

**MISTLETOE WINERY TASTING NOTES & CELLAR DOOR PRICE LIST – from June 1st 2020 P. 1**  
**THE WINES ARE LISTED FROM TOP TO BOTTOM IN THE SUGGESTED TASTING ORDER.**

**WHITE WINES and ROSÉS**

**2019 RESERVE SEMILLON.** Our flagship Semillon. Excellent fruit, hand harvested, whole bunch pressed followed by extended cold fermentation with 4 months on lees post fermentation. Intense flavours of lemongrass and citrus are balanced by crisp acidity and great palate length. Ideal with fresh oysters. Can be cellared with confidence to 2028 and beyond.  
\$27 per bottle.

**2018 HOME VINEYARD SEMILLON .** Another high quality off –dry Semillon from the Mistletoe Home Vineyard. Hand harvested from low cropped 25 year old vines, cold fermented without any oak influence. Bottled early to retain the crisp acidity and lemony grapefruit characters typical of this vineyard. Drink now with freshly shucked oysters or cellar with confidence to 2028. Ideal luncheon wine, low alcohol at just 11.0% 94 POINTS -JAMES HALLIDAY AWC 2020. \$24 per bottle.

**2018 HILLTOPS PINOT GRIS.** Our first Pinot Gris, it won't be our last! Long cold ferment with half of the wine in older French oak puncheons for 7 months. Typical Pinot Gris bronze tinge with flavours of spiced pear and honeysuckle. Food match – Chinese braised pork ribs/Asian vegetables. Drink now to 2023. Perfect size for those who just want one glass of nice wine.  
187ml - \$5 per bottle 750ml - \$24 per bottle

**2019 HUNTER CHARDONNAY.** Great vintage for Chardonnay in the Hunter. Our house style for the past 20 years. Melon, white peach and the use of older French oak barrels have produced a wine that is a real pleasure to drink. Ideal food match – Pasta Carbonara or Roast Chicken.  
\$24 per bottle

**2019 WILD CHARDONNAY.** Barrel fermented using Wild yeast (indigenous to our vineyard) extended maturation on lees, lees stirring, and also secondary malolactic fermentation. A much fuller bodied textured wine than normal Chardonnay. The complex palate shows melon and white peach the older oak playing a supporting role. Drink now to 2026. \$25 per bottle

**2018 RESERVE HUNTER VALLEY CHARDONNAY.** Our flagship Chardonnay. Excellent fruit hand harvested from an old Hermitage Rd Vineyard. Complete barrel fermentation and maturation in new and one year old French oak puncheons. Typical Hunter white peach, melon flavours, with lovely balance between fruit, acid and oak. Drink now to 2027.  
93 POINTS JAMES HALLIDAY AWC 2020 \$32 per bottle.

**ROSES.**

**2019 PETILLANT – SPARKLING ROSE.** Same style as the past 12 vintages. Sweet strawberry characters on the front of the palate balanced by a drying and long finish. Perfect wine for Christmas Day celebrations, or any Festive occasion. Easy drinking aperitif style, perfect with Asian food. Great with rice paper rolls and a spicy dipping sauce. \$24 per bottle

**2019 T-ROSE.** This is an un-oaked, dry, paler pink style, made from Hunter Shiraz. It has a wonderful floral perfumed nose, is mouth-filling (not lean) and although dry has stacks of clean red fruit flavours. Who needs food when it tastes as good as this? However it is an ideal accompaniment to a huge range of food styles from Asian to Mediterranean and is particularly great with char-grilled seafood! An ideal seduction wine!  
\$24 per bottle.

