



REGIONAL DISCOVERY MIXED COLLECTION March 2020 Release

"March brings us the ultimate treasure trove of wines taking you on an extraordinary sensory and culinary journey. From Napa Valley to Barossa Valley and Italy to Tasmania, discover the flavours of an endless summer with our new Regional Discovery Mixed Collection."

George Samios, Cellardoor.co Wine Director





The Region: Coonawarra, SA

The Aromatics: Lifted aromas of stone fruits, peaches and cream, with spicy oak dazzle to complete a heightened bouquet.

The Flavours: The refined palate shows classic white stone fruits and pears complemented by a creamy texture, crunchy grapefruit and apple acidity.

The Longevity: Enjoy now

We love this wine with... Mushroom, lemon and lentil salad

RRP \$24.99



COLDSTREAM HILLS YARRA VALLEY CHARDONNAY 2018

The Region: Yarra Valley, Vic

The Aromatics: The vibrant and fresh bouquet is all about citrus pith and rind notes, nougat and lemon barley; while white flower aromatics are underpinned by mineral slate and subtle French oak.

The Flavours: Oozing citrus, peaches, French oak and nougat; this wine dazzles with mouth-watering acidity, balance, texture, flavour and length. "...Plenty to like." *92 points, Halliday Wine Companion*

The Longevity: Enjoy now or cellar up to 2023

We love this wine with... Lobster tails with garlic butter



821 SOUTH Marlborough Sauvignon Blanc 2019

The Region: Marlborough, NZ

The Aromatics: Lifted notes of citrus, freshly cut grass and guava interplay with a secondary layer of snow pea, hay and gooseberry for a savvy summer bouquet.

The Flavours: Mouth-wateringly zesty, the palate is laden with concentrated blackcurrant leaf, a hint of classic cut grass and green melon for a superb Sauv Blanc that's perfect for enjoying alfresco.

The Longevity: Enjoy now We love this wine with... Fish tacos

RRP \$16.99



ST HUBERTS YARRA VALLEY ROUSSANNE 2017

The Region: Yarra Valley, VIC

The Aromatics: Freshly cut pears, white flowers and citrus pith aromas dominate the nose with an alluring background of mineral, savoury scents and spices.

The Flavours: Beautifully aromatic and balanced, the palate is lively, fleshy and full, beginning with pear and lemon blossom flavours and finishing with a lovely clean-cut citrus line.

The Longevity: Enjoy now or cellar up to 2022

We love this wine with... Chicken liver pâté with fresh, crusty baguette



The Region: Henty, VIC

nnints

alliday Wine Companion

The Aromatics: The powerful and perfumed bouquet reveals aromas of limes and white flowers with a deft touch of aniseed on the nose.

The Flavours: "The perfumed fragrance is wonderful, at once light and intense. Citrus and apple blossom notes are quite special, and illuminate the very long palate and aftertaste." *98 points, James Halliday*

The Longevity: Enjoy now or cellar up until 2050

We love this wine with... Spiced duck breast with orange and fennel salad



CAVALIERE D'ORO CAMPANILE PINOT GRIGIO 2018

The Region: Veneto, Italy

The Aromatics: Fragrant floral hints deliver a pleasantly sweet aroma supported by fresh Meyer lemons and ripe tropical fruits.

The Flavours: A vibrant Pinot Grigio with a good level of acidity, the combination of saltiness and fresh tropical fruits creates a magnificent balance before a long aftertaste of toasted almonds.

The Longevity: Enjoy now

We love this wine with... Seafood risotto



BEAULIEU Vineyard Napa Valley Merlot 2016

The Region: Napa Valley, USA

The Aromatics: Elegant dark aromas of black cherries, ripe plums, cherry compote and toasty brioche pastry envelop in the glass for a rich bouquet.

The Flavours: Plush textured flavours supported by the fresh acidity are heralded by hints of sweet spice, orange rind and wild sage backed up by a core of dark berry fruits.

The Longevity: Enjoy now

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

RRP \$35.99



PEPPERJACK RED BLEND 2018

The Region: Barossa, SA

The Aromatics: A magic medley of dark red cherries, cranberries and ripe raspberries sing on the bouquet enhanced by warm spices and hints of mocha.

The Flavours: The palate is rich and structured showing bright fruits with silky and plush tannins delivering length and finesse. The wine finishes soft but filled with flavour.

The Longevity: Enjoy now

We love this wine with... Mexican beefcheek tortillas



SALTRAM 1859 Barossa Shiraz 2018

The Region: Barossa Valley, SA

The Aromatics: The nose entices with fragrances of blood plums and fresh cherries complemented by hints of strawberries and pepper spices.

