

GREATEST HITS WHITE COLLECTION

August 2019 Release

"You're spoiled for choice with this collection. Compare differing climates and winemaking styles with a pair of Chardonnays and Sauvignon Blancs, and experience the pure joy of Riesling and Pinot Grigio from their best Aussie terroir."

George Samios, Cellardoor.co Wine Director

\$150 RRP \$251.88 SAVE 40%



WOLF BLASS GOLD LABEL ADELAIDE HILLS CHARDONNAY 2016

The Accolades: 2 Gold Medals (2017 Royal Queensland Wine Show, 2017 Royal Adelaide Wine Show)

The Region: Adelaide Hills, SA

The Aromatics: A nose of good intensity resplendent of ripe peaches and honeydew melon with hints of grapefruit and fine French oak.

The Flavours: The rich palate is at once complex yet elegant exuding stone fruit flavours and well-integrated oak. The balanced finish is enhanced with a fine acid line.

The Longevity: Perfect to drink now or enjoy increased complexity with 3-5 years cellaring

We love this wine with... Fillet of pork with grilled nectarines

RRP \$16.99



MATUA REGIONAL MARLBOROUGH SAUVIGNON BLANC 2018

The Region: Marlborough, NZ
The Aromatics: This classic
Marlborough Sauvignon Blanc is
deliciously pure, bursting with fresh
and moreish tropical fruit aromas.

The Flavours: The zesty palate is fresh and vibrant with concentrated blackcurrant leaf and a hint of nettle and green melon. The perfect refreshment for unwinding from the day.

The Longevity: Perfect to enjoy now

We love this wine with... Fish and chips

RRP \$20.99



ANNIE'S LANE QUELLTALER WATERVALE RIFSLING 2017

The Accolades: Trophy & Gold (2017 Australian National Single Vineyard Wine Show)

The Region: Clare Valley, SA

The Aromatics: Highly aromatic, the zesty bouquet boasts lemon and lime blossom with subtle hints of clove, talc and charcuterie.

The Flavours: The stunning 2017 vintage delivers a mouth-watering mineral palate of limes and mandarins and beautiful acidity.

The Longevity: Perfect to enjoy now or cellar to 2025 to experience stunning aged characters

We love this wine with... Spaghetti with blue swimmer crab, parsley and olive oil.

RRP \$26.99



FIFTH LEG SEMILLON SAUVIGNON BLANC 2018

The Region: Western Australia
The Aromatics: Vibrant, lifted
and fresh, there bouquet boasts a
seductive mix citrus and snow peas
entwined with subtle tropical notes
of guava and gooseberry.

The Flavours: An explosion of passionfruit and lychee flavours with nuances of freshly cut grass and green beans. A refreshing lemon citrus acidity creates a vibrant wine with a crisp finish.

The Longevity: Perfect to enjoy now or keep up until 2020

We love this wine with... Salt and pepper squid

RRP \$26.99



T'GALLANT PINOT GRIGIO 2018

The Region: Victoria

The Aromatics: The fragrance of summer exudes from the bottle led by charismatic citrus aromas enhanced by musk and florals.

The Flavours: Moreish flavours of orchard fruits starring Fuji apples and nashi pears dance across this dry, fresh and crisp palate. It's a delicious seafood-loving white from the Pinot Grigio masters.

The Longevity: Perfect to enjoy now **We love this wine with...** Baked cod with orange salad

RRP \$17.99



WYNNS COONAWARRA ESTATE THE BANKER CHARDONNAY 2017

The Region: Coonawarra, SA **The Aromatics:** Lifted florals
featuring apples and citrus create a
freshly fragrant bouquet, enhanced
by subtle spice notes.

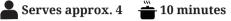
The Flavours: This long and luscious dry Coonawarra Chardonnay is reminiscent of delicate pastry, with bright acidity adding layers.

The Longevity: Perfect to enjoy now **We love this wine with...** Roast chicken and potatoes with a crisp green salad

RRP \$26.99

BARBECUED SARDINES WITH LEMON





6 minutes

INGREDIENTS

- 16 fresh sardines, heads removed, scaled and gutted
- finely grated zest and juice of 2 lemons
- ½ cup olive oil
- 2 cloves garlic, crushed
- 1 teaspoon Spanish smoked paprika
- ½ teaspoon cracked black pepper
- 2 tablespoons parsley, finely chopped
- ½ teaspoon dried chilli flakes
- good pinch sea salt



DIRFCTIONS

Succulent barbecued sardines bursting with the bright, bold flavours of Spain. The perfect summer treat with a crisp, chilled glass of Matua Marlborough Sauvignon Blanc.

STFP 1

Make 3 small shallow cuts in each side of the sardines, and place them in a single layer in a shallow dish.

STEP 2

Combine the olive oil, lemon juice and zest, garlic, parsley, paprika, chilli flakes, pepper and salt in a bowl. Brush the sardines inside and out with the marinade, pouring any excess marinade over the sardines. Refrigerate for 30 minutes.

STFP 3

Meanwhile, preheat a barbecue or grill plate until hot.

STFP 4

Cook the sardines over a high heat for 2 to 3 minutes on each side, until the skin is blistered and lightly charred, and the flesh is cooked through.

STFP 5

Serve with crusty sourdough, a fresh green salad, and a crisp, chilled glass of Matua Marlborough Sauvignon

Wine match: Matua Marlborough Sauvignon Blanc 2018

WE HOPE YOU ENJOY OUR 90+ MIXED COLLECTION.



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