

# Thomas Allen Wines

"Wines without compromise"



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
SEMILLON 2013	\$35.00	\$29.75		
PINOT GRIS 2018	\$30.00	\$25.50		
THE RULE BREAKER CHARD SAUV BLANC 2017	\$25.00	\$21.25		
FREE RUN VERDELHO 2017	\$30.00	\$25.50		
DOCTOR CAB SAUV 2016	\$40.00	\$34.00		
THE MISFIT 2015	\$35.00	\$29.75		
ENCORE SHIRAZ 2016	\$50.00	\$42.50		
THE BOSS SEMI DOLCE ROSSO	\$28.00	\$23.80		
MISTURA	\$45.00	\$38.25		
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				
			<b>TOTAL:</b>	

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](mailto:CLUB1733@THOMASALLENWINES.COM.AU)

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Tasting Notes – May 2018

## 2013 Semillon

This Hunter Semillon is a first for Thomas Allen Wines and is an absolute beauty from a dry year. The fruit was selected from the classic old Cedarside vineyard located at Mt View. The grapes were crushed, chilled and pressed out immediately. The juice was fermented cold in stainless steel tanks, with no oak maturation or malolactic fermentation, thus allowing the fruit to 'strut' its stuff. Due to the hot conditions and low cropping conditions of 2013 the fruit was ripe and clean displaying luminous green colours with lemongrass aroma's and a textural palate with bright acidity.

**Cellaring:** 8-10yrs **Alcohol:** 10.5% **Closure:** Screwcap **Food match:** Freshly shucked oysters straight from the sea.

## 2018 The Grey Monk Pinot Gris

Pinot Gris is known in Europe as the Grey Monk, as the grapes skin is often greyish in colour and due to the distribution of plantings of this variety in the 1300's by Cistercian Monks. It is our first Pinot Gris with fruit grown from the Tolson Vineyard in Broke. It is medium bodied in style with a lovely rich textural palate which displays hints of peach and pears.

**Cellaring Potential:** 5 yrs **Alcohol:** 13.6% **Closure:** Screwcap **Food Match:** Seared tuna with salsa verde

## 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 those that sit in the Sauvignon Blanc camp, and never the two shall meet ..... until now. This is a delicious wine with 70% Chardonnay and 30% Sauvignon Blanc. The aromas are initially grassy, with a hint of apples and mango nuances from the Chardonnay. Citrus and pineapple dominates the complex palate and the wine finishes fresh and full of flavour.

**Cellaring:** 5yrs **Alcohol:** 14.25% **Closure:** Screwcap **Food match:** Goats cheese & asparagus frittata w. green tomato & saffron relish.

## 2017 Free Run Verdelho

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 low levels of phenols. The Verdelho was left to ripen fully to produce a richer style than the more traditional Hunter style of Verdelho. It exhibits strong aromatics of tropical fruit and pineapples, The palate is rich and well balanced with a clean fresh finish.

**Cellaring:** 5yrs **Alcohol:** 15% **Closure:** Screwcap **Food match:** Sand whiting with Serrano jamon and sage

## 2016 The Doctor Cabernet Sauvignon

Despite a wet January, the sun came out in February & March which enabled the late ripening Cabernet Sauvignon grapes to achieve maximum ripeness and flavour, truly ideal ripening conditions. Matured in 500L French Oak puncheons, our Doctor Cabernet exhibits cassis, mint and dark chocolate aroma's, while the palate is deliciously rich with soft velvety tannins and great length of flavour.

**Cellaring :** 10 yrs **Alcohol:** 14.5% **Closure:** Cork **Food:** Spice-crusted lamb rack, ragout of barley, caramelised onion & slow-roast lamb shoulder

## 2015 Misfit

Our new Misfit sets itself apart from traditional Hunter Valley styles in a conspicuous way by bringing together the classic trio of varieties of Chateauneuf-Du-Pape, Grenache, Syrah and Mourvedre. The wine is full bodied, spicy, rich and raisin-like with a firm tannin structure.

**Cellaring:** 10 yrs **Alcohol:** 15% **Closure:** Screwcap **Food Match:** Slow cooked duck.

## 2016 Encore Shiraz

Our Encore 2016 Shiraz from Mudgee is an absolute beauty! It is an opulent and sumptuous wine with a powerful bouquet of blackberry, dark chocolate and cedar characters. It is precisely concentrated and full of rich fruit delivering delicious flavours and velvety textures. The palate is firmly structured and balanced by fine soft tannins.

**Cellaring Potential:** 10 yrs **Food Match:** Six hour braised organic lamb shoulder with onion gravy.

## The Boss Semi Dolce Rosso – now under cork.

This wine is a taste of Italy and packed full of flavour. The aroma is of developed cherries and sweet blueberries, paired with the spritz of bubbles, these characters leap out of the glass. The palate is a punch of flavour, and the slight sweetness balances and finishes the wine cleanly. An entertaining drink for sure and **best served nicely chilled straight from the fridge.**

**Cellaring:** 5 yrs **Alcohol:** 14.5% **Closure:** Cork **Food Match:** Red Duck Curry w. jasmine rice.

## Mistura

*Mistura* means 'mix or blend' in Portuguese and this wine will be forever changing and evolving as it is blended with each new vintage.

**Cellaring Potential:** 20 yrs **Food Match:** Baked mascarpone cheesecake w. chocolate crumb, sweet cumquat compote & dark chocolate sauce.