The Flavours: "Bright, precocious and unadulterated Barossa shiraz. Staining purple, blackberry, cassis and ripe plum, with a soft, saline texture and sapid fruit tannins." *92 points, Halliday Wine Companion*

The Longevity: Enjoy now or cellar up to 2021

We love this wine with... Slow-cooked lamb shanks in red wine sauce



ST HUBERTS YARRA VALLEY CABERNET MERLOT 2016

The Region: Yarra Valley, VIC

The Aromatics: The nose is quite a complex offering of cassis, briary fruits, dark chocolate and cedar. Dark fruits from the Merlot are evident, with Cabernet providing a leafy background note.

The Flavours: "A flavourful, medium-bodied Cabernet blend drawing on the currant of the mainstay, the plumminess of the merlot and a potpourri of herb-soused tannins, melded with coconut roughed oak..." 92 points, Ned Goodwin The Longevity: Enjoy now or cellar up to 2023 We love this wine with... Eggplant parmigiana



WOLF BLASS GOLD LABEL REGIONAL RESERVE BAROSSA SHIRAZ 2016

The Region: Barossa Valley, SA

The Aromatics: An intense and complex mix of blue fruits and dark red plums fill the glass with a hint of spice and delicate, well-integrated oak notes.

The Flavours: The blue fruits continue from the nose to deliver a rich, wellbalanced palate with a plush mouthfeel, bright fruit flavours, and a long, even finish.

The Longevity:

RRP \$26.99

We love this wine with... Spiced lamb kofta with beetroot hummus



ABEL'S TEMPEST TASMANIA PINOT NOIR 2016

The Region: Tasmania

The Aromatics: Aromatics of cherries and redcurrants dance across the fresh and floral nose in complement with the background line of whole bunch spice.

The Flavours: This is a fruit-driven Pinot with flourishing cherry flavours balanced by subtle toasty oak and silky tannins giving way to a lengthy and satisfying finish.

The Longevity: Enjoy now

We love this wine with... Cheese and charcuterie platter

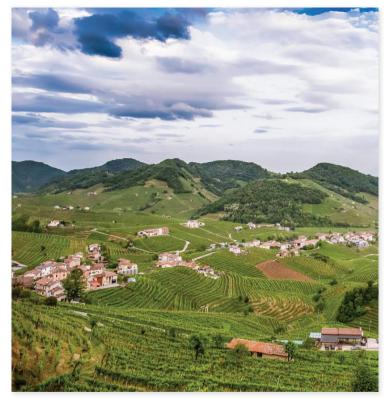
SPOTLIGHT ON THE VENETO

Cascading from the snow-capped Dolomite Mountains to the sparkling Adriatic Sea and city of islands, Venice; Italy's medieval north-eastern Veneto region is all about celebrating the good life. Yes, it boasts the spas of the Euganean Hills, and magnificent classical concerts and operas staged in the ancient open-air Verona amphitheatre – and of course it is where the vines behind Prosecco and Soave have their roots.

Acclaimed wine critic Jancis Robinson refers to the Veneto as "Italy's wine factory". It boasts the famous Prosecco region north-east of Venice; while just outside Verona is Valpolicella, where numerous family wineries craft some of the country's best reds. In fact, the Veneto boasts 28 DOCs and 14 DOCGs making it the largest wine production region in Italy with many combinations of microclimates, indigenous grapes and traditions.

The Veneto is especially renowned for its whites. The Glera grape underpins the region's iconic sparkling white better known as Prosecco, while Garganega thrives in the volcanic soils and provides the beautiful citrus, honey and almond characters of the famous crisp and dry Soave. But perhaps best loved of all its whites is Pinot Grigio. Contrary to popular belief, Pinot Grigio does not originate in Italy – rather it was born in Burgundy and eventually became a favourite of the Swiss Emperor when it arrived in the 1300s. But northern Italy claims some of the world's best, with the dry and minerally style synonymous with the Veneto.

Pinot Grigio as a grape is relatively mellow and known for being clean and easy drinking thus it marries perfectly with local cuisine. With the proximity to the Adriatic Sea and Lake Garda; the freshest mussels, clams, crabs, anchovies and sprats are in abundance; while local Venetian culinary carbs are bigoli (a thick spaghetti), polenta and risotto. So, as you bask in the Australian sunshine, take a trip to the Veneto from the comfort of home with a crisp glass of Cavaliere D'Oro Campanile Pinot Grigio 2018 and a bowl of creamy seafood risotto – yes, this is living la dolce vita.



WE HOPE YOU ENJOY OUR REGIONAL DISCOVERY MIXED COLLECTION.



PHONE: 1300 846 863 EMAIL: wineplans@cellardoor.co WEBSITE: www.cellardoor.co

