



CellarDoor.co



REGIONAL DISCOVERY MIXED 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 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 \$257.92

SAVE 38%



ANNIE'S LANE SEMILLON SAUVIGNON BLANC 2019

The Region: Clare Valley, SA

The Aromatics: Lifted aromas of lemon rind and passionfruit give way to honeydew and nashi pear aromatics for a fresh and fragrant bouquet.

The Flavours: The full-bodied Semillon fruit delivers citrus characters enhancing riper tropical honeydew and nashi pear. The wine is rich with texture and finishes with clean citrus characters.

The Longevity: Enjoy now

We love this wine with... Pad Thai noodles with prawns

RRP \$30.00



SEPPELT GREAT WESTERN RIESLING 2018

The Region: Great Western, VIC

The Aromatics: Delicately perfumed lime zest and white flowers get the Midas touch with hints of spiced pear for an enigmatic bouquet.

The Flavours: Right now, lemons and limes dazzle on the palate with red apples and a wonderful hint of spiced ginger. This is a balanced and textural wine with delicate chalky acid and off-dry finish.

The Longevity: Enjoy now or cellar up to 2033

We love this wine with... Moules frites

RRP \$26.99



SEPPELT JALUKA HENTY CHARDONNAY 2018

The Region: Henty, VIC

The Aromatics: Aromatics of white peaches and citrus blossom are supported by hints of peach-skin all beautifully balanced with subtle oak for a wonderfully complex bouquet.

The Flavours: *"Grapefruit, melon and apple are in play, ditto subtle French oak. Will have a long life."* **94 points, James Halliday**

The Longevity: Enjoy now or cellar up to 2025

We love this wine with... Roasted salmon with white wine and lemon butter sauce

RRP \$30.00



821 SOUTH MARLBOROUGH SAUVIGNON BLANC 2019

The Region: Marlborough, NZ

The Aromatics: Lifted notes of citrus, freshly cut grass and guava dance with secondary layers of punchy snow peas, hay and gooseberries.

The Flavours: Mouth-wateringly zesty, the palate is laden with concentrated blackcurrant leaves and hints of classic cut grass and green melon for a refreshing finish.

The Longevity: Enjoy now

We love this wine with... Calamari and chips

RRP \$16.00



T'GALLANT CAPE SCHANCK PINOT GRIGIO 2019

The Region: Mornington Peninsula, VIC

The Aromatics: The succulently fragrant nose reveals apricot kernels and pear blossom florals entwined with nashi pears and candied citrus.

The Flavours: Crisp and zesty, the rich pear and citrus fruit flavours are balanced by a crisp acidity which gives the wine a lingering finish.

The Longevity: Enjoy now

We love this wine with... Sweet and sour pork

RRP \$20.00



ST HUBERTS BLANC DE NOIR 2015

The Region: Yarra Valley, VIC

The Aromatics: The enticing nose is rich with dominant scents of biscuit and almond meal along with honey and toast characters.

The Flavours: The mouth-filling mousse reveals a creamy, rich and tight palate. Nougat, French pastry and toasty flavours abound. This bold vintage Sparkling is long and vibrant.

The Longevity: Enjoy now

We love this wine with... Apple frangipane tart with salted caramel sauce

RRP \$39.99



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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