**2019 HUNTER ROSE.** Our ever popular fruity style Rosé, produced since 1997. Vibrant cherry in colour with nicely weighted palate balanced between sweetness and acid. Very well appreciated by for those who do not like dry wines. Perfect with spicy Asian cuisine. Drink – now to 2023.  
\$23 per bottle

**2019 SILVEREYE SEMILLON** Traditional Semillon too dry? Then this is the wine for you. Light honey in colour with tinges of green. Bouquet of tropical fruit, green apples, citrus and grass. The palate is soft and lemony with a hint of sweetness. Clean acid finish leaves the palate refreshed. Excellent aperitif, complements Asian cuisine or spicy food. Cellar for 3-5 years, but best to drink young. Serve well chilled. A low alcohol wine. 9.5% .  
\$23 per bottle

## **MISTLETOE WINERY TASTING NOTES & CELLAR DOOR PRICE LIST from June 1<sup>st</sup> 2020 P.2**

### **RED WINES.**

**2018 RESERVE TUMBARUMBA PINOT NOIR.** Grapes from one of the oldest plantings of Pinot Noir in NSW. Hand harvested single vineyard wine from a near perfect year. Older French Oak barrels support, do not dominate the beautifully ripe fruit flavours. Not a fruit bomb like some NZ Pinots, just lovely savory, spicy dark fruit flavours with great length and balance. Decant for 30 minutes if drinking young or cellar with confidence to 2028. Hopefully we can make another one as good as this in the future. \$28 per bottle

**2018 HUNTER SHIRAZ.** From the great 2018 vintage. This wine is in the same class as our previous releases with beautiful balance, smooth tannins and a nicely weighted palate. It is plummy and spicy with typical Hunter earthiness combined with a long finish. A Classic Hunter Shiraz from a great year. Food match – Chinese pork and black bean hotpot. \$27 per bottle

**2017 HOME VINEYARD SHIRAZ.** Shiraz grapes hand harvested from the Mistletoe Home Vineyard. Traditional crushing and destemming but 30% whole bunches were included in the small open fermentation vats. The whole bunch component introduces extra spiciness on the palate and this is enhanced by the use of 40% new, and 60% older French oak barrels. This is an elegant Hunter Shiraz that is drinking nicely now but will reap many rewards in terms of drinking pleasure if you can keep your hands off it for another 5 years at least. Drink now to 2030. 95 POINTS JH AWC 2016 \$40 per bottle

**2017 RESERVE SHIRAZ.** Our first Reserve Shiraz since 2014. Hand harvested, destemmed and crushed prior to small batch fermentation with 30% whole bunches included. Deep brick red in colour with intense red and black fruits on the palate. Balanced oak and soft tannins carry the fruit flavours through to a long finish. Food match – Charcoal grilled Chimchurri lamb chops. Drink to 2032 and beyond. Decant before consumption recommended. 96 points James Halliday \$50 per bottle

**2017 GRAND RESERVE SHIRAZ.** From the acclaimed 2017 Hunter Valley Vintage. Single vineyard wine harvested from the Mistletoe Home Vineyard. This wine has amazing mid palate fruit and great length that combine to give this wine near perfect balance. This is only the third wine to wear our Grand Reserve label. This is a quintessential top Hunter Shiraz that shows how good Hunter Shiraz can be when all the pieces in the puzzle fall into place. A wine to enjoy for many decades to come. Drink now to 2040. 97 POINTS – James Halliday March 2019 \$75 per bottle

**2018 HILLTOPS SANGIOVESE.** Made from grapes grown on a single vineyard in the Hilltops region of South Western NSW. Traditional destemming and crushing was followed by small batch open fermentation prior to being transferred to older French Oak puncheons for maturation until bottling in October 2019. Deep, purple red in colour. The bouquet shows a combination of both red and black fruits with subdued background oak. Chalky, silky tannins add balance to these rich fruit flavours. Drink now to 2028. \$26 per bottle

**2019 HILLTOPS CABERNET MERLOT.** This wine is an excellent example of the benefits of blending the more tannic, fuller bodied Cabernet with the softer, but very well structured Merlot. On the palate there are spicy black cherry and cassis flavours which are complemented, not dominated, by balanced French oak. It is fruity, elegant, and earthy, with excellent balance and fine tannins. Drink – now to 2029. \$25 per bottle

### **DESSERT WINES.**

**2019 SPARKLING MOZCATO.** Made from the world's greatest white Muscat grape, Muscat Blanc á Petit Grains. The wine was tank fermented and bottled early to retain the floral, fragrant, grapey, sherbet spritz flavours. Excellent with fresh fruit salad or as a cold aperitif. Don't like Moscato? Try this and be amazed – a great drink for the "Witching hour" girls! 6% ALCOHOL. NOW UNDER SCREWCAP – SO EASY AND SO CONVENIENT! Serve well chilled. \$23 per bottle.

