



CellarDoor.co



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 WATERSVALE RIESLING 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

 Serves approx. 4  10 minutes  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



DIRECTIONS

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.

STEP 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.

STEP 3

Meanwhile, preheat a barbecue or grill plate until hot.

STEP 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.

STEP 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.



CellarDoor.co

PHONE: 1300 846 863

EMAIL: wineplans@cellardoor.co

WEBSITE: www.cellardoor.co

Get the facts

**Drink
Wise.
org.au**