



Somerled
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 For Wine Emergencies: Lucy 0419 158 462

THE JOCKEY CLUB

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Sparkling Pinot Noir - 2012 Elegant, very fine bead, made in the methode champenoise	\$36	\$30	<input type="text"/>
Sauvignon Blanc - 2013 Soft mango and passionfruit with a lively fresh acidity.	\$24	\$20	<input type="text"/>
Chardonnay - 2013 Also available for a limited time: Somerled 2008 Chardonnay	\$30	\$25	<input type="text"/>
Rosé - 2014 Pale, dry European style rosé with hints of guava, raspberry and melon.	\$30	\$25	<input type="text"/>
Shiraz - 2010 Rich, deep, dense, complex.	\$36	\$30	<input type="text"/>
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Picnic Races Tempranillo European, savoury, wonderful with Spanish dishes.	\$30	\$25	<input type="text"/>
Reserve Pinot Noir - 2012 Refined, lifted ripe strawberry, complex, silky	CLUB ONLY	\$48	
Reserve Sparkling Cabernet - 2003 A French methode, dryish, complex, serious wine	CLUB ONLY	\$70	<input type="text"/>
Rob's Museum Stock Collection 2001, 2002, 2003, 2005	CLUB ONLY	\$70	<input type="text"/>

For the Foodies - our jams, relishes & mustards are made with a dash of Somerled wine!

Summer Thyme Jelly	\$9.50	<input type="text"/>	Quince Cheeseboard Jam	\$9.5	<input type="text"/>
Chop Picnic Sauce	\$9.50	<input type="text"/>	Red Relish	\$9.5	<input type="text"/>
Heather's Roasted Almonds	\$9.50	<input type="text"/>	Grainy Ploughman's Mustard	\$9.5	<input type="text"/>
Our Wild Sundried Figlets	\$13	<input type="text"/>	Manchego Chunk (collect only)	\$10	<input type="text"/>

NAME

SEND TO THE USUAL ADDRESS? YES NO

IF NO, SEND TO:

BILL THE USUAL CREDIT CARD? YES NO

IF NO, BILL: EXP: /

Thank you - cheers from Somerled!