot Noir and Chardonnay. Pinot Grigio was added in 1997. Our altitude is 250m above sea level, our mean Jan temperature is 18.3 deg C approximately, heat summation 1220 degree days, rainfall 1020 mm.

We believe that relatively delicate flavour characters, but particularly long palate length, and relatively slow ageing are features of all of our wines, and result directly from the combination of good soil, cool and even temperatures, lack of severe water stress, close row spacing and meticulous viticulture.

Our winemaking techniques are definitely adapted to our cool site and small scale, and follow some European type practices, including hand picking, juice oxidation, warm fermentations (without refrigeration), largely natural yeasts, and as a result we have a genuinely low carbon footprint.

Owners: Pauline and Anthony Miceli

Winemaker: Anthony Miceli.



Anthony Miceli is a qualified winemaker as well as a practicing general practitioner, based in Hastings, also on the Mornington Peninsula.

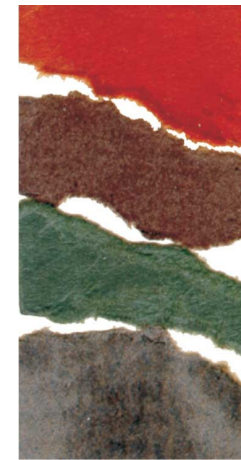
After studying medicine at Melbourne University from 1979 to 1984, and doing hospital terms and some time travelling in Europe, including France and Italy, he bought into a general practice in Hastings in 1989 and settled on the

Mornington Peninsula with his wife Pauline.

From 1988 until 1997 he studied Wine Science at Charles Sturt University, graduating with a Bachelor of Applied Science.

His speciality is scientific analysis, love of all plants, and obsessive attention to the tiniest details.

Pauline is a registered nurse and midwife and has a natural talent with working out what is good, what is not as good, and a palate that is not biased by wishful thinking. Quiet work behind the scenes, looking after the family, and making everything possible is her speciality.



# Miceli



## Miceli

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**Tastings each weekend , sales daily,  
12.00-5.00 pm**