



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
THOMAS ALLEN WINES PACK1 x Rule Breaker, 1 x Free Run Verdelho, 1 x Mango Tree Chardonnay,1 x Encore Shiraz, 1 x Encore Cab Shiraz, 1 x Doctor Cab		\$191.25		
MOON MOUNTAIN PACK 2 x Mango Tree Chard, 2 x Encore Cab Shiraz, 2 x Doctor Cab		\$204.00		
FREE RUN VERDELHO 2017	\$30.00	\$25.50		
THE RULE BREAKER CHARD SAUV BLANC 2017	\$25.00	\$21.25		
DOS AÑOS CHARDONNAY	\$30.00	\$25.50		
MANGO TREE CHARDONNAY 2017	\$35.00	\$29.75		
PRIMEUR SHIRAZ 2016	\$30.00	\$25.50		
DOCTOR CABERNET SAUVIGNON 2015	\$40.00	\$34.00		
ENCORE SHIRAZ 2015	\$50.00	\$42.50		
ENCORE CABERNET SHIRAZ 2015	\$45.00	\$38.25		
THE BOSS SEMI DOLCE ROSSO	\$25.00	\$21.25		
MEMBERS REWARD – VIN EXTRAORDINAIRE CLEANSKIN – 6 PACK*		\$90.00		
FREE FREIGHT FOR CLUB 1733 MEMBERS WHEN PUR * Vin Extraordinaire six pack freight free only wh				
FREIGHT PER CARTON TO NSV				
TOTAL:				

Name:				(	Club 1733 M	lember: 🗖 YES
Delivery Address						
Suburb:			State	:	Postcode:	
Phone (H):			Mobile:			
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Payment Method:	🗖 Visa	□ Masterc	ard 🛛 Am	nex		
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Thank you for your order.





Your hosts: John, Craig, Steve, Mitch and Heidi	PRICE	CLUB 1733
<ul> <li>2017 Free Run Verdelho</li> <li>This Verdelho uses only 'free run' juice in its production. Free run, is the juice that runs freely from the freshly picke grapes during the crushing process, naturally pressed from the weight of the grapes above it. This results in juic that is pure and fresh with beautiful clarity of flavour and very low levels of phenols.</li> <li>Cellaring Potential: 5 yrs Perfect match: Pork &amp; Cabbage Gyoza with a sesame soy dipping sauce.</li> </ul>		\$25.50
2017 The Rule Breaker Chardonnay Sauvignon Blanc Now here is a blend that breaks all the rules. Most often, there are those that sit in the Chardonnay camp or thos that sit in the Sauvignon Blanc camp, and never the two shall meet until now. Cellaring Potential: 5 yrs Perfect Match: Warm goat's cheese & asparagus frittata w. green tomato & saffron relish		\$21.25
<ul> <li>Dos Años Chardonnay</li> <li>Dos Anos, Spanish for two years, is just that - a blend of Chardonnay from both the 2014 and 2015 vintage. Th result is a union of the near perfect growing season of the 2014 grapes, which are rich and fruit driven, blended with the more linear acid year of 2015.</li> <li>Cellaring Potential: 10 yrs Perfect match: Creamy snapper pie.</li> </ul>		\$25.50
2017 Mango Tree Chardonnay On our Vineyard stands a lone Mango Tree which overlooks the vines. Its custodial presence gives it naming rights to this wine. This wine is our version of the Montrachet style of Chardonnay Cellaring Potential: 10 yrs Perfect match: Pan-fried potato gnocchi w. garlic prawns, asparagus and lemon butter.	\$35.00	\$29.75
<ul> <li>2016 Primeur Shiraz</li> <li>The Primeur, or <i>new wine</i> is a light red made in the Beaujolais style. For optimum enjoyment this wine is best served lightly chilled.</li> <li>Cellaring: 5 yrs Perfect Match: Charcuterie plate w. cheese, cured meats &amp; pickled vegetables.</li> </ul>	<sup>st</sup> \$30.00	\$25.50
<ul> <li>2015 The Doctor Cabernet Sauvignon</li> <li>The Doctor Cabernet is named in honour of Dr. Alan Burgess, who planted the Moon Mountain vineyard in 1969.</li> <li>We will forever be grateful to him for planting such great fruit and allowing us to continue his good work.</li> <li>Cellaring: 10 yrs Perfect Match: Spice-crusted Milly Hill lamb rack, ragout of barley, caramelised onion &amp; slow-roast lamb shoulder</li> <li>2015 Encore Shiraz</li> </ul>	). \$40.00	\$34.00
We are now 'encoring' a new range as called for by our members and sourced from small parcels of fruit grown in various parts of Australia. This is our first Mudgee Shiraz. It is a big, ripe style from a great region. Cellaring: 10 yrs Food Match: 6 hour braised organic lamb shoulder with onion gravy.	\$50.00	\$42.50
<ul> <li>2015 Encore Cabernet Shiraz</li> <li>This blend is a classic pairing of two great varieties. It was the backbone of red wine making in Australia in the late 1970's/early 80's and a blend that never deferred to "Old World" rules. When blended this wine captures the elegan structure and texture of the Hilltops Cabernet overlaid with the suppleness and generosity of Mudgee Shiraz.</li> <li>Cellaring: 10 yrs Food Match: Rosemary, pepper &amp; garlic crusted beef fillet on creamy fetta &amp; Dijon mash</li> </ul>	<b>\$45.00</b> t	\$38.25
The Boss Semi Dolce Rosso John, the most experienced member of the team, requested a wine that was fun, not too serious and an absolut	e <b>\$25.00</b>	\$21.25

John, the most experienced member of the team, requested a wine that was fun, not too serious and an absolute "23.00" "21.25" pleasure to drink – and here it is! With his wealth of knowledge it is no wonder we call him "The Boss". Cellaring Potential: 5 yrs Perfect Match: Red Duck Curry w. jasmine rice.