



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
THOMAS ALLEN WINES PACK1 x Mango Tree Chard; 1 x Free Run Verdelho, 1 x Rulebreaker CS, 1 xWildcard Shiraz, 1 x Encore Cab Shiraz, 1 x Old School Sh Cab	\$225.00	\$191.25		
MOON MOUNTAIN PACK 2 x Old School Sh Cab, 2 x Encore Cab Shiraz, 2 x Wildcard Shiraz	\$260.00	\$221.00		
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 CLEANSKIN (RED) – 6 PACK*		\$90.00		
FREE FREIGHT FOR CLUB 1733 MEMBERS WHEN PURCHASIN * Members Reward six pack freight free only when purchase				
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Contact Us: Wine Club orders and enquiries 02 4998 7251



TASTING NOTES - MAY 2020

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.

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 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 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.

Cellaring: 5yrs 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. 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.

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.

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

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: Classic Sticky Date Pudding.