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THE JOCKEY CLUB

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|---|-------------------|-----------------|---|--|
| Sparkling Pinot Noir - 2011 Elegant, very fine bead, made in the methode champenoise | \$3 4 | \$29 | | |
| Sauvignon Blanc - 2013 Delicious aromas! Soft mango and passionfruit with a lively fresh acidity. | \$2 4 | \$20 | | |
| Chardonnay - 2012 Nougat, mild vanillin oak, white peaches: elegant and purely delicious | \$29 | \$25 | | |
| Rosé - 2013 Provençale style pale, dry and complex, refreshing rosé | \$29 | \$25 | | |
| Shiraz - 2010 Rich, deep, dense, complex. | \$36 | \$30 | | |
| Reserve Fumé Blanc - 2012 A textured, complex sauvignon blanc | \$3 4 | \$29 | | |
| Reserve Sparkling Cabernet - 2003 A French methode, dryish, complex, serious wine - wonderful with food | CLUB ONLY | \$70 | | |
| Rob's Museum Stock Collection 2001, 2002, 2003, 2005, 2007 | CLUB ONLY | \$70 | | |
| For the Foodies Summer Thyme Jelly - produced with Somerled Sauv Blanc and fresh thyme - serve with roast chook Jelly for your Roast' - produced with Somerled Shiraz and rosemary - for roast turkey, beef and lamb Cheese Board Jam - produced with Somerled Chardonnay and fresh pears Chop Picnic Sauce - produced with Somerled Shiraz - for your summer barbies - stunning Heather's Roasted Almonds - moreish and spoken about almost as much as Rob's wine! Wild Sundried Figlets - ideal for cheese platters | | | \$9 \$9 \$9 \$9 \$9 \$11 | |
| NAME PH EMA ADDRESS | IL | | | |
| (tick) Leave at front door if nobody home or other special deliv instruction: | Sign for delivery | | | |