

Thomas Allen Wines

"Wines without compromise"



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
SEMILLON 2013	\$35.00	\$29.75		
PINOT GRIS 2018 **** SOLD OUT ****	\$30.00	\$25.50		
FREE RUN VERDELHO 2018	\$30.00	\$25.50		
RULEBREAKER CHARDONNAY SAUV BLANC 2018	\$28.00	\$23.80		
MANGO TREE CHARDONNAY 2018	\$35.00	\$29.75		
PRIMEUR MERLOT 2018 – serve chilled	\$30.00	\$25.50		
DOCTOR CAB SAUV 2016 **** SOLD OUT ****	\$40.00	\$34.00		
MISFIT 2015	\$35.00	\$29.75		
ENCORE SHIRAZ 2016	\$50.00	\$42.50		
THE BOSS SEMI DOLCE ROSSO	\$28.00	\$23.80		
MEMBERS REWARD CLEANSKIN (RED) – 6 PACK*		\$90.00		
FREE FREIGHT FOR CLUB 1733 MEMBERS WHEN PURCHASING 6+ BOTTLES OR MORE * Members Reward six pack freight free only when purchased with 6 other bottles				
FREIGHT PER CARTON TO NSW \$10.00 OTHER STATES \$15.00				
			TOTAL:	

Name: _____

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

Thomas Allen Wines



"Wines without compromise"

Tasting Notes – October 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 old Cedarside vineyard located at Mt View. The grapes were crushed, chilled and pressed immediately. The juice was fermented cold in stainless steel, with no oak maturation or malolactic fermentation allowing the fruit to 'strut' its stuff. Due to hot conditions and low cropping the fruit was ripe and clean displaying luminous colours with lemongrass aroma's and a textural palate with bright acidity.

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

2018 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 and is zesty and textural.

Cellaring: 5 yrs **Closure:** Screwcap **Food Match:** Seared tuna with salsa verde.

2018 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 2018 Verdelho is pale straw in colour, with an aroma of green apples and stone fruits, while the palate is distinctly passionfruit and pineapples with mouthwatering tropical fruit flavours. Best enjoyed whilst young and fresh.

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

2018 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. The 2018 sees a small portion (15%) of barrel fermented chardonnay added to the larger stainless steel fermented chardonnay juice to further enrich the style. The addition of Sauvignon Blanc enlivens the palate and adds herbaceous notes of bell peppers and gooseberry. A great summer drink!

Cellaring: 5 yrs **Closure:** Screwcap **Food Match:** Crab and camembert tarts.

2018 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. The 2018 is very rich and ripe in flavour due to one of the driest growing periods in many years. The wine is all about complexity and savouriness. Both the aroma and palate display buttery overtones and exhibit dried fruit, spices and honey. Another great year for Mango Tree Chardonnay.

Cellaring: 10 yrs **Closure:** Cork **Food match:** Roast chicken with macadamia couscous stuffing.

2018 Primeur Merlot

The 2018 Primeur, or 'new wine' is a light red made from Merlot grapes. It has had very little time on skins to make a soft style of red wine with luscious, sweet elegant fruit. For optimum enjoyment this wine is **best served chilled at approx. 13°C.**

Cellaring: 5 yrs **Closure:** Screwcap **Food Match:** Charcuterie plate w. cheese, cured meats & pickled vegetables.

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

The Boss Semi Dolce Rosso

This wine is a taste of Italy and packed full of flavour. The aroma is of developed cherries and sweet blueberries and 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 **Closure:** Cork **Food Match:** Red Duck Curry w. jasmine rice.