

Thomas Allen Wines

"Wines without compromise"



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
FREE RUN VERDELHO 2017	\$30.00	\$25.50		
THE RULE BREAKER CHARD SAUV BLANC 2017	\$25.00	\$21.25		
MANGO TREE CHARDONNAY 2017	\$35.00	\$29.75		
PRIMEUR SHIRAZ 2016	\$30.00	\$25.50		
DOCTOR CABERNET SAUVIGNON 2015	\$40.00	\$34.00		
OLD SCHOOL SHIRAZ CABERNET 2016	\$40.00	\$34.00		
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 PURCHASING 6+ BOTTLES OR MORE * Vin Extraordinaire six pack freight free only when purchased with 6 other bottles				
FREIGHT PER CARTON TO NSW \$10.00 OTHER STATES \$15.00				
			TOTAL:	

Name: _____ Club 1733 Member: YES

Delivery Address _____

Suburb: _____ State: _____ Postcode: _____

Phone (H): _____ Mobile: _____

Email Address: _____

Delivery Instructions: _____

Payment Method: Visa Mastercard Amex

Card Number: _____ / _____ / _____ / _____ Expiry Date: _____ / _____

Cardholders Name: _____ Date of Birth: _____ / _____ / _____

Signature: _____

Thank you for your order.

Please return via email to club1733@thomasallenwines.com.au

Thomas Allen Wines

"Wines without compromise"



Your hosts: John, Craig, Steve, Mitch and Heidi

	PRICE	CLUB
2017 Free Run Verdelho		1733
This Verdelho uses only 'free run' juice in its production. Free run, is the juice that runs freely from the freshly picked grapes during the crushing process, naturally pressed from the weight of the grapes above it. This results in juice that is pure and fresh with beautiful clarity of flavour and very low levels of phenols.	\$30.00	\$25.50
Cellaring Potential: 5 yrs Food Match: Pork & Cabbage Gyoza with a sesame soy dipping sauce.		
2017 The Rule Breaker Chardonnay Sauvignon Blanc	\$25.00	\$21.25
Now here is a blend that breaks all the rules. Most often, there are those that sit in the Chardonnay camp or those that sit in the Sauvignon Blanc camp, and never the two shall meet until now.		
Cellaring Potential: 5 yrs Food Match: Warm goat's cheese & asparagus frittata w. green tomato & saffron relish.		
2017 Mango Tree Chardonnay (Club 1733 Members Tasting Only)	\$35.00	\$29.75
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 Food Match: Pan-fried potato gnocchi w. garlic prawns, asparagus and lemon butter.		
2016 Primeur Shiraz	\$30.00	\$25.50
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.		
Cellaring Potential: 5 yrs Food Match: Charcuterie plate w. cheese, cured meats & pickled vegetables.		
2015 The Doctor Cabernet Sauvignon (Club 1733 Members Tasting Only)	\$40.00	\$34.00
The Doctor Cabernet is named in honour of Dr. Alan Burgess, who planted the Moon Mountain vineyard in 1969. We will forever be grateful to him for planting such great fruit and allowing us to continue his good work.		
Cellaring Potential: 10 yrs Food Match: Spice-crusted Milly Hill lamb rack, ragout of barley, caramelised onion & slow-roast lamb shoulder.		
2016 Old School Shiraz Cabernet (Club 1733 Members Tasting Only)	\$40.00	\$34.00
Our old favourite returns to the Thomas Allen range. The Old School flavour is distinctly olives and cherries from our Shiraz grapes with approximately 8% Cabernet further balancing the textural palate and complementing the soft tannin structure.		
Cellaring Potential: 10 yrs Food Match: Venison Carpaccio.		
2015 Encore Cabernet Shiraz	\$45.00	\$38.25
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 elegant structure and texture of the Hilltops Cabernet overlaid with the suppleness and generosity of Mudgee Shiraz.		
Cellaring Potential: 10 yrs Food Match: Rosemary, pepper & garlic crusted beef fillet on creamy fetta & Dijon mash.		
The Boss Semi Dolce Rosso	\$25.00	\$21.25
John, the most experienced member of the team, requested a wine that was fun, not too serious and an absolute 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 Food Match: Red Duck Curry w. jasmine rice.		
Mistura (Club 1733 Members Tasting Only)	\$45.00	\$38.25
<i>Mistura</i> means 'mix or blend' in Portuguese and this wine will be forever changing and evolving as it is blended with each new vintage. (If you wish to purchase and freight this wine please call us on 02 4998 7250)		
Cellaring Potential: 20 yrs		
Food Match: Baked mascarpone cheesecake w. chocolate crumb, sweet cumquat compote & dark chocolate sauce.		