



CellarDoor.co



GREATEST HITS RED COLLECTION

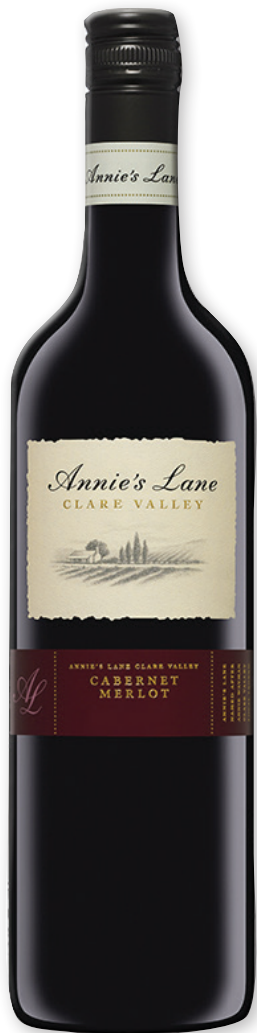
February 2020 Release

“Late summer quaffing has never been more enticing than with this special Greatest Hits Red Collection. All great food wines, they span from classic styles to beautiful blends, simply put there’s a wine for every occasion. Cheers.”

George Samios, Cellardoor.co Wine Director

\$150

RRP \$257.92
SAVE 42%



ANNIE'S LANE CLARE VALLEY CABERNET MERLOT 2017

The Region: Clare Valley, SA

The Aromatics: Lifted aromas of blackcurrants, spearmint and dried herbs emanate on the nose of this rich bouquet.

The Flavours: The medium-bodied palate is rich and generous, displaying varietal characters including redcurrants and ripe brambly fruit, balanced by subtle oak influence and savoury tannins.

The Longevity: Enjoy now

We love this wine with... Moussaka with chargrilled eggplant

RRP \$20.99



SAMUEL WYNN 'THE MAN FROM NOWHERE' SHIRAZ 2017

The Region: South Australia

The Aromatics: Ripe blood plums followed by fresh berries, with hints of floral and spice aromas create a rich and aromatic bouquet.

The Flavours: Fresh red berries sing on the palate, followed by subtle white pepper spice. Soft rounded tannins create a generous, well balanced wine with exceptional length.

The Longevity: Enjoy now

We love this wine with... Wood-fired pizza

RRP \$20.00



ST HUBERTS THE STAG VICTORIA SHIRAZ 2018

The Region: Victoria

The Aromatics: The nose reveals an inviting mix of red, dark and blue fruits from cherries and blood plums to perfumed rose petals all enhanced by a good measure of white pepper spice.

The Flavours: The medium palate is vibrant, even and supple. Morello cherries, earth and spice fill the mouth before velvety, fine tannins and lingering cherries and chocolate on the finish.

The Longevity: Enjoy now or cellar up to 2021

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

RRP \$19.99



T'GALLANT CAPE SCHANCK PINOT NOIR 2019

The Region: Victoria

The Aromatics: The perfumed nose displays ripe red berries with nuances of smoked meats and spices in a complex yet fragrant bouquet.

The Flavours: Rich flavours of dark cherries and redcurrants combine with attractive gamey characters and fine, silky tannins in this mouth-watering Pinot Noir.

The Longevity: Enjoy now

We love this wine with...
Mushroom risotto

RRP \$19.99



PEPPERJACK RED BLEND 2018

The Region: Barossa, SA

The Aromatics: A medley of dark red cherry, cranberry and ripe raspberries, warm spice and hints of mocha radiate in this intensely fragrant bouquet.

The Flavours: This rich and structured wine oozes bright fruits with silky and plush tannins, which give length and finesse while finishing soft and full of flavour.

The Longevity: Enjoy now or cellar up to 2022

We love this wine with... Steak
Diane

RRP \$30.00



WOLF BLASS YELLOW LABEL CABERNET SAUVIGNON 2017

The Region: South Australia

The Aromatics: Notes of plums, blackberries and cassis with an undertone of leafy varietal character deliver a captivating nose.

The Flavours: Dark plums and blackcurrants meld with subtle, integrated oak, creating rich flavours. A hint of leafy Cabernet character adds freshness and the savoury oak gives a long finish.

The Longevity: Enjoy now

We love this wine with... Lamb
cutlets

RRP \$17.99

LAMB AND CHILLI SAUSAGE ROLLS

A classic, quick recipe for the weekend served with a beetroot and Shiraz relish and to be enjoyed with a glass of St Huberts The Stag Victoria Shiraz 2018

 **Serves approx. 24**  **35 minutes**  **30 minutes**

INGREDIENTS

- 1 tbsp Olive oil
- 2 Garlic cloves, minced
- 800g Lamb mince
- 2 tsp 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.
- 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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