

2007 Lucy's Choice Pinot Noir



Serious pinot noir, a full bodied red 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.
Serve: 20 deg C
Enjoy with lamb, duck, robust pasta dishes

Price:

2006 Olivia's Chardonnay



An elegant and delicate wine with complexity and subtlety. Brilliant pale greenish yellow. Peach, cashew and citrus, vanillan oak and struck match. Seamless mouthfeel with subtle and perfectly integrated oak, restrained and yet powerful, with fine acid balance.

Alcohol 13.5%

Varietal Composition Chardonnay
Aging 12 months on lees in French Oak 25% new.
Awards **2 gold 2 bronze**
Enjoy with: Chicken, prawns, creamy pasta dishes.

Price:

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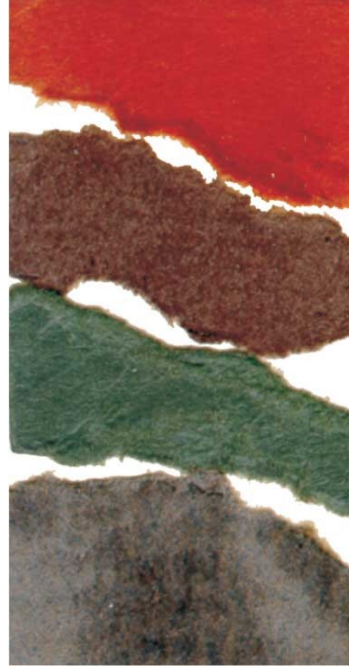
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Miceli- Mornington Peninsula

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.



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