



CellarDoor.co



GREATEST HITS MIXED COLLECTION

May 2020 Release

“All this time at home provides the chance to experiment in the kitchen and discover new wines. The Greatest Hits Collection is designed for exactly that. A mix of classic styles and new world varieties ensures something for everyone to make every meal a masterpiece.”

George Samios, Cellardoor.co Wine Director

\$150

RRP \$257.92

SAVE 41%



UPSIDE DOWN SAUVIGNON BLANC 2019

The Region: Marlborough, NZ

The Aromatics: The nose is packed with tropical and citrus fruits along with herbaceous varietal characters that deliver a zingy summer bouquet.

The Flavours: The generous fruit-driven palate boasts all the abundant flavours of tropical fruits with classical Marlborough acidity for structure and length.

The Longevity: Enjoy now

We love this wine with... Fish and chips

RRP \$15.00



ST HUBERTS ROUSSANNE 2017

The Region: Yarra Valley, VIC

The Aromatics: Freshly cut pears, white flowers and citrus aromas dominate the nose supported by background scents of herbal tea and spice.

The Flavours: Lively and fresh with the variety's classic slippery texture, this aromatic white is filled with pears and lemon blossom flavours and finishes with a magnificent clean citrus line.

The Longevity: Enjoy now or cellar up to 2022

We love this wine with... Moroccan spiced chicken

RRP \$32.99



SALTRAM WINEMAKER'S SELECTION BAROSSA VALLEY FIANO 2019

The Region: Barossa Valley, SA

The Aromatics: Lifted aromatics reminiscent of freshly picked elderflower, a hint of tropical fruit, and complementary citrus peel fragrance deliver a magical summer bouquet.

The Flavours: The mouth-watering palate is a fresh and textural showcase of bright citrus and blossom flavours interwoven with lemongrass, almonds and figs.

The Longevity: Enjoy now or cellar up to 2021

We love this wine with... Creamy linguine carbonara

RRP \$24.99



JAMIESON'S RUN LIMESTONE COAST CHARDONNAY 2019

The Region: Limestone Coast, SA

The Aromatics: The powerfully aromatic nose is bursting with citrus, grapefruit and basil notes that immediately fill the glass before a sweet, delicate hint of light meringue from the oak.

The Flavours: Rich flavours of nectarines, pink grapefruits and tropical fruits are complemented by the subtlety of fine French oak vanilla for a luscious food-friendly Chardonnay.

The Longevity: Enjoy now

We love this wine with... Fish cakes

RRP \$15.99



CAVALIERE D'ORO CAMPANILE PINOT GRIGIO 2018

The Region: Veneto, Italy

The Aromatics: Fragrant sweet florals light up the bouquet complemented by hints of fresh Meyer lemons and ripe tropical fruits.

The Flavours: A vibrant white boasting beautiful acidity, the palate exudes a perfect combo of saltiness and fresh tropical fruit flavours before a long aftertaste of toasted almonds.

The Longevity: Enjoy now

We love this wine with... Warm roasted vegetable salad with goats cheese

RRP \$20.00



LEO BURING CLARE VALLEY DRY RIESLING 2019

The Region: Clare Valley, SA

The Aromatics: Floral aromas of spring blossom combined with fresh lemon, lime, and underlying minerality dazzle the nose with fresh fragrant aromas.

The Flavours: Pure and fresh fruits enhanced by fleshy lime flavours and a talcy texture deliver a classic Clare Riesling renowned for its food-loving clean and crisp finish.

The Longevity: Enjoy now or cellar up to 2023

We love this wine with... Barbeque prawns with garlic sauce

RRP \$19.99



PEPPERJACK BAROSSA VALLEY CABERNET SAUVIGNON 2018

The Region: Barossa Valley, SA

The Aromatics: Lush aromas of ripe dark berries, blackcurrants and plums complemented by mint and varietal leafy notes deliver an alluring Barossa bouquet.

The Flavours: The palate is rich and flavoursome and bursting with plush dark fruits, soft talc tannins and hints of oak. The wine has generous length and balance, while finishing rich and soft.

The Longevity: Enjoy now

We love this wine with... Steak quesadillas

RRP \$25.00



ROSEMOUNT DIAMOND LABEL SHIRAZ 2019

The Region: McLaren Vale and Langhorne Creek, SA

The Aromatics: The nose dazzles with a magnificent elixir of blackberries, cherries, plums, chocolate, black pepper and spice against a backbone of very subtle but well-integrated oak.

