



# CellarDoor.co



## **GREATEST HITS MIXED COLLECTION**

**August 2019 Release**

“This Greatest Hits Collection is all about entertaining. These are top of table wines that deliver on flavour and personality with every single drop – these will be ones you’ll want to keep on hand for when guests drop around – if you can wait that long.”

*George Samios, Cellardoor.co Wine Director*

# **\$150**

**RRP \$251.88**  
**SAVE 40%**



## WOLF BLASS GOLD LABEL ADELAIDE HILLS CHARDONNAY 2016

**The Region:** Adelaide Hills, SA

**The Aromatics:** A nose of good intensity resplendent of ripe peaches and honeydew melon with hints of grapefruit and fine French oak.

**The Flavours:** The rich palate is at once complex yet elegant exuding stone fruit flavours and well-integrated oak. The balanced finish is enhanced with a fine acid line.

**The Longevity:** Perfect to drink now or enjoy increased complexity with 3-5 years cellaring

**We love this wine with...** Fillet of pork with grilled nectarines

**RRP \$16.99**



## MATUA REGIONAL MARLBOROUGH SAUVIGNON BLANC 2018

**The Region:** Marlborough, NZ

**The Aromatics:** This classic Marlborough Sauvignon Blanc is deliciously pure, bursting with fresh and moreish tropical fruit aromas.

**The Flavours:** The zesty palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of nettle and green melon. The perfect refreshment for unwinding from the day.

**The Longevity:** Perfect to enjoy now

**We love this wine with...** Fish and chips

**RRP \$20.99**



## ANNIE'S LANE QUELLTALER WATERSALE RIESLING 2017

**The Region:** Clare Valley, SA

**The Aromatics:** Highly aromatic, the zesty bouquet boasts lemon and lime blossom with subtle hints of clove, talc and charcuterie.

**The Flavours:** The stunning 2017 vintage delivers a mouth-watering mineral palate of limes and mandarins and beautiful acidity.

**The Longevity:** Perfect to enjoy now or cellar to 2025 to experience stunning aged characters

**We love this wine with...** Spaghetti with blue swimmer crab, parsley and olive oil.

**RRP \$26.99**



## **FIFTH LEG SEMILLON SAUVIGNON BLANC 2018**

**The Region:** Western Australia

**The Aromatics:** Vibrant, lifted and fresh, there bouquet boasts a seductive mix citrus and snow peas entwined with subtle tropical notes of guava and gooseberry.

**The Flavours:** An explosion of passionfruit and lychee flavours with nuances of freshly cut grass and green beans. A refreshing lemon citrus acidity creates a vibrant wine with a crisp finish.

**The Longevity:** Perfect to enjoy now or keep up until 2020

**We love this wine with...** Salt and pepper squid

**RRP \$26.99**



## **T'GALLANT PINOT GRIGIO 2018**

**The Region:** Victoria

**The Aromatics:** The fragrance of summer exudes from the bottle led by charismatic citrus aromas enhanced by musk and florals.

**The Flavours:** Moreish flavours of orchard fruits starring Fuji apples and nashi pears dance across this dry, fresh and crisp palate. It's a delicious seafood-loving white from the Pinot Grigio masters.

**The Longevity:** Perfect to enjoy now

**We love this wine with...** Baked cod with orange salad

**RRP \$17.99**



## **WYNNS COONAWARRA ESTATE THE BANKER CHARDONNAY 2017**

**The Region:** Coonawarra, SA

**The Aromatics:** Lifted florals featuring apples and citrus create a freshly fragrant bouquet, enhanced by subtle spice notes.

**The Flavours:** This long and luscious dry Coonawarra Chardonnay is reminiscent of delicate pastry, with bright acidity adding layers.

**The Longevity:** Perfect to enjoy now

**We love this wine with...** Roast chicken and potatoes with a crisp green salad

**RRP \$26.99**



## **SALTRAM 1859 BAROSSA SHIRAZ 2018**

**The Region:** Barossa, SA

**The Aromatics:** Aromatic Shiraz notes lead by blood plums and fresh cherries reveal the magic to come on the palate.

**The Flavours:** Vibrant and generous, this Shiraz showcases the whole of the Barossa. Rich with cherries, pepper, spice and a gentle lingering finish, the lushness is tempered by the soft tannins.

**The Longevity:** Perfect to enjoy now or keep until 2021

**We love this wine with...** Eggplant parmigiana

**RRP \$20.99**



## **PEPPERJACK BAROSSA VALLEY SHIRAZ GRENACHE MOURVÈDRE 2017**

**The Region:** Barossa Valley, SA

**The Aromatics:** A medley of dark red cherries, cranberries and ripe raspberries are enhanced by aromatics of warm spice and hints of mocha for rich and warm bouquet.

