



Somerled
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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 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 - 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 - 2013 Textured, complex - not your average sauvignon blanc!	\$34	\$29	<input type="text"/>
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, 2007	CLUB ONLY	\$70	<input type="text"/>
For the Foodies			
Summer Thyme Jelly - made with Somerled Sauvignon Blanc		\$9	<input type="text"/>
Jelly for your Roast' - made with Somerled Shiraz		\$9	<input type="text"/>
Cheese Board Jam - made with Somerled Chardonnay		\$9	<input type="text"/>
Chop Picnic Sauce - made with Somerled Shiraz		\$9	<input type="text"/>
Heather's Roasted Almonds		\$9	<input type="text"/>
Our Wild Sundried Figlets		\$13	<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 and cheers from Somerled!