





Tran-Tasman Wine Dinner
Home Delivery Form
Exclusive for FCC Members



Wine Photo	Item & tasting note	Price HK\$	Qty. (Bottle)	Total \$
	<p><u>Sparkling Wine</u> <u>The Flying Winemaker – Prosecco NV</u></p> <p>Country: Australia Aromas of white flowers, pears and white peaches. A very approachable and gentle expression on the palate. Wonderfully refreshing with balanced flavours of pure orchard fruits and a mineral undertone.</p>	\$140		
	<p><u>Rosé Wine</u> <u>Eddie McDougall - Little Pig Rose 2019</u></p> <p>Country: Australia A whiff of fresh summer fruit salad will immediately captivate your senses and offer rewarding notes of crunchy yellow apple, and fresh red berries with a zesty and tantalizing hint of citrus.</p>	\$140		
	<p><u>White Wine</u> <u>The Flying Winemaker - Sauvignon Blanc 2021</u></p> <p>Country: New Zealand It's aromatically dynamic with bursts of gooseberry, white peach, green fig and a subtle grassiness - a tantalising bouquet that grants a captivating experience.</p>	\$140		
	<p><u>Red Wine</u> <u>The Flying Winemaker - Cabernets Sauvignon 2019</u></p> <p>Country: Australia A plush and invigorating nose that is very reminiscent of a classic Margaret River Cabernet Sauvignon. The allure of eucalyptus is ever-present and inviting coupled with dark blackberries, plum, violet florals and liquorice, making the aroma very inviting and seductive whilst showing great intensity.</p>	\$160		

	<p><u>Red Wine</u> <u>The Flying Winemaker - Pinot Noir 2019</u></p> <p>Country: New Zealand Purple violet florals and ripe red berries are lifted by underlying tones of dark cherries and subtle herbaceous notes. The palate is light, charming and very rewarding, packed with loads of lusciously juicy red fruits and a clean, linear acidic backbone. Poised, elegant and sophisticated.</p>	<p>\$165</p>		
	<p><u>Red Wine</u> <u>The Flying Winemaker - Syrah 2019</u></p> <p>Country: New Zealand Dark red, purple hue. The nose is rich and lifted, with notes of violets, gamey meats and eucalypt. The palate is generous with cherry cola and toasty oak. The tannins are firm</p>	<p>\$170</p>		
		<p>Total:</p>		

How to order

Please submit your order to the Accounts Department.

- ❖ By phone – 2592-1515
- ❖ By fax – 2689-7567
- ❖ E-mail– membersorder@fcchk.org

Payment method & delivery

- ❖ Special offer valid until **30 October 2022**.
- ❖ The total bill will be charged to the member's account. Do not need to pay cash to delivery man.
- ❖ Minimum order amount is **12 bottles** (Free delivery to Hong Kong, Kowloon and New Territories only). Delivery will be made within **7** working days from receipt of order. (Excluding outlying islands).
- ❖ Order below minimum amount would be required to pick up at **FCCHK Main Lounge** and subject to supplier delivery schedule.
- ❖ Please contact Accounts Department if you do not receive confirmation within 2 days.
- ❖ For delivery enquiries, please contact **Ivan Kan (ivan@amorossowines.com / 60821550)** for assistance.
- ❖ The total amount for this Wine Home Delivery will **NOT** be taken into consideration as F&B Minimum Spending charged quarterly.

PERSONAL DETAILS	
Name:	Mobile Phone No.:
FCC membership No.:	Fax No. :
Signature :	E-mail :
DELIVERY DETAILS	
Delivery Date:	Delivery Time:
Delivery Address:	