



CellarDoor.co



90+ MIXED COLLECTION

January 2020 Release

“With Chardonnay and Cabernet stealing the limelight, we’re igniting the new decade with a stunning showcase of South Australia and a special guest appearance from the cool climate Henty region. This 90+ Mixed Collection will ensure your cellar starts off 2020 with aplomb.”

George Samios, Cellardoor.co Wine Director

\$250

RRP \$403.88

SAVE 41%



WOLF BLASS WHITE LABEL PICCADILLY VALLEY CHARDONNAY 2017

The Region: Piccadilly Valley, SA

The Aromatics: This cool climate Chardonnay reveals a fresh, complex nose with inviting aromas of stone fruits, hints of citrus and a subtle nutty oak that is seamlessly integrated.

The Flavours: The palate is elegant and focused with impeccable balance and a fine acid line allowing the flavours to build and persist. The wine also boasts a tight finish and exceptional length.

The Longevity: Enjoy now

We love this wine with... Seafood platter

RRP \$33.99



SEPELT JALUKA HENTY CHARDONNAY 2017

The Region: Henty, VIC

The Aromatics: Aromas of white nectarines, nutty oak and citrus pith are in stunning complement to flinty barrel ferment characters that together deliver a refined and elegant nose.

The Flavours: Vibrant stone-fruit characters are balanced with crunchy acidity and toasty oak while the balanced combination of lees texture and mineral structure adds layers of complexity.

The Longevity: Enjoy now or cellar up to 2026

We love this wine with... Roasted cauliflower and beetroots with spicy yoghurt dressing

RRP \$29.99



PENFOLDS RESERVE BIN AGED RIESLING 2013

The Region: Eden Valley, SA

The Aromatics: The fresh bouquet reveals slight hints of toastiness with the nose all about chamomile, coriander seeds and dried herbs alongside straw, lemongrass and lemon salve aromas.

The Flavours: Lashings of citrus heralded by lemon juice, lemon myrtle and lemon sherbet delivers a stunning palate. It's a tight and linear wine with a chalklike phenolic grip to finish.

The Longevity: Enjoy now or cellar up to 2025

We love this wine with... Moroccan chicken

RRP \$37.99



WYNNS COONAWARRA ESTATE THE SIDING CABERNET SAUVIGNON 2017

The Region: Coonawarra, SA

The Aromatics: The succulent scents of ripe cherries and brambles are elevated by savoury lavender and spice in this alluring bouquet.

The Flavours: A stunningly youthful and plush Coonawarra Cabernet, this classic wine reveals a bright texture with dark berries enveloped in cedar, earth and spice.

The Longevity: Enjoy now or cellar up to 2025

We love this wine with... Moussaka

RRP \$24.99



SALTRAM MAMRE BROOK BAROSSA CABERNET SAUVIGNON 2016

The Region: Barossa Valley, SA

The Aromatics: Complex aromatic layers fresh blackcurrant, mulberry and dark chocolate notes are wonderfully supported by undertones of cassis, dried spices and subtle oak.

The Flavours: A dazzling and seamless medium-to-full bodied wine, this Cabernet is plush and mouth-filling with fine, grainy tannins and concentrated cassis and cocoa flavours on the palate.

The Longevity: Decant to enjoy now or cellar up to 2029

We love this wine with... Braised beef ribs

RRP \$37.99



INGOLDBY CABERNET SHIRAZ MERLOT 2016

The Region: McLaren Vale, SA

The Aromatics: A magnificent bouquet of aromatic cherries, raspberries and black forest cake combine for an extravaganza of fragrances.

The Flavours: Cabernet, Shiraz and Merlot combine beautifully to produce this balanced, fruit-driven red blend. It boasts upfront berries, herbs, grainy tannins and a subtle touch of oak.

The Longevity: Enjoy now

We love this wine with... Bangers and mash

RRP \$19.99



WHY AUSTRALIANS WILL ALWAYS HAVE A LOVE AFFAIR WITH CHARDONNAY

Although hard not to picture Kath and Kim while enjoying a glass, the evolution of premium Australian Chardonnay from rich and buttery style to the cooler climate options makes for an enduring Aussie love story. There's a style for everyone, even the fussiest of non-believers.

Thin-skinned, early budding and early ripening, Australian Chardonnay grows pretty much everywhere. Our diverse geography gives rise to a huge range of styles – from the delicious Riverland drops, to intense white peach and grapefruit zingers from coastal Margaret River, and elegant, citrus and mineral cool climate Yarra Valley and Tasmanian tipples. In fact, climate, region and winemaking practices all have an enormous influence on the finished product.

With a trend towards minimal intervention winemaking and attitudes toward malolactic fermentation evolving from full to partial and none, Chardonnay is actually extremely flexible and thrives with various technique combinations. And it loves oak. Pure and simple. Oak adds colour, body and flavour with its rich, buttery, nutty and vanillin characters. But unoaked or nude styles

also have a major fan club in place – they're championing bright, zesty, fruit-driven styles largely hailing from cooler climate regions like Adelaide Hills, Tasmania, Yarra Valley and Henty.

A firm favourite with food (especially chicken, pork, white, prawns, lobster and crab), Chardonnay can be light-bodied, fresh, vibrant and easy-drinking for everyday enjoyment – but some of Australia's greatest Chardonnay are complex, textured and exceptionally age worthy, commanding decades in the cellar.

What is most special about Chardonnay is that there is a wine for everyone – and the ultimate pleasure is in the discovery and trying new styles and brands to find your one.

WE HOPE YOU ENJOY OUR 90+ MIXED COLLECTION.



CellarDoor.co

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