

# Pressing Matters - Wine Club

## Spring 2019 Selections



**Join our Wine Club and receive substantial discounts and special offers!**

Whether you enjoy both Riesling and Pinot Noir, or simply Pinot Noir, we now offer two Wine Club Selections to tempt you; the classic Mixed Selection or the Pinot Noir Selection, as well as the option of your own Standing Order membership. As a Mixed or Pinot Noir Wine Club member you will receive two cases of carefully selected wines each year. Each is chosen by Greg Melick and includes current release wines and vintages not available to the public -offering an opportunity to contrast new releases against older and maturing vintages. Our approach of holding back vintages for Wine Club members can take the guess work out of when to drink our wines at their best.

Our **Mixed Selection**—You will be sent two cases of selected wine each year: one in Autumn (March) and another in Spring (September). Each selection, set at \$395 per case, is at a substantial discount to the regular retail price and is sent to you freight-free within Australia. Prior notice will be given of any price increases.

The 2019 Spring Mixed Selection includes the wines below. See the [Tasting Notes on page 3](#).

### Museum Release

1 x 2007 Riesling R0  
*5 Gold, 3 Silver*

1 x 2013 Riesling R0

1 x 2011 Riesling R9  
*Gold, 2 Silver*

1x 2009 Riesling R69  
*3 x Trophies, 2 Top Gold, 4 Gold 3 Silver*

1 x 2007 Riesling R139  
*4 Silver*

1 x 2012 Pinot Noir

### Current Release

1 x 2018 Riesling R0  
2 x 2016 Riesling R9

### Pre-Release

2 x 2017 Pinot Noir  
*Gold*

1 x 2018 Pinot Noir

The **Pinot Noir Selection** - You will be sent two cases of selected wine each year: one in Autumn (March) the other in Spring (September). Each selection includes 7 current-release Pinot Noirs and a mix of 5 museum or pre-release Pinot Noirs. Each case, set at \$ 515 per case, is at a substantial discount to the regular retail price and is sent to you freight-free within Australia. Prior notice will be given of any price increases.

The Spring 2019 Pinot Selection includes:

**Current Release**—7 x 2015 Pinot Noir **Museum Release**— 1 x 2012 Pinot Noir **Pre-Release**—2 x 2017 Pinot Noir and 2 x 2018 Pinot Noir (See [Tasting Notes page 4](#).)

## Wine Club - Standing Orders

Would you prefer to choose your own selection of wine?

We are happy to send Standing Orders of our current release wines, either mixed or straight cases, on a regular basis with free freight and a 10% discount for one case a year, or 20% for two cases per year.

To join the Wine Club or Standing Order Memberships please either: send a completed [Membership Form \(see page 2\); email](#) or phone Michelle on (03) 6268 1947 with details.

In addition all Wine Club Members receive a 10% discount on any further purchases; discounts on limited release offers and are invited to attend events at the winery such as *Pressing Day* after vintage.

To remove your name from our Newsletter Mailing list reply [here](#).

To cancel your Wine Club Membership, reply [here](#).

Questions or comments? E-mail us at [mail@pressingmatters.com.au](mailto:mail@pressingmatters.com.au) or call us on (03) 6268 1947 [Follow us on Facebook](#)





**PRESSING MATTERS**  
Coal River Valley Region, Tasmania

**WINE CLUB MEMBERSHIP AND STANDING ORDER FORM**

To join Pressing Matters Wine Club please complete the details below and mail to Pressing Matters.  
For security reasons – if Emailing, just sign the authority (please *do not* complete your credit card details) and we will telephone to confirm these details on receipt of your membership form.  
(Please print clearly)

Name: .....

Address: .....

Delivery Address: .....

(If different from above)

Suburb: .....

State: ..... Post Code: .....

Daytime Telephone: .....

Email: .....

Special Delivery Instructions: .....

(Please tick for your choice of membership.)

**Wine Club Mixed Selection** –I authorise Pressing Matters to send me a Mixed Wine Club case containing their mixed selection of Riesling and Pinot Noir twice a year (March and September) and charge my credit card prior to despatch. \*\*

**Wine Club Pinot Selection** –I authorise Pressing Matters to send me a Wine Club case containing their mixed selection of Pinot Noirs twice a year (March and September) and charge my credit card prior to despatch. \*\*

**Standing Order** – I authorise Pressing Matters to send me a case/s of wine containing my selection of their current release wines detailed below, and charge my credit card prior to despatch. \*\*

\*\*This purchase authority may be cancelled at any time by email or post.