**2015 "PETITE MUSCAT".** Single vineyard wine. This dessert wine is made from the white Muscat grape, Muscat Blanc á Petit Grains that was grown on the Mistletoe Vineyard. Pure grape juice fortified with neutral grape spirit allows the fragrance and delicacy of the Muscat grape to show to its full advantage. Excellent with fruit-based desserts and full-bodied cheeses. Serve chilled. \$20 per 375ml bottle.

### **2014 NOBLE VIOGNIER – LATE HARVEST - BOTRYTIS AFFECTED.**

Viognier grapes from the Hilltops (Young) region of NSW. Small yields of juice were pressed from ripe and dehydrated botrytis affected grapes. The finished wine is rich and luscious without cloying the palate. The bouquet shows concentrated floral and spice with the palate displaying intense orange peel and apricot characters. Ideal to serve with stewed stone fruit, or poached oranges, accompanied by a crème brulee. Drink now until 2022. \$18 per 375ml bottle.

**MISTELA – NON VINTAGE.** Semillon grape juice fortified with 8 year old brandy prior to maturation in large older French oak barrels. Great as a chilled aperitif or serve at room temperature in the cooler months with coffee and chocolate. The aroma of the brandy is apparent at first, but, on the palate there it does not burn as you would normally expect with spirits. Lovely, sweet honeyed and nutty flavours coat the palate and leave a very long, lingering finish. \$18 per 375ml bottle.

### **LHS HILLTOPS VINTAGE FORTIFIED SHIRAZ 2016. LAST STOCKS.**

Rich super ripe Shiraz grapes from Hilltops were crushed and then fortified with beautiful 8 year old Australian Brandy. It is drinking beautifully for such a young wine but will develop richness and softness in the bottle over the next 10 years. Great drink by the fire on a Winter night. Drink, now to 2025. 500ml bottle \$25 per bottle

# MISTLETOE WINERY CELLAR DOOR PRICE LIST ORDER FORM – from June 1<sup>st</sup> 2020

NAME: \_\_\_\_\_ email: \_\_\_\_\_ DATE: / / .

DELIVERY ADDRESS: \_\_\_\_\_ Town/City \_\_\_\_\_ STATE: \_\_\_\_\_

POST CODE: \_\_\_\_\_ PHONE: Home: \_\_\_\_\_ Work: \_\_\_\_\_ MOBILE: \_\_\_\_\_ .

SPECIAL INSTRUCTIONS:.....

N.B. SHIPPED ORDERS MUST BE IN MULTIPLES OF 6 BOTTLES.MIXED CASES O.K.- ANY MIX OF THE WINES LISTED BELOW.

WINES.	VINTAGE	BOTTLE PRICE	BOTTLE ORDER	CASE PRICE 12 BOTTLES	ORDER CASE 12 BOTTLES	ORDER – TOTAL \$
RESERVE SEMILLON	2019	\$27		\$270		
HOME VINEYARD SEMILLON	2018	\$24		\$240		
PINOT GRIS 187ml	2018	\$5		\$120 ( 24 bottles )		
PINOT GRIS 750ml	2018	\$24		\$240		
HUNTER CHARDONNAY	2019	\$24		\$240		
WILD CHARDONNAY	2019	\$25		\$250		
RESERVE CHARDONNAY	2018	\$32		\$320		
SPARKLING ROSÉ	2019	\$24		\$240		
T-ROSE	2018	\$24		\$240		
HUNTER ROSE	2019	\$23		\$230		
SILVEREYE SEMILLON	2019	\$23		\$230		
TUMBARUMBA RESERVE PINOT	2018	\$28		\$280		
HUNTER SHIRAZ	2018	\$27		\$270		
HOME VINEYARD SHIRAZ	2017	\$40		\$400		
RESERVE SHIRAZ	2017	\$50		\$500		
GRAND RESERVE SHIRAZ	2017	\$75		\$750		
HILLTOPS SANGIOVESE	2018	\$26		\$260		
HILLTOPS CAB. MERLOT 750ML	2019	\$25		\$250		
MOZCATO	2019	\$23		\$230		
PETITE MUSCAT	2015	\$20		\$200		
NOBLE VIOGNIER	2014	\$18		\$180		
MISTELA – NON VINTAGE	N/V	\$18		\$180		
LHS HILLTOPS FORTIFIED SHIRAZ	2016	\$25		\$250		
*FREIGHT COST CONFIRMED AT TIME OF ORDER				IF REQUIRED	FREIGHT*	
					TOTAL	

