



CellarDoor.co



GREATEST HITS RED COLLECTION

November 2019 Release

“This magnificent Greatest Hits Red Collection will truly set you up for the impending summer of celebrations and festivities. There’s something for every palate – and my favourite? I’m loving Tempranillo as a great food wine, so this Squealing Pig expression will be well stocked in my cellar. Cheers.”

George Samios, Cellardoor.co Wine Director

\$150

RRP \$257.92

SAVE 42%



WOLF BLASS MAKERS PROJECT SHIRAZ GRENACHE 2018

The Region: South Australia

The Aromatics: A highly aromatic ascent of blueberries, black cherries and spice fill the glass with richness of fragrance.

The Flavours: The plush, soft and juicy palate delivers a medium-bodied wine of fresh fruit flavours, a velvety texture and a long, silky-smooth finish.

The Longevity: Enjoy now

Enjoy it with... Chinese style pulled pork buns

RRP: \$20.99



T'GALLANT JULIET PINOT NOIR 2019

The Region: Victoria

The Aromatics: The enticing bouquet reveals an elegantly poised, aromatic profile of spicy, glazed cherries and underlying floral lift.

The Flavours: Herbal tones lead into a fuller red fruit palate, bursting with plummy tones. The palate has a long finish with full fleshy fruit flavours, complementing fine tannins.

The Longevity: Enjoy now

Enjoy it with... Bruschetta

RRP: \$16.99



WYNNS COONAWARRA ESTATE CABERNET SHIRAZ MERLOT 2017

The Region: Coonawarra, SA

The Aromatics: Rich dark notes of blueberry and black olives abound while cherries and violets complete the bouquet with hints of spicy oak and mulberry leaves adding finesse.

The Flavours: Blueberries, liquorice and ground coffee flavours give depth to the palate with notes of cherry and boysenberry enhancing the palate.

The Longevity: Enjoy now

Enjoy it with... Chicken parmigiana

RRP: \$24.99



SQUEALING PIG TEMPRANILLO 2018

The Region: South Eastern Australia

The Aromatics: Warming berry pie aromatics filled with fresh mulberries and aniseed spice, which together deliver an enticing bouquet.

The Flavours: Rich and savoury with juicy flavours of blood plums and red liquorice, the palate is tied together with layers of chalky dark chocolatey tannins before a smooth lingering finish.

The Longevity: Enjoy now

Enjoy it with... Prosciutto and mushroom pizza

RRP: \$26.00



ANNIE'S LANE CLARE VALLEY SHIRAZ 2017

The Region: Clare Valley, SA

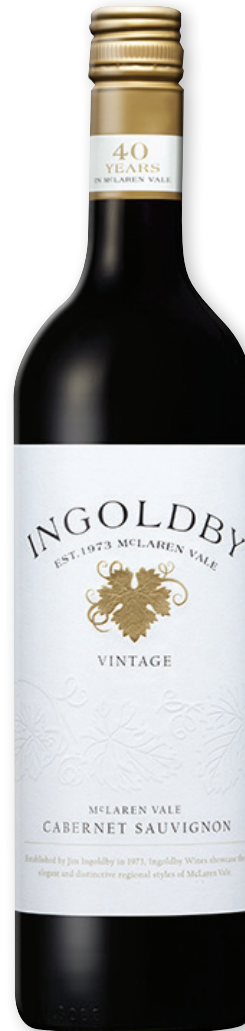
The Aromatics: Aromas of cassis lift from the glass enveloping the rich and brooding bouquet with class.

The Flavours: The palate is rich with plums and black olives, balanced by subtle oak flavours with a hint of dark chocolate and spice.

The Longevity: Enjoy now or cellar up to 2025

Enjoy it with... Mediterranean capanatta

RRP: \$20.99



INGOLDBY MCLAREN VALE CABERNET SAUVIGNON 2017

The Region: McLaren Vale, SA

The Aromatics: The vibrant bouquet of raspberries and blueberries rewards rewarded with strong undertones of mint and dried eucalyptus leaves.

The Flavours: Intense and powerful, the well-balanced palate reveals cherries and smooth tannins in a wine of beautiful balance and excellent length.

The Longevity: Enjoy now

Enjoy it with... Shepherd's pie

RRP: \$19.99



BAKED ITALIAN MEATBALLS



Serves 4



15 minutes



1 hour

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 1/2 cups tomato passata
1 tablespoon fresh oregano, finely chopped
1 tablespoon fresh basil, finely chopped
1 tablespoon brown sugar
2 bay leaves
1/2 cup dry red wine, such as Saltram Mamre Brook Shiraz

STEP 1: Preheat oven to 190C.

STEP 2: 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.

STEP 3: In a large mixing bowl, combine half the cooled onion mix, beef and pork, 1/4 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.

STEP 4: 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.

STEP 5: 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.

STEP 6: 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.

STEP 7: Top with shaved Parmesan and serve hot with spaghetti, polenta or crusty bread and a leafy green salad.

Wine match: Wolf Blass Makers Project Shiraz Grenache 2018

WE HOPE YOU ENJOY OUR GREATEST HITS RED COLLECTION.



CellarDoor.co

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