



CellarDoor.co



REGIONAL DISCOVERY WHITE COLLECTION

June 2020 Release

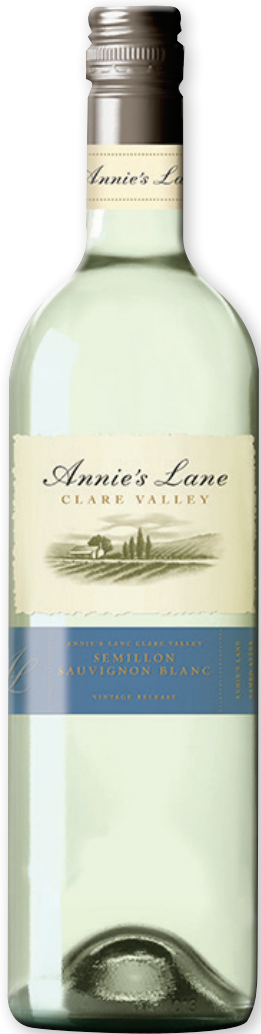
“Travel to some of the best wine regions of Australia and New Zealand this winter from the warmth and comfort of home. These magnificent white wines are a true treat for the soul and make for a wonderful reason to open a bottle and salute to new beginnings.”

George Samios, Cellardoor.co Wine Director

\$200

RRP \$257.92

SAVE 41%



ANNIE'S LANE SEMILLON SAUVIGNON BLANC 2019

The Region: Clare Valley, SA

The Aromatics: Lifted aromas of lemon rind and passionfruit give way to honeydew and nashi pear aromatics for a fresh and fragrant bouquet.

The Flavours: The full-bodied Semillon fruit delivers citrus characters enhancing riper tropical honeydew and nashi pear. The wine is rich with texture and finishes with clean citrus characters.

The Longevity: Enjoy now

We love this wine with... Pad Thai noodles with prawns

RRP \$30.00



SEPELT GREAT WESTERN RIESLING 2018

The Region: Great Western, VIC

The Aromatics: Delicately perfumed lime zest and white flowers get the Midas touch with hints of spiced pear for an enigmatic bouquet.

The Flavours: Right now, lemons and limes dazzle on the palate with red apples and a wonderful hint of spiced ginger. This is a balanced and textural wine with delicate chalky acid and off-dry finish.

The Longevity: Enjoy now or cellar up to 2033

We love this wine with... Moules frites

RRP \$26.99



SEPPELT JALUKA HENTY CHARDONNAY 2018

The Region: Henty, VIC

The Aromatics: Aromatics of white peaches and citrus blossom are supported by hints of peach-skin all beautifully balanced with subtle oak for a wonderfully complex bouquet.

The Flavours: *“Grapefruit, melon and apple are in play, ditto subtle French oak. Will have a long life.”*
94 points, James Halliday

The Longevity: Enjoy now or cellar up to 2025

We love this wine with... Roasted salmon with white wine and lemon butter sauce

RRP \$30.00



821SOUTH MARLBOROUGH SAUVIGNON BLANC 2019

The Region: Marlborough, NZ

The Aromatics: Lifted notes of citrus, freshly cut grass and guava dance with secondary layers of punchy snow peas, hay and gooseberries.

The Flavours: Mouth-wateringly zesty, the palate is laden with concentrated blackcurrant leaves and hints of classic cut grass and green melon for a refreshing finish.

The Longevity: Enjoy now

We love this wine with... Calamari and chips

RRP \$16.00



T'GALLANT CAPE SCHANCK PINOT GRIGIO 2019

The Region: Mornington Peninsula, VIC

The Aromatics: The succulently fragrant nose reveals apricot kernels and pear blossom florals entwined with nashi pears and candied citrus.

The Flavours: Crisp and zesty, the rich pear and citrus fruit flavours are balanced by a crisp acidity which gives the wine a lingering finish.

The Longevity: Enjoy now

We love this wine with... Sweet and sour pork

RRP \$20.00



ST HUBERTS BLANC DE NOIR 2015

The Region: Yarra Valley, VIC

The Aromatics: The enticing nose is rich with dominant scents of biscuit and almond meal along with honey and toast characters.

The Flavours: The mouth-filling mousse reveals a creamy, rich and tight palate. Nougat, French pastry and toasty flavours abound. This bold vintage Sparkling is long and vibrant.

The Longevity: Enjoy now

We love this wine with... Apple frangipane tart with salted caramel sauce

RRP \$39.99



MOULES FRITES

This classic French bistro dish of mussels and fries is the perfect light and tasty winter warmer.

 Serves: 2  Prep: 20 mins  Cook: 10 mins

INGREDIENTS

- 600g floury potatoes, peeled and cut into 5mm matchsticks
- oil for deep frying, preferably light olive oil
- 50mL extra virgin olive oil
- 50g unsalted butter
- 3 large spring onions, thinly sliced
- 2 large cloves garlic, peeled and thinly sliced
- 1 large shallot, peeled, halved and thinly sliced
- 1 red chill, halved lengthways, seeds removed, and finely chopped
- 1 bunch thyme, leaves picked and stalks discarded
- ½ teaspoon sea salt
- 1 kg fresh mussels, cleaned and beards removed
- 1 teaspoon Pernod (optional)
- 150mL Annie's Lane Clare Valley Riesling
- ¼ teaspoon freshly cracked black pepper
- ½ teaspoon cayenne pepper
- 2 tablespoons crème fraîche
- 1 large handful flat-leaf parsley, leaves picked

DIRECTIONS

- Place the potato matchsticks into a large pan of cold water for 30 mins to remove excess starch. Drain the potatoes and spin in a salad spinner to remove all excess water.
- Fill a deep-fryer one third full with oil and preheat to 180C.
- Heat a large, heavy-based pan (with a lid) until very hot. Pour in the extra virgin olive oil, then add the butter, spring onions, shallot, garlic, chilli and thyme. Cook for about 1½ minutes, shaking the pan until the vegetables start to wilt.
- Add the mussels and shake the pan so they form an even layer. Cover with a lid and cook for another 1-2 minutes, shaking the pan a couple more times.
- Remove the lid and add the wine and Pernod. Toss together and cook for another 1½ minutes until the wine is reduced by half. Replace the lid and cook for a further 1 minute. Place a large colander over a bowl and tip in the mussels. Discard any mussels that remain closed.
- Fry the chips in a chip basket, a couple of handfuls at a time, for about 2 minutes, until they are a crisp and golden brown. Tip onto a tray lined with kitchen paper to drain, then transfer to a serving bowl and sprinkle with salt, pepper and cayenne. Toss well.
- Meanwhile, pour the strained mussel liquid back in the pan, reheat and stir in the crème fraîche and parsley. Taste and adjust for seasoning. Return the mussels to the pan and reheat, shaking the pan, then divide between two large bowls.
- Serve with a glass of Seppelt Great Western Riesling 2018 and the bowl of chips alongside to dip in the juices.

WE HOPE YOU ENJOY OUR GREATEST HITS WHITE COLLECTION.



CellarDoor.co

PHONE: 1300 846 863

EMAIL: wineplans@cellardoor.co

WEBSITE: www.cellardoor.co

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