

## Tasting Notes



### **Sparkling NV**

This fresh, fruity and stylish wine is just begging to be shared with friends! Bursting with floral aromas and delicate undertones of bread and yeast, it finishes with buttery complexity. This traditional blend has a fine bead and persistent delicate mousse that leaves the palate refreshed.....and ready for the next mouthful.



### **Chardonnay 2008**

This multi award winning Chardonnay is finely tuned and well balanced. The nose shows aromas of citrus, white peach and honeysuckle. The palate is luscious and smooth with peach and nectarine flavours dominating. Enjoy with seafood or chicken pasta dishes. It ably demonstrates the best of Wrattenbully's cool growing conditions.



### **Sauvignon Blanc 2010**

Classic Aussie Sav with a nose of gooseberry and hints of fresh cut grass. The palate is entertained by rich tropical flavours and a well balanced grapefruit and citrus finish. Perfect with Salt and Pepper squid or perhaps a light and creamy pasta? Drink now!



### **Shiraz 2008**

This polished and elegant wine displays hues of deep crimson and pink. Redcurrant and cherry feature on the smooth and rich nose, with plums, fruitcake and coffee oak to follow. Tannins are elegant and refined with a long and lingering finish. A natural accompaniment to stroganoff, or any red meat dishes.



### **Cabernet Merlot 2004**

Harvested in August 2004 and bottled in late 2008, this wine is really coming into its own. The Bordeaux blend of 80/20 cannot be beaten but the style is all Australian: Brick red in colour, warm, opulent and velvety, filling the mouth with berries and cassis. Serve with a good Scotch eye fillet and pat yourself on the back for a job well done!

## *Festive Season Christmas Hampers and Mother of Pearl Wine Cellar Door Special*

### **December 2011 & January 2012**

This month we are delighted to offer a range of award winning "Mother of Pearl" wines from the 4.5 star, Halliday rated Patrick of Coonawarra winery.

Choose from the fresh, fruity and stylish sparkling Chardonnay Pinot, the finely tuned Chardonnay or the lively and refreshing Sauvignon Blanc.

If you are a fan of red wines, choose the opulent and velvety Cabernet Merlot or the polished and elegant Shiraz.

All wines are lovingly crafted by Master Winemaker, Pat Tocaciu, from grapes grown both in Coonawarra and the World Heritage listed geological region of Wrattenbully.

Cost for all wines is \$220.00 per case of 12 including FREE DELIVERY!



**Sparkling NV**



**Chardonnay  
2008**



**Sauvignon  
Blanc  
2010**



**Shiraz  
2008**



**Cabernet Merlot  
2004**



# Royal Automobile Club of Australia

## Incorporating Imperial Service Club Limited

### FESTIVE SEASON & WINE ORDER FORM

To order wine, please contact Stores T: 02 8273 2315 / F: 02 8273 2301

CLUB CHRISTMAS HAMPERS AND WINE	PRICE PER CASE	NO. OF CASES	SUBTOTAL
<b>Sparkling Wine</b>			
RACA House Sparkling Brut	\$130.00 per case of 12		
<b>White Wine</b>			
RACA Premier Chardonnay	\$160.00 per case of 12		
RACA House Semillon Chardonnay	\$130.00 per case of 12		
<b>Red Wine</b>			
RACA Premier Cabernet Sauvignon	\$160.00 per case of 12		
RACA House Shiraz Cabernet	\$130.00 per case of 12		
<b>Wine of the Month Specials—Mother of Pearl</b>			
Mother of Pearl Sparkling NV	\$220.00 per case of 12		
Mother of Pearl Chardonnay 2008	\$220.00 per case of 12		
Mother of Pearl Sauvignon Blanc 2010	\$220.00 per case of 12		
Mother of Pearl Shiraz 2008	\$220.00 per case of 12		
Mother of Pearl Cabernet Merlot 2004	\$220.00 per case of 12		
<b>CLUB CHRISTMAS HAMPERS - Please order by Wednesday 14th December</b>			
Huon Smoked Salmon Tasmanian, (average weight 1kg)	\$42.00		
Newcastle Pudding Lady Christmas puddings (average weight 1kg)	\$33.00		
<b>Australian Cheese selection</b> Discovery Ash Blue, Tasmanian Heritage Double Bite, King Island Surprise Bay Cheddar, South cape Quince Paste, Crisp Bread.	\$33.00		
<b>CLUB CHRISTMAS HAMPERS</b> Assorted Artisan Pastas, Extra Virgin Olive oil, Aged Balsamic, Baby Kiss Peppers, Australian Sea Salt, Grissini, Camaroli rice, Gourmet Mustard, Baby Peas, Polenta, Cabernate Vinegar.	\$103.00		
Magnum and Muscat: A magnum of Champagne Pannier (1.5l) and a bottle of Rutherglen fortified Muscat (375ml)	\$175.00		
Traditional Italian Muzzi Pandtone	\$36.00		
Thomas Hardy and Sons, Special Reserve, Museum Stock, Vintage Port, 1975, showcased in Original Gift Box.	\$99.00		
Smoked Half leg Ham (average weight 5kg)	\$51.00		

**TOTAL \$**

#### PAYMENT DETAILS

NAME: \_\_\_\_\_

MEMBERSHIP NUMBER: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

#### DELIVERY CHARGES

Raca House Wine: No Charge  
Wine of the Month: No Charge

POSTCODE: \_\_\_\_\_

BEST CONTACT NUMBER: \_\_\_\_\_

SPECIAL DELIVERY INSTRUCTIONS IF REQUIRED: \_\_\_\_\_

Hampers: To be collected from the Club between 9:00am and 6:00pm, Monday 19th to Thursday 22nd December 2011.  
Then from 9:00—3:00pm on Friday 23rd December 2011.