The Flavours: This is a full-bodied, sweet and juicy wine radiating flavours of cherries, chocolate and plums. The delicious finish delivers long, well-balanced, and silky-smooth tannins.

The Longevity: Now

We love this wine with... Cassoulet

RRP \$30.00



LINDEMAN'S GENTLEMEN'S COLLECTION RED BLEND 2017

The Region: South Eastern Australia

The Aromatics: Wild berries and liquorice together with a hint of spice emanate from the glass presenting a rustic bouquet on the nose.

The Flavours: The full-bodied palate exudes dark cherries and brambly flavours ensconced within a blanket of soft tannins.

The Longevity: Enjoy now

We love this wine with... Margherita pizza

RRP \$20.00



JAMIESON'S RUN LIMESTONE COAST MERLOT 2018

The Region: Limestone Coast, SA

The Aromatics: Fragrant red berry fruit aromas are enhanced by a hint of lifted sweet cedar oak on the aromatic nose.

The Flavours: Generous lashings of strawberries, raspberries and cherries sublimely engage with freshly poached plums and blackcurrants. The silky palate is enhanced by fine, velvety tannins.

The Longevity: Enjoy now

We love this wine with... Eggplant lasagne

RRP \$15.99



METALA WHITE LABEL CABERNET SHIRAZ 2019

The Region: Langhorne Creek, SA

The Aromatics: Brightly fragrant plums, blueberries and redcurrants deliver a dazzling bouquet resplendent of region.

The Flavours: This traditional Aussie blend is a stunning showcase of fine velvety tannins, subtle oak, mulberries, plums and hints of mint all coming together in harmony.

The Longevity: Enjoy now or cellar up to 2024

We love this wine with... Lamb and chili sausage rolls

RRP \$19.99



19 CRIMES PINOT NOIR 2019

The Region: South Eastern Australia

The Aromatics: Lifted notes of cherries and strawberries waft through the rich vanillin overtones for a warm and inviting bouquet.

The Flavours: This medium-bodied wine is all about soft, round tannins supporting the cherry and strawberry fruit sweetness and complementary vanilla and spice oak undertones.

The Longevity: Enjoy now or cellar up to 2021

We love this wine with... Salmon pasta bake

RRP \$17.00

LAMB AND CHILLI SAUSAGE ROLLS

A classic recipe of Lamb and Chilli mini sausage rolls cooked in 30 minutes served with a beetroot and Shiraz relish. Perfect with a glass of Metala White Label Cabernet Shiraz 2019.

 **Serves: 24**  **Prep: 35 minutes**  **Cook: 30 minutes**

INGREDIENTS:

- 1 tbsp Olive oil
- 2 Garlic cloves, minced
- 800g Lamb mince
- 2 tspn Paprika
- 2 Golden shallots, finely chopped
- 1 Small red chilli, deseeded and finely chopped
- 3/4 cup Breadcrumbs, fresh
- 1 Egg, lightly beaten
- 1 tbsp Lemon zest, finely grated
- 1/2 cup Mint, finely chopped
- Sea salt to taste
- Black pepper, freshly cracked to taste
- 1 Extra egg, lightly beaten
- 3 Frozen puff pastry sheets, partially thawed and halved

DIRECTIONS:

- Preheat oven to 200°C (180°C fan forced). Lightly grease and line 2 oven trays with baking paper.
- Heat the oil in a small frying pan over a medium heat.



- Add the shallots, garlic and chilli and cook gently for around 5 minutes until the shallots have softened. Step 4 Transfer to a large bowl and allow to cool slightly.
- Once cooled, add the mince, breadcrumbs, mint, lemon zest, paprika, 1 egg, salt and pepper and mix well to combine.
- Divide the mixture into 6 equal portions and shape into long sausage shapes. Place down one long edge of each pastry half. Brush the opposite edge with a little beaten egg and roll to enclose. Lightly brush the tops with the remaining egg. Cut each roll into 4.
- Place on lined baking trays, seam side down.
- Bake for 20 to 25 minutes or until puffed and golden and cooked through. If necessary, swap the trays around midway through to ensure even browning.
- Serve warm with Beetroot and Shiraz Relish.

WE HOPE YOU ENJOY OUR GREATEST HITS RED COLLECTION.



CellarDoor.co

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