



S O M E R L E D



Somerled  
Robin, Heather, Emma and Lucy Moody

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	\$	THE JOCKEY CLUB	#
<b>Sparkling Pinot Noir - 2011</b> Elegant, very fine bead, made in the methode champenoise	\$34	\$29	
<b>Sauvignon Blanc - 2013</b> Delicious aromas! Soft mango and passionfruit with a lively fresh acidity.	\$24	\$20	
<b>Rosé - 2013</b> In the traditional Provençale style - pale, refreshing, dry & complex	\$29	\$25	
<b>Chardonnay - 2012</b> Nougat, caramel, mild vanillin oak, white peaches - elegant & balanced	\$29	\$25	
<b>Reserve Fumé Blanc - 2012</b> A textured, complex and food-friendly sauvignon blanc	\$34	\$29	
<b>Shiraz - 2010</b> Rich, deep, dense, complex.	\$36	\$30	
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<b>For the Foodies</b>			
<b>Summer Thyme Jelly</b> - produced with Somerled Sauv Blanc and fresh thyme - serve with roast chook			\$9
<b>Jelly for your Roast'</b> - produced with Somerled Shiraz and rosemary - for roast turkey, beef and lamb			\$9
<b>Cheese Board Jam</b> - produced with Somerled Chardonnay and fresh pears			\$9
<b>Chop Picnic Sauce</b> - produced with Somerled Shiraz - for your summer barbies - stunning			\$9
<b>Heather's Roasted Almonds</b> - moreish and spoken about almost as much as Rob's wine!			\$9
<b>Wild Sundried Figlets</b> - ideal for cheese platters			\$11

NAME _____	Ph: _____	
EMAIL _____		
ADDRESS _____		
		POSTCODE _____
LEAVE AT FRONT DOOR	OR	SIGN ON DELIVERY
		(TICK ONE)

