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GREATEST HITS WHITE COLLECTION

November 2019 Release

“This magnificent Greatest Hits White Collection will truly set you up for the impending summer of celebrations and festivities. There’s something for every palate – and my favourite? The stunning 95-point-rated Seppelt Great Western Riesling 2017. Cheers.”

George Samios, Cellardoor.co Wine Director

\$360

RRP \$544.94

SAVE 42%



ST HUBERTS THE STAG PINOT GRIGIO 2019

The Region: Victoria

The Aromatics: Aromas of freshly cut pears, fruity and floral notes with hints of roasted nuts emanate with precision and poise.

The Flavours: This cool climate wine is balanced, fresh, crisp and filled with pear and citrus complemented by almond meal. A lovely acid line trails through the wine.

The Longevity: Enjoy now

Enjoy it with... Thai fish curry

RRP: \$20.99



DEVIL'S LAIR THE HIDDEN CAVE SEMILLON SAUVIGNON BLANC 2018

The Region: Margaret River, WA

The Aromatics: Intense citrus, orange blossom and nettle combine to deliver a fragrant and alluring aroma. Subtle spice and mineral notes add to an overall complexity in the nose.

The Flavours: Zesty Sauvignon blanc explodes with nettles, lemon peel, kiwi fruit and subtle passionfruit. The Semillon supports with a juicy textural core of lime and more passionfruit.

The Longevity: Enjoy now

Enjoy it with... Smoked salmon salad

RRP: \$24.99



19 CRIMES HARD CHARD 2019

The Region: Australia

The Aromatics: The full and rich bouquet shines with melons and stone fruits and hints of warming oak.

The Flavours: Notes of melons and stone fruits are supported by a creamy oak backbone. The fruit sweetness is balanced by the acidity which drives the lingering finish of butterscotch and spice.

The Longevity: Enjoy now

Enjoy it with... Roast chicken

RRP: \$17.99



SEPPelt GREAT WESTERN RIESLING 2017

The Region: Great Western, VIC

The Aromatics: Aromas of fresh limes and scented honeysuckle flowers combined with baked apple notes for a fresh spring-feel bouquet.

The Flavours: The off-dry palate of lemon-lime fruit and red apple with a hint of spiced ginger and chalky acid is rated 95 points and described by Halliday Wine Companion as "... the Mosel Valley speaking".

The Longevity: Enjoy now or cellar up to 2023

Enjoy it with... Asian duck salad

RRP: \$26.99



SALTRAM 1859 EDEN VALLEY CHARDONNAY 2017

The Region: Eden Valley, SA

The Aromatics: Lifted aromas of grapefruit, fresh limes and juicy white peaches deliver an abundantly fragrant nose.

The Flavours: Creamy and generous citrus and white peach flavours star on the soft and full palate. It boasts a crisp lingering finish and a touch of complexing oak.

The Longevity: Enjoy now

Enjoy it with... Halloumi and vegetable skewers

RRP: \$20.99



SECRET STONE MARLBOROUGH SAUVIGNON BLANC 2018

The Region: Marlborough, NZ

The Aromatics: Zesty citrus and tropical fruits with a punchy herbal character combine for the essence of a truly Marlborough bouquet.

The Flavours: The palate is vibrant and concentrated with zesty citrus and passionfruit flavours which lead to a textural, crisp, and refreshing finish.

The Longevity: Enjoy now

Enjoy it with... Salt and pepper squid

RRP: \$20.99



BARBEQUE PRAWNS WITH ROAST GARLIC AND CORIANDER SAUCE



Serves 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 tablespoons Wolf Blass Gold Label Riesling
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

STEP 1: Preheat oven to 200C.

STEP 2: Place the wooden skewers in cold water to soak for 30 minutes before use to prevent burning.

STEP 3: 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.

STEP 4: 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.

STEP 5: 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.

STEP 6: 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.

Wine match: Seppelt Great Western Riesling 2017

WE HOPE YOU ENJOY OUR GREATEST HITS WHITE COLLECTION.



CellarDoor.co

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