



# CellarDoor.co



## **GREATEST HITS WHITE COLLECTION**

### **November 2020 Release**

“This is the ultimate mixed bag of whites to pair with all the cooking skills we gained in lockdown. The collection features five fantastic and very different table wines plus my pick – the Sparkling Pinot Chardonnay. So, fire up the barbeque, summer is almost here and it’s time to celebrate new beginnings with family and friends.”

*George Samios, CellarDoor.co Fine Wine Director*

# **\$150**

**RRP \$243.94**  
**SAVE 39%**



## WYNNS COONAWARRA ESTATE RIESLING 2020

**The Region:** Coonawarra, SA

**The Aromatics:** The bouquet radiates with the pure, clean and fresh notes of citrus, white florals and sherbet. Lemon pith and subtle spice notes lend a hint of complexity.

**The Flavours:** The fresh palate is all about bright acidity, crunchy granny smith apples, limes, grapefruits and lemon curd notes. Delicate florals are lifted by the powdery natural acidity.

**The Longevity:** Enjoy now or cellar up to 2023

**We love this wine with...** Thai green chicken curry

**RRP \$20.00**



## FLOWERPOT ORGANIC SAUVIGNON BLANC 2019

**The Region:** Marlborough, NZ

**The Aromatics:** Fresh notes of lime and lemon, with hints of ripe pineapple and dried herbs showcase a superb nose that's quintessentially Marlborough.

**The Flavours:** This organic Sauv Blanc boasts bright citrus and herbal characters and vibrant acidity before a refreshing passionfruit and pineapple finish on the palate.

**The Longevity:** Enjoy now

**We love this wine with...** Smoked salmon and camembert quiche

**RRP \$20.00**



## COLDSTREAM HILLS YARRA VALLEY CHARDONNAY 2018

**The Region:** Yarra Valley, VIC

**The Aromatics:** This is a vibrant and fresh nose with citrus rind notes plus nougat and lemon barley. White flower aromatics are underpinned by mineral slate and subtle French oak.

**The Flavours:** Elegant and pure, this stunning Chardonnay 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 2023

**We love this wine with...**

Asparagus and bok choy frittata

**RRP \$34.99**



## T'GALLANT CHARDONNAY PINOT NOIR NV

**The Region:** Multi-region

**The Aromatics:** Fragrant scents of white peaches and citrus dominate the fresh nose and beautifully enhanced by warming hints of bread dough.

**The Flavours:** Bright and vibrant with a delicate sparkling bead, this sparkling Chardonnay Pinot delivers beautiful citrus characters on the palate with a creamy, soft texture.

**The Longevity:** Enjoy now

**We love this wine with...** Coconut crumbed prawns with lime aioli

**RRP \$19.99**



## WOLF BLASS RED LABEL SEMILLON SAUVIGNON BLANC 2020

**The Region:** South Eastern Australia

**The Aromatics:** This fresh and vibrant bouquet screams summer with its expressive notes of passionfruit and lemon filling the glass.

**The Flavours:** The fresh, fruit-driven palate sings with lemony, grassy Semillon notes in harmony with the tropical Sauvignon Blanc flavours. Together they deliver with a crisp, clean finish.

**The Longevity:** Enjoy now

**We love this wine with...** Poached chicken, walnut and celery on sourdough

**RRP \$12.00**



## UPSIDE DOWN PINOT GRIGIO 2020

**The Region:** Marlborough, NZ

**The Aromatics:** Floral and tropical notes deliver a fragrant bouquet that begins the aromatic journey of this stunning Marlborough Pinot Grigio.

**The Flavours:** The palate is generous and fruit-driven with green apples and pears shining. Beautiful acidity adds structure and length.

**The Longevity:** Enjoy now

**We love this wine with...** Seafood risotto

**RRP \$14.99**





## ASPARAGUS AND BOK CHOY FRITTATA

*Ideal for brunch or a light lunch with friends, this fresh, tasty Asparagus and Bok Choy Frittata is perfect with a glass of Coldstream Hills Yarra Valley Chardonnay.*

 Serves: 4  Cook: 30 mins

### INGREDIENTS

- 2 tablespoons cooking oil
- 1 teaspoon grated fresh ginger
- 3 spring onions including green tops, sliced thin
- 1 clove garlic, minced
- 3/4 teaspoon salt
- 1 small head bok choy (about 340 grams), cut into 1-inch pieces
- 340 grams asparagus, tough ends snapped off and discarded, spears cut into 1-inch pieces
- 9 eggs, beaten to mix
- 1 teaspoon sesame oil
- 1/4 teaspoon fresh-ground black pepper

### DIRECTIONS

#### Step 1

Heat the oven to 160 C. In a medium ovenproof non-stick frying pan, heat the cooking oil over moderate heat. Add the spring onions, ginger, and garlic and cook, stirring, until fragrant, about 30 seconds. Add the bok choy and cook, stirring, until the leaves wilt, about 2 minutes. Add the asparagus and 1/2 teaspoon of the salt and continue to cook, stirring occasionally, until the vegetables are almost tender, about 3 minutes more.

#### Step 2

Evenly distribute the vegetables in the pan and then add the eggs, pepper, and the remaining 1/4 teaspoon of salt. Cook the frittata, without stirring, until the edges start to set, about 2 minutes. Put the frittata in the oven and bake until firm, about 25 minutes. Drizzle the sesame oil over the top.

**WE HOPE YOU ENJOY OUR GREATEST HITS WHITE COLLECTION.**



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