

Thomas Allen Wines

"Wines without compromise"



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
THOMAS ALLEN WINES PACK 1 x Mango Tree Chard; 1 x Free Run Verdelho, 1 x Rulebreaker CS, 1 x Wildcard Shiraz, 1 x Encore Cab Shiraz, 1 x Alasdair Shiraz	\$245.00	\$208.25		
MOON MOUNTAIN PACK 2 x Mango Tree Chard, 2 x Alasdair Shiraz, 2 x Wildcard Shiraz	\$290.00	\$246.50		
RULEBREAKER CHARDONNAY SAUV BLANC 2019	\$30.00	\$25.50		
MANGO TREE CHARDONNAY 2019	\$35.00	\$29.75		
FREE RUN VERDELHO 2018	\$30.00	\$25.50		
ENCORE CAB SHIRAZ 2017	\$40.00	\$34.00		
WILDCARD SHIRAZ 2016	\$50.00	\$42.50		
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	SOLD	OUT
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: _____ 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

Contact Us: Wine Club orders and enquiries 02 4998 7251

Email: Club1733@thomasallenwines.com.au Phone: 02 4998 7250 Address: 1733 Broke Road, Pokolbin NSW 2320

ABN 71 109 146 321

Thomas Allen Wines

"Wines without compromise"



TASTING NOTES – OCTOBER 2019

2019 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 2019 blend sees both varieties fermented separately in stainless steel tanks and under cold conditions to retain the fruit freshness of both varieties. The Chardonnay displays fresh pineapples and melon characters, with the Sauvignon Blanc adding length to the palate and herbaceous notes of bell pepper and gooseberry. A great summer drink!

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

2019 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 is our fourth dry year Mango Tree (2013, 2017, 2018) and as a result of these hot and dry conditions this 2019 vintage is our most intensely flavoured to date. This full flavoured style coupled with our French winemaking techniques further enhances the complexity and savoury nature of this wine.

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

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 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.

2016 Wildcard Shiraz

The Thomas Allen Wildcard Shiraz was our unpredictable element in the cellar. Quite often when putting a wine together, some barrels are discarded, even when of great quality, for the benefit of the overall blend. These excess barrels were all emptied into a tank. When revisiting this tank some months later, this unpredictable blend had virtually put itself together to create this outstanding Shiraz. This 2016 Shiraz exhibits a spicy and peppery bramble like nose with a rich, ripe fruit palate, hints of white pepper and balanced beautifully by soft, yet supple tannins.

Cellaring: 10 yrs **Closure:** Cork **Food Match:** Slow cooked beef cheeks with a creamy mash

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

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.