



CellarDoor.co



REGIONAL DISCOVERY RED COLLECTION

June 2020 Release

“Travel to some of the best wine regions of Australia and New Zealand this winter from the warmth and comfort of home. These magnificent red wines are a true treat for the soul and make for a wonderful reason to open a bottle and salute to new beginnings.”

George Samios, Cellardoor.co Wine Director

\$200

RRP \$309.92
SAVE 35%



PEPPERJACK MCLAREN VALE BAROSSA GRENACHE 2018

The Region: McLaren Vale, SA

The Aromatics: A magnificent medley of lifted fresh fruit aromatics deliver dark cherries, mulberries and ripe raspberries on the nose.

The Flavours: Warm up with raspberries and cranberries delicately touched by silky tannins giving length and finesse. The soft finish is bursting with wonderful flavour.

The Longevity: Enjoy now

We love this wine with... Beef cassoulet

RRP \$30.00



SQUEALING PIG CENTRAL OTAGO MARLBOROUGH PINOT NOIR 2018

The Region: Marlborough, NZ

The Aromatics: Fresh fragrant blackberries and savoury spices dazzle together on the nose creating an alluring winter bouquet.

The Flavours: Rich with juicy blackberries and cherries framed by savoury oak, the opulent palate also delivers hints of wild rosemary and dried sage complemented by layers of delicate tannin.

The Longevity: Enjoy now or cellar up to 2023

We love this wine with... Mushroom risotto

RRP \$24.99



COLDSTREAM HILLS YARRA VALLEY MERLOT 2018

The Region: Yarra Valley, VIC

The Aromatics: The bouquet is ripe with cherry, black olive and blackberry characters. Scents of Christmas cake spice, dark chocolate and cedary French oak offer fragrance and added complexity.

The Flavours: This plush medium-bodied Merlot from the Amphitheatre Vineyard is all about cherries and blue fruits, beautiful French oak, complex nutmeg spice and fine-grained silky tannins.

The Longevity: Enjoy now or cellar up to 2029

We love this wine with... Steak with gorgonzola sauce

RRP \$34.99



WYNNS COONAWARRA ESTATE SHIRAZ 2018

The Region: Coonawarra, SA

The Aromatics: Intriguing aromas of ground black pepper, berries and distinctive floral notes combine for a dazzling bouquet filling the glass.

The Flavours: This medium-bodied wine is a distinctively cool climate Shiraz boasting a stunning use of delicate oak to match and support the fine palate structure.

The Longevity: Enjoy now or cellar up to 2024

We love this wine with... Ratatouille tart

RRP \$20.00



DEVIL'S LAIR HIDDEN CAVE MARGARET RIVER CABERNET SHIRAZ 2014

The Region: Margaret River, WA

The Flavours: Plush ripe black fruits layered with fine tannins, this is a fresh and juicy yet sculptured and elegant red blend with subtle hints of bay leaf, cherries and toasty French oak.

The Longevity: Enjoy now or cellar up to 2022

We love this wine with... Hearty beef and mushroom pie

RRP \$24.99



METALA WHITE LABEL SHIRAZ CABERNET SAUVIGNON 2019

The Region: Langhorne Creek, SA

The Aromatics: Bright fruit flavours deliver rich scents of plums, blueberries and redcurrants on the rich, warm nose.

The Flavours: Medium-bodied with fine velvety tannins, length and depth of flavour; this classic Aussie blend enjoys subtle oak bringing depth of flavour to the mulberries, plums and hints of mint.

The Longevity: Enjoy now or cellar up to 2024

We love this wine with... Baked Italian meatballs

RRP \$19.99



BAKED ITALIAN MEATBALLS

Baked Italian Meatballs in a cheesy tomato and red wine sauce - the perfect winter warmer with crusty bread, a leafy green salad.

 **Serves: 4**  **Prep: 15 mins**  **Cook: 01:00 hours**

INGREDIENTS

- 3 tablespoons olive oil
- 3 cloves garlic, crushed
- 250g lean beef mince
- 3 brown onions, finely chopped
- 1 small red chilli, deseeded and finely chopped
- 250g pork mince
- 1/4 cup grated Parmesan cheese plus extra to serve
- 4 tablespoons tomato paste
- 2 teaspoons fennel seeds
- 1 tablespoon fresh rosemary, finely chopped
- 1 large egg, lightly beaten
- 1 tablespoon fresh Italian parsley, finely chopped
- sea salt & freshly cracked pepper
- 400g tin whole Italian tomatoes
- 1 ½ cups tomato passata
- 1 tablespoon fresh oregano, finely chopped
- 1 tablespoon fresh basil, finely chopped
- 1 tablespoon brown sugar
- 2 bay leaves
- ½ cup dry red wine, such as Saltram Mamre Brook Shiraz

DIRECTIONS

- Preheat oven to 190C.
- Heat 2 tablespoons of the olive oil in a large non-stick frying pan over a medium heat. Add the onions and fry until softened. Add the garlic and chilli and fry for a few minutes longer until the onions have lightly browned. Transfer the onion mix to a bowl and allow to cool slightly.
- In a large mixing bowl, combine half the cooled onion mix, beef and pork, ¼ cup Parmesan, 2 tablespoons of the tomato paste, fresh herbs, fennel seeds, egg, and a generous seasoning of salt and pepper. Combine well, but do not overmix otherwise the meatballs will be tough. Using wet hands, divide the meatballs into 16 equal portions and roll into balls.
- Wipe out the frying pan with a paper towel, and heat the remaining tablespoon of olive oil over a medium heat. Gently fry the meatballs in the oil until browned all over, about 5 minutes. Remove the meatballs and arrange in a baking dish large enough to just hold the meatballs in a single layer, coated with the sauce.
- Add the remaining onion mix, tomatoes, passata, the remaining 2 tablespoons of tomato paste, wine, sugar and bay leaves to the cooking juices in the frying pan, bring to a simmer, and simmer for 15 minutes until reduced and slightly thickened. Season well with salt and pepper.
- Top the meatballs in the baking dish with the sauce. Break the mozzarella into small chunks and scatter evenly over the sauce. Cover with foil and bake for 20 minutes. Remove the foil and return to the oven for 5 minutes until the cheese is golden brown.
- Top with shaved Parmesan and serve hot with spaghetti, polenta or crusty bread, a leafy green salad, and a smooth, rich glass of Metala White Label Shiraz Cabernet Sauvignon 2019.

WE HOPE YOU ENJOY OUR REGIONAL DISCOVERY MIXED COLLECTION.



CellarDoor.co

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