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GREATEST HITS WHITE COLLECTION

February 2020 Release

“Late summer quaffing has never been more enticing than with this special Greatest Hits White Collection. These are great food wines, from classic styles to newer varietals, there’s a wine for every occasion. Cheers.”

George Samios, Cellardoor.co Wine Director

\$150

RRP \$251.88
SAVE 40%



SEPELT JALUKA HENTY CHARDONNAY 2017

The Region: Henty, VIC

The Aromatics: Summer aromas of white nectarines, nutty oak and citrus pith are complemented by flinty characters revealing the allure of what's to come on the palate.

The Flavours: Vibrant stone fruits balance with crunchy acidity and toasty oak, with a mineral structure adding layers of complexity.

*"Will be beautiful"
93 points - Campbell Mattinson.*

The Longevity: Enjoy now or cellar up to 2026

We love this wine with... Roast chicken

RRP \$26.99



WYNNS COONAWARRA ESTATE RIESLING 2019

The Region: Coonawarra, SA

The Aromatics: The purity of the Riesling fruit emanates with clean fresh notes of citrus, white florals and sherbet. Lemon pith and subtle spice notes lend a hint of complexity.

The Flavours: The delicate floral palate comes alive with bright acidity, crunchy granny smith apple flavours, lime, grapefruit, and softer lemon curd notes.

The Longevity: Enjoy now

We love this wine with... Barbecued prawns with garlic sauce

RRP \$24.99



SQUEALING PIG MARLBOROUGH PINOT GRIS 2019

The Region: Marlborough, NZ

The Aromatics: The fragrant nose is brimming with aromas of delicate pear, nectarine, and lemon tart, with perfumed white flowers delicately dancing.

The Flavours: The ripe palate is bursting with freshly picked nectarines, nashi pears and a hint of honeysuckle before a creamy mouthfeel flowing to a subtle sweet finish.

The Longevity: Enjoy now

We love this wine with... Duck pancakes

RRP \$21.99



SALTRAM WINEMAKER'S SELECTION FIANO 2019

The Region: Barossa Valley, SA

The Aromatics: Lifted Fiano aromatics are reminiscent of freshly picked elderflower, a hint of tropical fruit, and complemented by citrus peel.

The Flavours: This fresh yet textural white boasts a seamless mouthfeel showcasing bright citrus flavours and finishing with tropical fruits and mouth-watering acidity.

The Longevity: Enjoy now or cellar up to 2021

We love this wine with... Soy-glazed salmon with Asian greens

RRP \$24.99



T'GALLANT JULIET MOSCATO 2019

The Region: South East Australia

The Aromatics: Vibrant notes of red fruits and cassis are supported by subtle hints of oak for this fresh and lovely summertime bouquet.

The Flavours: The palate boasts crisp, fresh and lush flavours supported by the fleshy fruit-filling back palate.

The Longevity: Enjoy now

We love this wine with... Pavlova

RRP \$16.99



LINDEMAN'S BIN 95 SAUVIGNON BLANC 2019

The Region: South East Australia

The Aromatics: Fresh aromas of passionfruit, grapefruit, gooseberry and guava dazzle on the nose for an enticingly tropical bouquet.

The Flavours: This light-bodied Sauvignon Blanc is bursting with passionfruit, grapefruit, gooseberry and guava, followed by a crisp finish.

The Longevity: Enjoy now

We love this wine with... Thai green fish curry

RRP \$9.99

BARBECUED PRAWNS WITH GARLIC SAUCE

Perfect with a glass of Wynns Coonawarra Estate Riesling 2019



Serves approx. 4



30 minutes



35 minutes

INGREDIENTS

- 8 large wooden skewers
- sea salt and freshly cracked pepper
- 2 teaspoons olive oil
- 2 tablespoons fresh lime juice
- 16 fresh scallops
- 3 tablespoons olive oil
- 1 small head garlic
- 1 cup fresh coriander leaves, chopped
- 1 tablespoon dry white wine
- 1 small red chilli, finely chopped (optional)
- extra olive oil for brushing seafood
- 1 tablespoon fresh coriander leaves, chopped, to garnish
- 24 large fresh green prawns, shelled and deveined with tails intact

DIRECTIONS

- Preheat oven to 200C.
- Place the wooden skewers in cold water to soak for 30 minutes before use to prevent burning.
- Leaving the head of garlic whole, peel off the papery outside skins and discard, leaving the skins of the individual cloves intact. With a sharp knife, trim approx. 1/2 to 1 cm from the



top of the bulb, exposing the tops of the cloves. Drizzle with the 2 teaspoons olive oil, rubbing over the cut cloves. Wrap in foil and roast in the preheated oven for about 30 minutes until tender. Remove from the oven, unwrap the foil and leave aside until it is cool enough to handle.

- Rinse the seafood and pat dry. Thread 3 prawns and 2 scallops onto each skewer, starting and finishing with the prawns and alternating with the scallops. Season with salt and pepper and refrigerate until ready to cook.
- Squeeze out the roasted garlic from the skins and crush or finely chop. Combine in a small bowl with the 1 cup of coriander leaves, lime juice, Riesling, 3 tablespoons olive oil and chilli, if using. Whisk together, transfer to a serving bowl and set aside.
- Brush the seafood with a little olive oil and cook on a preheated barbecue for 1 to 2 minutes on each side until the scallops are opaque and the prawns are just pink, and both are lightly charred. Transfer the skewers to a serving platter, scatter with chopped coriander leaves and serve the sauce on the side.

WE HOPE YOU ENJOY OUR GREATEST HITS WHITE COLLECTION.



CellarDoor.co

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