



About Pretty Sally

Pretty Sally Vineyard, established in 1996, is family owned and operated. The vineyard is located 40 miles north of Melbourne in Central Victoria, Australia's historical winemaking region and site of the 1860s gold rush. Bordering the famous Pretty Sally Hills, the estate consists of 110 acres planted to vines. Maritime breezes and moderate elevation (1100 feet) make this a temperate site with a long growing season, resulting in wines with elegance, great depth and European in style. Sustainable, earth-friendly farming is strictly implemented, with a relentless focus to manage a "clean" vineyard to yield pure wines. We farm to less than 3 tons/acre to encourage intensity and character.

2007 PRETTY SALLY ESTATE SAUVIGNON BLANC

Varietal:	<i>100% Sauvignon Blanc</i>	Alcohol:	<i>12.5%</i>
Vintage:	<i>April 2007</i>	pH:	<i>3.18</i>
Vineyard:	<i>Pretty Sally Vineyard</i>	Total Acidity:	<i>6.4 g/l</i>
Region:	<i>Central Victoria, Australia</i>	RS:	<i>2.8 g/l</i>
Production:	<i>700 cases</i>	Fermentation:	<i>Stainless steel</i>
Trellis:	<i>VSP, Spacing 1.5mt by 3mt</i>	Clone:	<i>H5V10</i>
Soil Type:	<i>Rocky fragments, sandy clay loam</i>	Pruning:	<i>2.1 tons/acre</i>
Winemaker:	<i>John Ellis</i>		
Release date:	<i>August, 2007</i>		

A very clean, intense, bright Sauvignon Blanc. Shows strong aromas of anise-accented pear, green apple and peach with an underlying flinty mineral edge. The palate is tangy and flavorful, showing pear, melon and peach fruit. The finish is crisp and fresh.

2007 PRETTY SALLY ESTATE ROSÉ

Varietal:	<i>100% Cabernet Sauvignon</i>	Alcohol:	<i>13.5%</i>
Vintage:	<i>April 2007</i>	pH:	<i>3.33</i>
Vineyard:	<i>Pretty Sally Vineyard</i>	Total Acidity:	<i>5.4 g/l</i>
Region:	<i>Central Victoria, Australia</i>	Fermentation:	<i>Stainless steel</i>
Production:	<i>2000 cases</i>	Clone:	<i>SA 125</i>
Trellis:	<i>VSP, Spacing 1.5mt by 3mt</i>	Pruning:	<i>2.4 tons/acre</i>
Soil Type:	<i>Rocky fragments, sandy clay loam</i>		
Winemaker:	<i>John Ellis</i>		
Release date:	<i>September, 2008</i>		

Light orange color. orange peel and redcurrant aromas, with exotic gingerbread and floral qualities. Medium-bodied, lightly chewy red fruit and citrus flavors gain a tangy quality with air. Finishes brisk and clean, with very good clarity and spicy persistence.

Pretty Sally Wines USA (650) 851-8662 Fax: (650) 851-1868 www.prettysally.com

2005 PRETTY SALLY CABERNET SHIRAZ

Varietal:	<i>63% CabSauv, 37% Shiraz</i>	Alcohol:	<i>14.7%</i>
Vintage:	<i>April 2005</i>	pH:	<i>3.43</i>
Vineyard:	<i>Pretty Sally Vineyard for Cabernet</i>	Total Acidity:	<i>6.7 g/l</i>
Region:	<i>Central Victoria</i>	RS:	<i>0.42 g/l</i>
Production:	<i>4,800 cases</i>	Total Sulfur:	<i>54 mg/l</i>
Barrels:	<i>Primarily French oak barrels</i>	Winemaker:	<i>John Ellis</i>
Release date:	<i>May, 2008</i>		

Elegant, deeply flavored but not heavy. Aromas of red and dark berry and spice give way to a pallet that is richly textured, offering layers of red & blackcurrant and blackberry plum, and baking spices with shades of pepper and cumin. The tannins are well integrated with a solid tannic spine, along with moderate acidity, providing lift to this full-bodied blend. To complete the package, the wine finishes with dark fruit and exotic spice.

2003 PRETTY SALLY ESTATE CABERNET SAUVIGNON

Varietal:	<i>100% Cabernet Sauvignon</i>	Alcohol:	<i>14%</i>
Vintage:	<i>April 2003</i>	pH:	<i>3.4</i>
Vineyard:	<i>Pretty Sally Vineyard</i>	Total Acidity:	<i>6.2 g/l</i>
Region:	<i>Central Victoria, Australia</i>	Brix:	<i>25.2</i>
Production:	<i>3000 cases</i>	Res. Sugar:	<i>0.34 g/l</i>
Trellis:	<i>VSP, Spacing 1.5mt by 3mt</i>	Maturation:	<i>19 months</i>
Clone:	<i>SA 125</i>	Barrels:	<i>All new French Oak</i>
Pruning:	<i>2.4 tons/acre</i>		

Dark, rich, yet elegant and smooth Cabernet that offers aromas of spicy cherry, along with dark chocolate, vanilla and oak accents. Is nicely firm on the palate, with dark berry flavors and strong oak-spicy notes of pepper and clove.. It's an elegant, complex, balanced wine, ending with a remarkable finish. Tannins are ripe, fine and well integrated. A great example of fine Australian Cabernet Sauvignon.

2004 PRETTY SALLY ESTATE SHIRAZ

Varietal:	<i>100% Shiraz</i>	Alcohol:	<i>14.8%</i>
Vintage:	<i>April 2004</i>	pH:	<i>3.4</i>
Vineyard:	<i>Pretty Sally Vineyard</i>	Total Acidity:	<i>8.2 g/l</i>
Region:	<i>Central Victoria</i>	Maturation:	<i>20 months</i>
Production:	<i>2,800 cases</i>	Yield:	<i>2.6 tons/acre</i>
Barrels:	<i>French/American new oak barrels</i>	Clone:	<i>PT 23</i>
Soil Type:	<i>Rocky fragments, sandy clay loam</i>	Winemaker:	<i>John Ellis</i>
Release date:	<i>September, 2006</i>		

An elegant, concentrated Shiraz full of aromas and flavors of fresh blackberry and raspberry with notes of cassis, candied cherry, and licorice. Has subtle notes of pepper that is characteristic of this region. The strong finish has lingering flavors of dark fruit liqueur. A great drop!

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