



CellarDoor.co



GREATEST HITS RED COLLECTION

November 2020 Release

“This is the ultimate mixed bag of reds to pair with all the cooking skills we gained in lockdown. The collection includes a Merlot and a Pinot and two Shiraz wines plus an intriguing red blend. My pick? The Tempranillo Shiraz. 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 \$233.92
SAVE 36%



JAMIESON'S RUN LIMESTONE COAST MERLOT 2018

The Region: Limestone Coast, SA

The Aromatics: Aromas of fragrant red berry fruits fill the glass and are beautifully enhanced by hints of lifted sweet cedar oak for an enriching bouquet.

The Flavours: Generous strawberry, raspberry and cherry characters meld with freshly poached plums and blackcurrants. The medium-bodied palate is silky with slightly savoury tannins.

The Longevity: Enjoy now

We love this wine with... Gnocchi with blue cheese and prosciutto

RRP \$14.99



SEPPELT THE GREAT ENTERTAINER SHIRAZ 2019

The Region: Victoria

The Aromatics: Dark cherries, blood plums and perfumed rose petals combine on the fragrant nose with spice and a hint of star anise.

The Flavours: This is a medium-bodied Shiraz with red and blue fruits, cherries and spice. Fine, velvety tannins and a hint of chocolate on the finish make this a very more-ish red.

The Longevity: Enjoy now

We love this wine with... Spaghetti and meatballs

RRP \$16.00



19 CRIMES THE UPRISING RED 2019

The Region: Multi-region

The Aromatics: Mocha and sweet spice complement subtle aromatics of brown sugar and cinnamon for a rich and warming nose.

The Flavours: Intense lifted mocha, caramel and sweet spice balanced with raspberry and blackberry fruits deliver a palate with a distinct sweetness and long jammy finish.

The Longevity: Enjoy now

We love this wine with... Rosemary braised lamb shanks

RRP \$16.00



ST HUBERTS THE STAG TEMPRANILLO SHIRAZ 2019

The Region: Victoria

The Aromatics: Wild berries, black olives and rhubarb notes emanate before fragrant nutmeg and cedary oak make a showing underpinned by delicate notes of sage and violets.

The Flavours: This medium-bodied and supple Tempranillo Shiraz blend dazzles the palate with cherries, chocolate and tobacco notes before powdery tannins leading to a savoury spice finish.

The Longevity: Enjoy now

We love this wine with... Paella with chicken and chorizo

RRP \$19.99



SECRET STONE MARLBOROUGH PINOT NOIR 2019

The Region: Marlborough, NZ

The Aromatics: The floral and elegant nose reveals plenty of vibrant red fruit aromatics before raspberry and juniper entwine with elegant spicy oak for a seductive bouquet.

The Flavours: Layers of raspberries and creamy French oak are the hallmark of this elegant Pinot Noir while the soft and subtle tannins give structure and length.

The Longevity: Enjoy now

We love this wine with...
Baked polenta with taleggio and mushrooms

RRP \$21.99



PEPPERJACK BAROSSA SHIRAZ 2018

The Region: Barossa, SA

The Aromatics: The rich nose shows a wonderful blend of concentrated blue and black fruits, dark chocolate and hints of mocha and savoury oak notes.

The Flavours: The rich and plush palate is all about layers of blackberries, blue fruits and oak all balanced by soft tannins to give length and finesse. The finish is soft and full of flavour.

The Longevity: Enjoy now

We love this wine with... Bacon and beef steak sandwiches

RRP \$27.99



BACON AND BEEF STEAK SANDWICHES

An ideal recipe to serve with wedges or chips and a glass of Pepperjack Barossa Shiraz 2018.



Serves: 6



Prep: 15 mins



Cook: 25 mins

INGREDIENTS

- 2 tbsp Olive oil
- Pepper to taste
- 1 tbsp Brown Sugar
- 6 slices Streaky bacon
- Olive oil spray as needed
- Sea Salt to taste
- 3 Red onions, cut into slices
- Seeded mustard for spreading
- 6 thin slices Scotch fillet steak (1cm thick)
- 12 slices Sourdough bread
- 6 slices vintage cheddar cheese
- 1 cup Cabernet Sauvignon
- 6 Lettuce leaves

Potato wedges or fat chips for serving

DIRECTIONS

Step 1

Heat oil in a large frypan and saute onion over medium heat for 5 minutes until softened, seasoning well with salt and pepper. Sprinkle with brown sugar, add Wolf Blass Yellow Label Cabernet Sauvignon and simmer for 10 minutes until onions are soft. Set aside.

Step 2

Barbecue or chargrill bacon until crisp.

Step 3

Just before cooking, season steaks with salt and pepper and barbecue or char-grill until cooked to your liking. Allow to rest for 5 minutes, covered with foil.

Step 4

Spray bread with oil and barbecue or char-grill on both sides until toasted.

Step 5

Spread 6 slices of bread with mustard on one side and top with lettuce leaves, steak, cheddar, bacon and Red Wine Onions. Top each with a second slice of bread.

Step 6

Serve with wedges or chips and a glass of Pepperjack

Tip: Red Wine Onions can be made a few days in advance and refrigerated until required.

WE HOPE YOU ENJOY OUR GREATEST HITS RED COLLECTION.



CellarDoor.co

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