**The Flavours:** This is a sumptuous Barossa red blend that is rich and structured with bright fruits. The silky, plush tannins give length and finesse while finishing soft and full of flavour.

**The Longevity:** Perfect to enjoy now

**We love this wine with...** Seared steak with creamy peppered mushroom sauce

**RRP \$29.99**



## **SECRET STONE MARLBOROUGH PINOT NOIR 2018**

**The Region:** Marlborough, NZ

**The Aromatics:** The richness of red fruit aromatics radiate on the elegant floral nose before raspberry and juniper intertwine with elegant spicy oak.

**The Flavours:** Marlborough Pinot Noir is famed for aromatic and bright raspberries, cherries and plums. Secret Stone delivers with creamy French oak and soft and subtle tannins.

**The Longevity:** Perfect to enjoy now

**We love this wine with...** Salmon pot pies

**RRP \$21.99**



## 19 CRIMES RED BLEND 2018

**The Region:** South-East Australia

**The Aromatics:** Brooding and ethereal, the bouquet is concentrated with cherries, rhubarb and hints of muddled strawberry. Savoury notes and fine-grained French oak add complexity and polish.

**The Flavours:** This rich, full and round red is distinctively sweet with vanilla aromatics in compliment to subtle chocolate and cedary spice flavours. The palate finishes soft and fruity.

**The Longevity:** Perfect to enjoy now or keep up until 2021

**We love this wine with...** Pizza – with your favourite toppings

**RRP \$16.99**



## SEPELT THE GREAT ENTERTAINER SHIRAZ 2017

**The Region:** Victoria

**The Aromatics:** A stunning bouquet of red, dark and blue fruits with dark cherries, blood plums and perfumed rose petals emanate from the glass, supported by spice and a hint of star anise.

**The Flavours:** A medium-bodied, cool climate Shiraz, Seppelt have delivered a stunning palate of red and blue fruits, cherries and spice. Enjoy fine, velvety tannins with chocolate on the finish.

**The Longevity:** Perfect to enjoy now

**We love this wine with...** Mongolian lamb

**RRP \$16.99**



## INGOLDBY MCLAREN VALE CABERNET SAUVIGNON 2017

**The Region:** McLaren Vale, SA

**The Aromatics:** The fresh fragrances of McLaren Vale sings from this vibrant bouquet of raspberries and blueberries with an undertone of mint and eucalypt in this medal-winning wine.

**The Flavours:** Blocks of Cabernet were fermented individually with a portion of the wine matured in oak, and the well-balanced palate still boasts cherries, smooth tannins, and excellent length.

**The Longevity:** Perfect to enjoy now or cellar up to 2022

**We love this wine with...** Moroccan lamb tagine with raisins and almonds

**RRP \$19.99**



# BARBECUED LAMB CUTLETS WITH ROSEMARY



Serves approx. 20



30 minutes



40 minutes

## INGREDIENTS

- 3/4 cup extra virgin olive oil
- 3 cloves garlic, crushed
- 2 teaspoons sea salt
- 1/3 cup pomegranate molasses
- 2 tablespoons chopped rosemary leaves
- 1 teaspoon freshly cracked black pepper
- 20 lamb cutlets



## DIRECTIONS

Mouthwatering barbecued lamb cutlets served with the Ingoldby McLaren Vale Cabernet Sauvignon 2017.

### STEP 1

In a large dish that will hold all the cutlets, mix together the olive oil, pomegranate molasses, garlic, rosemary, salt and pepper. Add the cutlets. Rub the marinade into the cutlets until they are well coated. Cover and leave to marinate for 30 minutes to allow the flavours infuse.

### STEP 2

Preheat the barbecue. When hot, cook the lamb for 3 to 4 minutes on each side. Remove from the barbecue and allow to rest for 5 minutes in a warm place before serving.

### STEP 3

Serve with plenty of salads and sides.

#### *Wine match:*

*Ingoldby McLaren Vale Cabernet Sauvignon 2017*

**WE HOPE YOU ENJOY OUR GREATEST HITS MIXED COLLECTION.**



**CellarDoor.co**

PHONE: 1300 846 863

EMAIL: [wineplans@cellardoor.co](mailto:wineplans@cellardoor.co)

WEBSITE: [www.cellardoor.co](http://www.cellardoor.co)

Get the facts

**Drink  
Wise.  
org.au**