



Somerled
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 For Wine Emergencies: Lucy 0419 158 462

THE JOCKEY CLUB

	\$	THE JOCKEY CLUB	#
Sparkling Pinot Noir - 2012 Elegant, very fine bead, made in the methode champenoise	\$36	\$30	<input type="text"/>
Sauvignon Blanc - 2013 Delicious aromas! 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 \$30	\$25 \$25	<input type="text"/>
Rosé - 2013 Provençale style pale, dry and complex, refreshing rosé	\$29	\$25	<input type="text"/>
Shiraz - 2010 Rich, deep, dense, complex.	\$36	\$30	<input type="text"/>
Reserve Fumé Blanc - 2012 A textured, complex sauvignon blanc	\$34	\$29	<input type="text"/>
Reserve Sparkling Cabernet - 2003 A French methode, dryish, complex, serious wine - wonderful with food	CLUB ONLY	\$70	<input type="text"/>
Rob's Museum Stock Collection 2001, 2002, 2003, 2005, 2007	CLUB ONLY	\$70	<input type="text"/>
For the Foodies			
Summer Thyme Jelly - produced with Somerled Sauv Blanc and fresh thyme - serve with roast chook		\$9	<input type="text"/>
Jelly for your Roast' - produced with Somerled Shiraz and rosemary - for roast turkey, beef and lamb		\$9	<input type="text"/>
Cheese Board Jam - produced with Somerled Chardonnay and fresh pears		\$9	<input type="text"/>
Chop Picnic Sauce - produced with Somerled Shiraz - for your summer barbies - stunning		\$9	<input type="text"/>
Heather's Roasted Almonds - moreish and spoken about almost as much as Rob's wine!		\$9	<input type="text"/>
Wild Sundried Figlets - ideal for cheese platters		\$13	<input type="text"/>

NAME _____ EMAIL _____

ADDRESS _____

ph # _____

(tick) Leave at front door if nobody home or Sign for delivery

other special deliv instruction: _____