



CellarDoor.co



90+ MIXED COLLECTION

July 2020 Release

“What a collection! If this is not an excuse for Christmas in July, then I don’t know what is. It’s a 90+ Mixed Collection that covers every palate, from classics to more unusual varieties and is a showcase of largely cool climate regions where perfumed aromatics and layers of intense flavour over-deliver. Cook up a feast and enjoy.”

George Samios, Cellardoor.co Wine Director

\$250

RRP \$425.92

SAVE 41%



LEO BURING LEOPOLD RIESLING 2017

The Accolades: "...brimming with juicy flavours, but taut and precise..." **96 points** – *Steven Creber*

The Region: Tasmania

The Aromatics: Lifted floral and musk notes on the nose are beautifully complemented by strawberries scents completing the stunning bouquet.

The Flavours: The palate of white peaches and subtle lemons is described by Huon Hooke as a "*Terrific lively palate, crisp, high acid, very bracing. Superb. Intense, fresh, lively. A long-term wine.*"

The Longevity: Enjoy now or cellar up to 2030

We love this wine with... Whole baked snapper with ginger and chilli

RRP \$39.99



SEPPELT GRUNER VELTLINER 2018

The Accolades: *Gold - 2019 Royal Melbourne Wine Show*

The Region: Henty, VIC

The Aromatics: Aromas of sweet spice and peppercorns sing in harmony with notes of pears and green apple on the nose.

The Flavours: The palate of this incredibly aromatic wine shows spiced pears and citrus combining with textural elements and fine, chalky acidity.

The Longevity: Enjoy now or cellar up to 2030

We love this wine with... Smoked salmon and asparagus quiche

RRP \$27.00



COLDSTREAM HILLS YARRA VALLEY CHARDONNAY 2018

The Accolades: "*Ample sunny stone fruit flavours, too. Plenty to like.*" **92 points** – *Halliday Wine Companion*

The Region: Yarra Valley, VIC

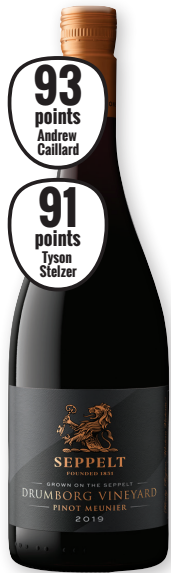
The Aromatics: The vibrant bouquet is fresh with notes of citrus rind nougat and lemon barley. Nuances of white flower aromatics are also underpinned by mineral slate and subtle French oak.

The Flavours: The elegant palate is brimming with citrus, white peaches, seamless French oak and nougat. With mouth-watering acidity, this wine delivers great balance, texture, flavour and length.

The Longevity: Enjoy now or cellar up to 2023

We love this wine with... Baked Camembert with crusty baguette

RRP \$34.99



SEPELT DRUMBORG PINOT MEUNIER 2019

The Accolades: "...very expressive early drinking style with plentiful red fruits..."
93 points – Andrew Caillard MW

The Region: Henty, VIC

The Aromatics: The beautifully perfumed nose reveals complex aromas of strawberry, redcurrants and sweet spice broken up by notes of flint.

The Flavours: Redcurrants and spiced cherries combine with velvety tannins and subtle, well-integrated oak to deliver a stunning showcase of single varietal Pinot Meunier.

The Longevity: Enjoy now or cellar up to 2025

We love this wine with... Pomegranate chicken with almond couscous

RRP \$35.99



PEPPERJACK GRADED MCLAREN VALE SHIRAZ 2018

The Accolades: **Gold – 2019 Royal Adelaide Wine Show**

The Region: McLaren Vale, SA

The Aromatics: The bouquet boasts an enticing medley of black cherries, dark plums and liquorice enhanced by the sweetness of raspberries and a touch of spice.

The Flavours: The palate is rich and plush with concentrated layers of blue and black berries blended in with balanced oak. Fine velvety tannins give length and power before the softer finish.

The Longevity: Enjoy now

We love this wine with... Porterhouse steak with herb butter and crispy garlic rosemary potatoes

RRP \$35.00



PENFOLDS FATHER GRAND TAWNY NV

The Accolades: **Gold - 2018 Royal Hobart Wine Show and 2018 Rutherglen Wine Show**

The Region: South Australia

The Aromatics: Fragrant and fresh with oak complexity, the nose is rich with toasted nuts, chocolate, raisin plum fruits, clove spice and a distinctive aniseed lift.

The Flavours: Refined and elegant with a beautiful power, this Tawny reveals sweet fruitcake flavours, wood aged complexity and a fresh finish with a wonderful balance and lingering intensity.

The Longevity: Enjoy now

We love this wine with... Manchego, honey, figs and roasted walnuts

RRP \$39.99



CHEESE AND WINE - THE PERFECT MATCH

As long as you have wine and cheese you have a meal

Whether the star of a main, a platter for the beginning or end of a meal, or just enjoyed with a fresh, crusty baguette on a picnic; cheese makes almost everyone happy. Pair it with wine and you have a meal made in heaven. The problem is the variety and style of cheeses is akin to choosing a wine. It can be overwhelming if you're entertaining, but don't let it be – remember the end result is still cheese and wine! If you're unsure where to start, then the always popular and safe bet is a firm, nutty cheese – think Swiss, Gruyère, Comté, Emmental and Gouda. And an easy way to match the wine is to look at where they hail from – for example, a Rioja and a Manchego showcase the best of Spain.

Hard cheeses generally have the power to match big tannins and bold fruit but don't discount whites.

Hard cheeses like Cheddar, Gruyère, Parmesan, Manchego, Gouda and Comté have enough oomph to match but not overpower the flavour of bold reds and richer, aromatic whites like Pinot Gris. But on the other hand you can also try the rule of region mentioned above – because Prosecco and Parmesan simply work. One is light and delicate and the other pungent and crumbly but together they bring the Italian la dolce vita to every occasion. And don't be afraid to have some fun trying different combos – we love a Cheddar with a cider (both hail from England) or going on a different path with a dry Aussie Riesling simply because.

There are two key rules of thumb if you're looking for how to match cheese with wine

One. Look at pairing the intensity of the wine with the intensity of the cheese. Two. If you love stinky cheeses like we do, the sweeter the wine the better. Some classic wine and cheese pairings include Chardonnay and Gruyère, Cabernet and aged Gouda, Pinot Noir and Brie, Sauvignon Blanc and Goat's Cheese, and Tawny and Blue. If you want red an aged cheese always works, especially with Malbec; if you're opening a crisp Chardonnay or Sparkling then you can't go wrong with Brie or Camembert or a fruitier Pinot Noir; while goat's cheese calls for the grassy flavours of Marlborough Sauvignon Blanc or Western Semillon Sauvignon blends.

When creating a cheese board, a good rule of thumb is the classic combo of one hard, one soft, one blue

But really, a one showstopping cheese in its prime accompanied by charcuterie and fruits is just as compelling as a full platter. Cheese can also be the hero ingredient of a meal or dessert – baked Camembert or cheesecake anyone! The most important rule is to have fun. Italian sculptor, painter, architect and poet Michelangelo knew a thing or two about creating a masterpiece yet wrote "I feast on wine and bread, and feasts they are." We say just add cheese!

WE HOPE YOU ENJOY OUR 90+ MIXED COLLECTION.



CellarDoor.co

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