FREE FREIGHT SYDNEY,METRO,WOLLONGONG,NEWCASTLE,MELBOURNE,BRISBANE,  
SUNSHINE COAST,GOLD COAST,MID NORTH COAST NSW  
5% DISCOUNT ON MIXED 6 PACKS - 15% DISCOUNT ON MIXED CASES

THANK YOU FOR YOUR ORDER! PLEASE DEBIT MY CREDIT CARD WITH THE AMOUNT DUE - as per the following de

AMEX       VISA       MASTERCARD       DINERS       UPI       JCB

CARD NUMBER \_\_\_\_\_ EXPIRY DATE / / CCV: \_\_\_\_\_

NAME (AS ON CARD) \_\_\_\_\_ I certify that I am over 18 years of age.

SIGNATURE: \_\_\_\_\_ DATE OF BIRTH / / This is a NSW Liquor Act requirement.

YOU MAY ORDER ONLINE ( SECURE SITE) AT [www.mistletoewines.com.au](http://www.mistletoewines.com.au) Phone: 1800-055-080 FAX: 02-4998-7792

Or MAIL TO MISTLETOE VINEYARD PTY LTD,771 HERMITAGE ROAD,POKOLBIN, NSW 2320 - email: [sales@mistletoewines.com.au](mailto:sales@mistletoewines.com.au)

A.B.N. 46-003-059-309 NSW LIQUOR LICENSE: PRODUCER/WHOLESALER LICENSE NO:LIQW- 82400 -5236.Liquor Act 1982 - It is an offence to sell, or supply to, or to obtain liquor on behalf of a person under the age of 18 years.

MISTLETOE WINES ARE ONLY AVAILABLE FOR DIRECT PURCHASE FROM MISTLETOE.

**MISTLETOE WINERY – MAIL LIST.**

**NO WINE CLUB – BUT, EQUIVALENT CLUB PRICES FOR ALL MAIL LIST MEMBERS.**

Join our mailing list to receive our 4 or 5 annual, no obligation, Newsletters which include Special Offers and Club Discounts equivalent to Club prices at other wineries.

Either drop back to cellar door ,mail, fax or scan and email to us at [sales@mistletoewines.com.au](mailto:sales@mistletoewines.com.au)

You may also enrol online at [www.mistletoewines.com.au](http://www.mistletoewines.com.au)

**N.B. We are endeavouring where possible to use email contact for the obvious reasons. If you prefer email contact only please just list your email address and your suburb, state, postcode and phone number – in case we need to contact you re email address changes. Please enrol me \ us on the Mistletoe Wines mailing list. PLEASE ENSURE email ADDRESSES ARE PRINTED CLEARLY!**

Name.....

e-mail address: .....

Address:.....

Suburb.....State.....Postcode.....

Telephone:/.Mobile:.....

**Mistletoe Wines and it's related entities respects your privacy and warrants that any information given on this form is for the exclusive use of Mistletoe Wines in it's marketing program's. This information will be held securely and under no circumstances will it be given to, sold to or allowed to be used by any other person or organization. To guarantee your privacy we process all our own orders and do all our own mailings-these tasks are not handled externally.**

**Mistletoe Vineyard Pty.Ltd™ ABN: 46-003-059-309 trading as Mistletoe Wines™, Pokolbin Gallery™ and Mistletoe Sculpture Garden®.**

**5 RED star rated winery,2007 to 2020**

**James Halliday - Australian Wine Companion.**

