

# Thomas Allen Wines

"Wines without compromise"



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
ORIGINS CHARD I SAUV BLANC I SEMILLON 2019	\$30.00	\$25.50		
FREE RUN VERDELHO 2019	\$30.00	\$25.50		
UNDERSTUDY CHARDONNAY 2019	\$35.00	\$29.75		
DOCTOR CABERNET SAUVIGNON 2018	\$45.00	\$38.25		
OLD SCHOOL SHIRAZ CABERNET 2018	\$40.00	\$34.00		
ENCORE CAB SHIRAZ 2018	\$40.00	\$34.00		
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: \_\_\_\_\_

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*  
*Please email your completed order to –*  
*Club1733@thomasallenwines.com.au*

# 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 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 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. Best enjoyed young and fresh.

\$30.00 \$25.50

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

## 2019 Origins Chardonnay Sauvignon Blanc Semillon

At the beginning of the new Millenia Craig and Steve were involved with the boutique Allanmere winery located in Lovedale. One of the most popular wines they produced was the *Trinity* - a blend of Chardonnay, Sauvignon Blanc and Semillon. Twenty years later, its back and named **Origins**..... in celebration of the old Trinity, our winemaking origins and of course this much-loved wine style. This new **Origins** brings together the best of these three great varieties, displaying the rich papaya of the Chardonnay, the lovely fresh green apple and peach of the Sauvignon Blanc and the subtle citrus notes of the Semillon.

\$30.00 \$25.50

**Cellaring:** 5 yrs **Closure:** Screwcap **Food Match:** Ginger and Lemongrass poached salmon.

## 2019 Understudy Chardonnay

In the Thomas Allen Wines story the Mango Tree Chardonnay has played a leading role, and as such over the years has developed an amazing reputation and sells out each year. Enter stage left..... the **Understudy** Chardonnay, now stepping up to take the place of the MTC until it returns. Our Understudy Chardonnay is very much an old-world Chardonnay with loads of sun-drenched flavour. Picked at optimal ripeness, it is full of character, with creamy mango, stone-fruit and nuances of hazelnut spice from the French oak puncheons.

\$35.00 \$29.75

**Cellaring:** 5 yrs **Closure:** Screwcap **Food Match:** Blackened roast salmon with avocado & mango salsa.

## 2018 The Doctor Cabernet Sauvignon (Club 1733 Members Tasting Only)

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 an iconic variety and allowing us to continue his good work. Our 2018 Doctor Cabernet is a smooth and soft with subtle hints of red cherry and cassis. These flavours are refined by the integration of tight grained French Oak maturation with soft lingering tannins.

\$45.00 \$38.25

**Cellaring:** 10 yrs **Closure:** Cork **Food Match:** Slow-roast lamb with cinnamon, fennel & citrus

## 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

## 2018 Encore Cabernet Shiraz

Due to the resounding success of our wines we now 'encore' a range as called for by our members. Sourced from small parcels of fruit grown in various parts of Australia this wine will have you on your feet calling for more. Cabernet Shiraz is a uniquely Australian red wine style. The Encore Cab Shiraz has an appealing deep, rich colour with the releasing aromas exhibiting vibrant red fruits and long expansive tannins.

\$40.00 \$34.00

**Cellaring:** 10 yrs **Closure:** Cork **Food Match:** Classic Beef Bourguignon

## 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... so 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:** Bacon & Eggs!

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

\$50.00 \$42.50