# Thomas Allen Wines "Wines without compromise"



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
GREY MONK PINOT GRIS 2019	\$30.00	\$25.50	SOLD	OUT
RULEBREAKER CHARDONNAY SAUV BLANC 2018	\$30.00	\$25.50	SOLD	OUT
MANGO TREE CHARDONNAY 2018	\$35.00	\$29.75	SOLD	OUT
FREE RUN VERDELHO 2018	\$30.00	\$25.50		
PRIMEUR MERLOT 2018 – serve chilled	\$30.00	\$25.50	SOLD	OUT
DOCTOR CAB SAUV 2017	\$45.00	\$38.25		
ENCORE CAB SHIRAZ 2016	\$40.00	\$34.00		
ALASDAIR SHIRAZ 2017	\$60.00	51.00		
THE BOSS SEMI DOLCE ROSSO	\$30.00	\$25.50		
MISTURA	\$50.00	\$42.50		
MEMBERS REWARD CLEANSKIN - WHITE – 6 PACK*		\$90.00		
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 \$15.00 OTHER STATES \$20.00				
	TOTAL:			
Name:				
Delivery Address				
Suburb:			Postcode:	
Phone (H): Mobile:				

Thank you for your order

Card Number: \_\_\_\_\_/\_\_\_\_\_Expiry Date: \_\_\_\_\_/\_\_\_ Cardholders Name:\_\_\_\_\_\_ Date of Birth: \_\_\_\_/\_\_\_\_

Email Address:

Payment Method: □ Visa □ Mastercard □ Amex

Delivery Instructions:\_\_\_\_\_

Signature:\_\_\_\_



## **TASTING NOTES - JULY 2019**

# 2019 Grey Monk Pinot Gris

This is our second Grey Monk Pinot Gris release and is made according to the French 'close to market' style in so far that it is picked, fermented cold and bottled within 12 weeks. In doing this we retain the lovely fresh varietal flavours for which Pinot Gris is famous for. The 2019 Pinot Gris has exotic aromas of peach and apricot on the nose, following deliciously on the palate with its characteristic textural, buttery and almost honey like palate so typical of the variety.

Cellaring: 5 yrs Closure: Screwcap Food Match: Chicken salad, with fresh figs, goats cheese and walnuts

## 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 mouth-watering tropical fruit flavours. Cellaring: 5yrs Closure: Screwcap Food Match: Sand whiting with Serrano jamon and sage.

# 2017 The Doctor Cabernet Sauvignon

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. This 2017 Doctor exhibits rich and ripe aromas of black cherries and mint. The palate is intense and rich with dark plum notes and soft tannins.

Cellaring: 10 yrs Closure: Cork Food Match: Slow Cooked Duck.

# 2016 Encore Cabernet Shiraz

Cabernet Shiraz is a uniquely Australian classic red wine style. The Encore Cab Shiraz has attractive herb and cherry on the nose, followed by succulent and spicy, generously proportioned cherry fruit on the palate. The soft, yet rich tannin structure completes the wine with an elegant finish.

Cellaring: 10 yrs Closure: Cork Food Match: Thyme roasted mushrooms and polenta.

#### 2017 Alasdair Shiraz

The colour is a rich and vibrant red with some youthful purple hues. Lively aromas lead you into a palate which is full of blackberry, currant and cherry flavours with overtones of green olives and characteristic Hunter white peppery spice. This is our biggest Alasdair Shiraz so far and a worthy wine to carry the Alasdair name.

Cellaring: 10 yrs Closure: Cork Food Match: Braised lamb shoulders with five spice, lemon & garlic.

#### 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.

# Mistura (Club 1733 Members Tasting Only)

Mistura is Portuguese for 'mix or blend' & this wine will be forever changing & evolving as it is blended each new vintage. This is a fortified dessert style wine, exhibiting nutty, orange peel and caramel flavours. It has been fortified with five year old brandy spirit and allowed to age in American oak barrels.

Cellaring: 20 yrs Closure: Cork Food Match: Baked cheesecake w. chocolate crumb, sweet cumquat compote & dark chocolate sauce.