



BECKETT'S FLAT
49 BECKETT ROAD,
METRICUP WA 6280
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MARGARET RIVER WINE

MAIL ORDER FORM

Phone orders welcome (every day 10 am to 6 pm)
 Secure on-line ordering at www.beckettsflat.com.au

Name

Delivery Address

Post Code

Phone

e-mail (max 6 contacts p.a.)

Address: (if different from above)

Any delivery instructions (e.g. where to leave if no-one at home – Aust Post will card)

10% discount and free freight in Australia for case buys. Mixed dozens welcome.

Product	Single bottle price	Case price per bottle	Quantity	Amount \$
2010 Sauvignon Blanc Semillon	\$19.50	\$17.55		
2010 Verdelho	\$19.50	\$17.55		
2010 Reserve Chardonnay	\$27.00	\$24.30		
2010 Autumn Harvest (sweet white)	\$18.00	\$16.20		
2010 Crackling Rosé	\$18.00	\$16.20		
Sparkling White (Methode Champenoise)	\$27.00	\$24.30		
2007 Shiraz	\$24.00	\$21.60		
2007 Merlot	\$24.00	\$21.60		
2007 Cabernet Merlot	\$24.00	\$21.60		
2005 Justinian	\$35.00	\$28.00		
2005 Sparkling Shiraz	\$27.00	\$24.30		
2008 'The Unnamable' Fortified Red	\$21.00	\$18.90		
Special: Case of 12 2010 Sauv Blanc Sem	-	\$125.00		
Special: Case of 12 2007 Cab Merlot	-	\$195.00		
TOTAL				

I enclose my cheque payable to "Beckett's Flat" for the total amount shown.
 Direct deposit to 'Beckett's Flat' 086 798 69499 1012 (use name as Reference)
 OR charge my VISA/MASTERCARD CARD NO

Expires

YOUR SIGNATURE PLEASE



2010 Sauvignon Blanc Semillon \$19.50 **89 points** James Halliday Wine Companion 2012
A layered nose with citrus, herb and mineral notes. The palate continues showing crunchy apple, lime and mineral characters with lively citrus acidity.

2010 Verdelho \$19.50
An inviting bouquet of lemon zest, blossom and a touch of herb. The palate is beautifully rounded, showing apricot, apple and citrus characters with a hint of grassiness. A clean, dry finish with a lovely citrus tang.

2010 Reserve Chardonnay \$27.00 **89 points** James Halliday Wine Companion 2012
A fragrant bouquet of stonefruit, melon and citrus flows through to a crisp, clean palate enhanced by fine, subtle oak. An elegant and beautifully balanced wine, with great cellaring potential.

Sparkling White (Méthode Champenoise) \$27.00
A must for any celebration. Sparkling White wine, bottle fermented in the traditional champagne method. A clean palate displaying apples, pears and citrus. Zero dosage.

Autumn Harvest \$18.00
A luscious fruity wine displaying tropical fruits and citrus with a smooth finish. A medium sweet wine which goes well with spicy foods.

2010 Crackling Rosé \$18.00
An attractive pink wine with a bright, fresh bouquet of strawberries and roses. A light, refreshing style with a hint of sweetness, this wine has sweet berry fruit flavours, with a pinch of mixed spice, finishing with an added zing!

2007 Shiraz \$24.00
An attractive bouquet of cherry, chocolate, vanilla and spice. The palate displays plum and cherry with an underlying spiciness, finishing with long, supple tannins. Cellar until at least 2016.

2007 Cabernet Merlot \$24.00 **93 points** from 'Spitbucket'
60% Cabernet Sauvignon/40% Merlot. A fabulous nose of dark berry fruit, cedar and a touch of leafy mint. The palate is quite intense displaying red and black fruits, dark chocolate, and cedary oak with leafy undertones, continuing to a long clean finish.

2007 Merlot \$24.00
The nose is quite spicy and savoury with some underlying leafy notes. The palate shows red berry fruits, savoury spices and earthy characters.

2005 Reserve 'Justinian' \$35.00 **4 stars** Winestate Magazine
A complex nose of berry fruits and spice with leafy/minty characters. A firm palate of black fruits and underlying oak. Excellent structure and length with good cellaring potential.

2005 Sparkling Shiraz \$27.00 **89 points** James Halliday Wine Companion 2012
Traditional methode champenoise. Big, bold and beautiful. Rich, sweet berry fruit with spices and the tingle of a fine bead. (Semi-dry)

2008 'The Unnamable' (Vintage Port) (750ml) \$21.00
A rich and elegant fortified wine which may be enjoyed in its youth or matured for many years. Decanting is recommended. (Australian 'Port' can no longer be called Port, hence the name – from Beckett's novel).