

Thomas Allen Wines

"Wines without compromise"



PRODUCT	RRP PRICE	CLUB 1733 PRICE	QUANTITY	TOTAL \$
THOMAS ALLEN WINES PACK 1 x Understudy Chard, 1 x Origins CSB, 1 x MMV Shiraz 1 X Doctor Cabernet; 1 x Encore Cab Shiraz; 1 x The Boss	\$230.00	\$195.50		
MOON MOUNTAIN PACK 2 x MMV Shiraz, 2 x Encore Cab Shiraz, 2 x Doctor Cabernet	\$270.00	\$229.50		
ORIGINS CHARDONNAY SAUV BLANC SEM 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 – FINAL DAYS	\$40.00	\$34.00		
ENCORE CAB SHIRAZ 2018	\$40.00	\$34.00		
SHIRAZ MMV 2018 – NEW RELEASE	\$50.00	\$42.50		
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: _____ 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

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TASTING NOTES – OCTOBER 2020

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.

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

2019 Understudy Chardonnay (Club 1733 Members Tasting Only)

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.

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.

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.

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.

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

2018 MMV Pokolbin Shiraz

Along with our Alasdair Shiraz, this wine is only produced when the fruit beckons – the last one being 2014. We are all about maximising the flavour of the grape and use a cold soaking technique with our MMV. The crushed and de-stemmed grapes are soaked at 5°C for 7 days prior to fermentation, resulting in more intense colours and stronger tannin pick-up. This process can only be achieved in the best of years when the fruit is ripe, clean and disease free. The finished wine displays intense colour and flavour with rich, ripe berries, spice and savouriness and that trademark pepper finish.

Cellaring: 10 yrs **Closure:** Cork **Food Match:** Slow Cooked Beef Ragù

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".

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.