

# Thomas Allen Wines

*"Wines without compromise"*



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
RULEBREAKER CHARDONNAY SAUV BLANC 2019	\$30.00	\$25.50		
MANGO TREE CHARDONNAY 2019	\$35.00	\$29.75		
FREE RUN VERDELHO 2019	\$30.00	\$25.50		
OLD SCHOOL SHIRAZ CABERNET 2018	\$40.00	\$34.00		
ENCORE CAB SHIRAZ 2017	\$40.00	\$34.00		
WILDCARD SHIRAZ 2016	\$50.00	\$42.50		
THE BOSS SEMI DOLCE ROSSO	\$30.00	\$25.50		
MISTURA	\$50.00	\$42.50		
MEMBERS REWARD – 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				
			<b>TOTAL:</b>	

Name: \_\_\_\_\_ Club 1733 Member:  YES

Delivery Address \_\_\_\_\_

Suburb: \_\_\_\_\_ State: \_\_\_\_\_ Postcode: \_\_\_\_\_

Phone (H): \_\_\_\_\_ Mobile: \_\_\_\_\_

Email Address: \_\_\_\_\_

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

Please send my order with your next wine despatch

Please delay delivery until after \_\_\_\_\_

# Thomas Allen Wines



"Wines without compromise"

HOME OF CLUB 1733

Your hosts: John, Craig, Steve, Heidi, Jim, Ben, Lee, Rod, John II & Desly

PRICE CLUB  
1733

## 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. The 2019 sees a small portion 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!

\$30.00 \$25.50

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

## 2019 Mango Tree Chardonnay (Club 1733 Members Tasting Only)

On our Vineyard stands a lone Mango Tree which overlooks the vines. Its custodial presence gives it naming rights to this wine. The 2019 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.

\$35.00 \$29.75

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

## 2019 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 crushing, naturally pressed from the weight of the grapes above it. The 2019 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.

\$30.00 \$25.50

**Cellaring:** 5 yrs **Closure:** Screwcap **Food Match:** Pork & Cabbage Gyoza with a sesame soy dipping sauce.

## 2018 Old School Shiraz Cabernet

Our old favourite returns to the Thomas Allen range. The Shiraz on our Moon Mountain Vineyard has a few imposters – every 8th row is Cabernet Sauvignon. This unusual viticultural practice was common back in the 1930's. The thinking behind this process was that the riper Shiraz when picked with the greener less ripe Cabernet gives greater structure and acid balance to the Shiraz.

\$40.00 \$34.00

**Cellaring:** 10 yrs **Closure:** Cork **Food Match:** Char-grilled rump steak w. tangy coleslaw and new potatoes

## 2017 Encore Cabernet Shiraz

Cabernet Shiraz is a uniquely Australian classic red wine style. The Encore Cab Shiraz has Cabernet driven aromatics of cassis and blackcurrant, backed up with a generous rich palate exhibiting licorice, cherry and peppercorn overtones.

\$40.00 \$34.00

**Cellaring:** 10 yrs **Closure:** Cork **Food Match:** Rosemary glazed lamb shanks.

## 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.

\$50.00 \$42.50

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

## The Boss Semi Dolce Rosso

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 refer to him as "The Boss".

\$30.00 \$25.50

**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.

\$50.00 \$42.50

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