



# CellarDoor.co



## **GREATEST HITS RED COLLECTION**

**August 2019 Release**

“This Greatest Hits Red 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 \$253.94  
SAVE 41%**



## **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**



## SEPPELT THE GREAT ENTERTAINER SHIRAZ 2017

**The Region:** Victoria

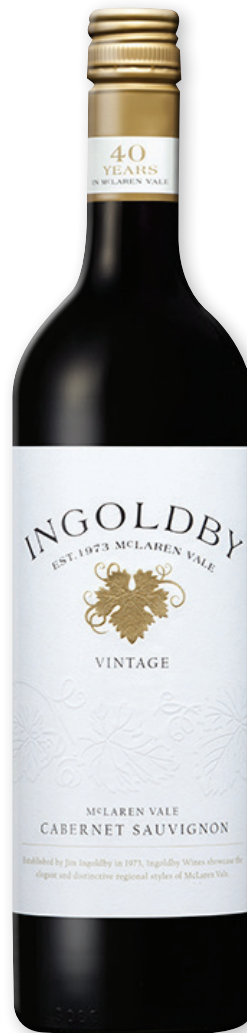
**The Aromatics:** A stunning bouquet of red, dark and blue fruits with dark cherries, blood plums and perfumed rose petals emanate from the glass, supported by spice and a hint of star anise.

**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 RED COLLECTION.**



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