



S O M E R L E D



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**Sparkling Pinot Noir - 2011**

Elegant, very fine bead, made in the methode champenoise

\$	THE JOCKEY CLUB	#	TOTAL
\$34	\$29	<input type="text"/>	\$

**Sauvignon Blanc - 2012**

Delicious aromas! Soft mango and passionfruit with a lively fresh acidity.

\$24	\$20	<input type="text"/>	\$
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**Chardonnay - 2012**

Nougat, mild vanillin oak, white peaches: elegant and purely delicious

\$29	\$25	<input type="text"/>	\$
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**Rosé - 2013**

Provençale style pale, dry and complex, refreshing rosé

\$29	\$25	<input type="text"/>	\$
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**Shiraz - 2010**

Rich, deep, dense, complex.

\$36	\$30	<input type="text"/>	\$
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**Reserve Fumé Blanc - 2011**

A textured, complex and food-friendly sauvignon blanc

\$34	\$29	<input type="text"/>	\$
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**Reserve Sparkling Cabernet - 2003**

A French methode, dryish, complex, serious wine - wonderful with food

\$70	\$48	<input type="text"/>	\$
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**Reserve Pinot Noir 2010**

A French methode, dryish, complex, serious wine - wonderful with food

\$70	\$58	<input type="text"/>	\$
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FREIGHT: \$10/6pk

NAME \_\_\_\_\_ PH \_\_\_\_\_ EMAIL \_\_\_\_\_  
 ADDRESS \_\_\_\_\_  
 \_\_\_\_\_

(tick) Leave at front door if nobody home  or Sign for delivery   
 other special deliv instruction: \_\_\_\_\_

DATE \_\_\_\_\_ Thank You and Cheers from Somered!