Wine	No. of Bottles	RRP per bottle	Wine	No. of Bottles	RRP per bottle
Riesling R0		\$36	Riesling R139		\$33
Riesling R9		\$36	Pinot Noir		\$56
Riesling R69		\$36			

(Please circle) My preferred month/s for despatch of my selected Standing Order case/s is:  
Jan/Feb/Mar/Apr/May/June/July/Aug/Sep/Oct/Nov/Dec

Name on Card: ..... (Please tick)  
 MasterCard  
 Visa

Signature: .....

I confirm I am over 18 years of age and that delivery will be accepted by myself or a person over 18 years or in accordance with my instructions. (Please tick and provide date of birth if your first order with us. Sorry – it's a licensing requirement!) D.O.B: ...../...../.....

Office Use Only:  
Card Number: ...../...../...../..... Expiry: /



**PRESSING MATTERS**  
Coal River Valley, Tasmania

**TASTING NOTES**  
**SPRING 2019 MIXED WINE CLUB SELECTION**

The **2007 R0**— *“Fragrant and delicate, but quite piercing and surprisingly long; great potential. 94 points James Halliday.” AWC. 5 Gold Medals between 2008 and 2014 in Royal Hobart and Tasmanian Wine Shows.*

The **2013 R0**— No tasting notes.

The **2018 R0**— No notes as yet.

The **2011 R9**— *“Showing a distinct wet slate and citrus blossom bouquet, with some exotic spices in tow; the touch of sugar gives the palate some weight and generosity, with chalky acidity providing grip and length on the finish. Tasted 2013. James Halliday – 95 points AWC”*

The **2016 R9**— *“Quince confit, ginger, orange blossom and a hint of chutney make for a complex introduction. The palate is kinetic, yet not quite electric; etched by grape skin phenolics and the variety’s genetic fiery acidity.” James Halliday – 92 points AWC*

The **2009 R69** - *“Bright straw-green; upper end of lime juice sweetness, perfect acidity to give balance; lovely structure. Top-Gold Tas Wine Show ‘11 following gold Tas Wine Show ‘10. “ 95 points – James Halliday AWC*

The **2007 R139**— *“Yellow-gold; complex, rich apricot and citrus flavours run through to the long finish. Tasted 2011 James Halliday – 92 points AWC”*

**The 2012 Pinot Noir**— *“Good colour; the bouquet and palate have an arresting opulence of plum and black cherry fruit; in the manner of Tasmanian pinots has the strength and structure to sustain lengthy cellaring, and my guess is it will enter a prolonged plateau 5 years down the track. Tasted 2015 – James Halliday – 94 points AWC”*

**The 2017 Pinot Noir**— Gold Medal—2018 Australian Pinot Challenge. Following a successful handover of winemaker to Samantha Connew in 2016 we were delighted when this vintage was awarded a gold medal and it’s premium brother – the 2017 Cuvee C – a trophy at the 2018 APC.

**The 2018 Pinot Noir**— Not yet shown.



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**PRESSING MATTERS**  
Coal River Valley, Tasmania

**TASTING NOTES**  
**SPRING 2019 WINE CLUB SELECTION**  
**PINOT NOIR ONLY**

The Pinot Only Wine Club Selection contains 7 of our current release wines and the remainder are Museum or Pre-Release Pinot Noirs. This Spring's Selection includes:

**Current Release**

**The 2015 Pinot Noir –**

Silver Medal – 2018 Royal Hobart Wine Show

Bronze Medal – 2019 Tasmanian Wine Show

*It packs a lot of flavour with sweet plums and cherries, earthy rhubarb and roasted beetroot with that alluring forest floor fragrance. Full-bodied and intense sweet fruit on the palate no obvious oak (aged 10 months French barrels 10% new and best barrels selected before blending) and while there's a freshness and a suppleness, the tannins present a sturdy wall, built to last for quite some time. (AWC Aug 18 – 93 points – Silver Rating)*

**Museum Release**

**The 2012 Pinot Noir –** *“Good colour; the bouquet and palate have an arresting opulence of plum and black cherry fruit; in the manner of Tasmanian pinots has the strength and structure to sustain lengthy cellaring, and my guess is it will enter a prolonged plateau 5 years down the track. Tasted 2015 – James Halliday – 94 points AWC”*

**Pre-Release**

**The 2017 Pinot Noir –** Gold Medal – 2018 Australian Pinot Challenge (APC). Following a successful handover of winemaker to Samantha Connew in 2016 we were delighted when this vintage was awarded a gold medal and it's premium brother – the 2017 Cuvee C – a trophy at the 2018 APC.

**The 2018 Pinot Noir –** Not yet shown.



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