

Somerled Robin, Heather, Emma and Lucy Moody P: +61 8 8388 7478 F: +61 8 8339 2617 E: orders@ somerled.com.au W: www.somerled.com.au For Wine Emergencies: Lucy 0419 158 462

			\$	THE JOCKEY CLUB	#	TOTAL
parkling Pinot Noir - 2012 legant, very fine bead, made in the methode champenoise			\$36	\$30		\$
Sauvignon Blanc - 202		sh acidity.	\$24	\$20		\$
<b>Rosé - 2013</b> In the traditional Provençale style - pale, refreshing, dry & complex			\$29	\$25		\$
<b>Chardonnay - 2013</b> Nougat, caramel, mild vanillin oak, white peaches - elegant & balanced		alanced	\$30	\$25		\$
Shiraz - 2010 Rich, deep, dense, comple	ex.	**	\$36	\$30		\$
* * Reserve Fumé Blanc - 2013 A textured, complex and food-friendly sauvignon blanc		* *	\$34	\$29		\$
<b>Reserve Sparkling Cabernet - 2003</b> A French methode, dryish, complex, serious wine - wonderful with food		with food	n/a	\$70		\$
<b>Rob's Museum Shiraz Vintages from 2001 onwards</b> 2001, 2002, 2003, 2005, 2007			n/a	\$70		\$
				FREIGHT: \$10/6pk		
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LEAVE AT FRONT DOOR OR SIGN ON DELIVERY			ERY	(TICK ONE)		