



NATIONAL ROSE SOCIETY OF AUSTRALIA

WINE OFFER

Dear Rose Society Members and Friends,

Thank you to all who purchased wines to help raise funds for our 2021 WFRS World Rose Convention. However, there is still much to do and we require a significant amount to ensure our Convention, Rose Show, Exhibition and Floral Extravaganza are all successful.

Thanks to Patrick of Coonawarra, we are extending and updating our wine selection. Our new 2016 white wines will be released soon and we have added a premium quality red wine to satisfy the most discerning wine lovers. The exceptional 2013 Coonawarra Cabernet Sauvignon demonstrates the elegance and cool climate varietal character of this internationally acclaimed wine district.

Make up a mixed dozen and place your order soon to avoid disappointment – I'm confident you'll be impressed.

Cheers,

Kelvin Trimper
2021 WFRS World Rose Convention Committee



PATRICK
of COONAWARRA



PATRICK *of* COONAWARRA

PATRICK OF COONAWARRA

Patrick of Coonawarra was established by celebrated winemaker Patrick Tocaciu in 2004. Today Patrick's eldest son, Luke, has taken over the family business and continues to produce highly regarded wines from the famed 'Terra Rossa' soils of Coonawarra and Wrattenbully in the fashionable cool climate Limestone Coast region. The finest quality fruit is sourced from their estate owned and managed vineyards to produce premium quality, hand crafted wines with regionality and personality.



PATRICK OF COONAWARRA IS PROUD TO SUPPORT THE NRSA WITH THESE EXCLUSIVE RELEASES



REPRESENTING ROSE GROWERS FROM AROUND THE COUNTRY

WINE	\$ / BTL	QTY	TOTAL COST
2015 SAUVIGNON BLANC	\$10		
2014 RIESLING	\$10		
2012 SHIRAZ	\$12.50		
2013 CABERNET MERLOT	\$12.50		
2013 PATRICK ESTATE CABERNET SAUVIGNON	\$25		
MIN ORDER - 12 BOTTLES <i>Mix your own dozen</i> Patrick of Coonawarra PO BOX 11 Coonawarra SA - 5263		SUB-TOTAL	
		FREIGHT \$15 / DOZEN AUSTRALIA WIDE	
		TOTAL	

HOW TO ORDER

PHONE : (08) 8737 3687 | FAX (08) 8737 3689

EMAIL: vip@patrickofcoonawarra.com

ONLINE: Visit this link: <http://www.patrickofcoonawarra.com/rose>

MAIL: Complete this form and send to the address in the table above

NAME _____ DON'T DELIVER BEFORE / /

DELIVERY ADDRESS _____

TOWN _____ STATE _____ POSTCODE _____

PHONE / MOBILE _____ EMAIL _____

CREDIT CARD DETAILS
 / / / EXP / CCV

VISA MASTERCARD

SIGNED _____ DATE _____

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TASTING NOTES

2015 SAUVIGNON BLANC

A refreshing wine showing melon and tropical fruit aromas, beautifully complemented on the palate with rich passionfruit and a well-balanced grapefruit/citrus finish. The Wrattontully grapes provide intense tropical flavours and a rich mouthfeel, while the Coonawarra grapes contribute citrus acid balance and a hint of green bean complexity. Enjoy with seafood or a light and creamy pasta dish.

2014 RIESLING

The aroma is fragrant and intense, showing lime and floral notes. The palate is vibrant with well-balanced varietal fruit flavour, citrus freshness and a crisp, clean acid finish. This wine complements spicy Asian cuisine.

2012 SHIRAZ

An elegant and fruit driven wine style from grapes grown at Wrattontully. The colour is deep crimson red with purple hues. Plum, cherry and violet on the nose, with hints of spice and coffee on the lingering fruity Shiraz palate. Ideal with slow-baked Moroccan Lamb.

2013 CABERNET MERLOT

Cabernet Sauvignon (80%) and Merlot (20%) made in the traditional Coonawarra style. The wine is soft and fruity, displaying rich aromas of plum, red berries and a hint of fruitcake spice. The vibrant palate shows great depth and structure with a silky texture and lingering finish. Made to drink today, however cellaring will be rewarded as the wine will soften and develop further complexity. Try it with Rack of Lamb with red wine jus.

2013 PATRICK ESTATE CABERNET SAUVIGNON

Matured in predominantly American oak for 18 months, the aroma is full of blackcurrant with a lift of vanilla. The palate is seamless with hints of chocolate and spice leading to the soft finish and balanced perfectly with the rich fruit flavours. An elegant wine that is smooth yet powerful and a great example of Coonawarra Cabernet. Superb pairing to Roast Butterflied Leg of Lamb with Coriander, Rosemary and Red Capsicum.



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