



CellarDoor.co



GREATEST HITS RED COLLECTION

May 2020 Release

“All this time at home provides the chance to experiment in the kitchen and discover new wines. The Greatest Hits Collection is designed for exactly that. A mix of classic styles and beautiful blends ensures something for everyone to make every meal a masterpiece.”

George Samios, Cellardoor.co Wine Director

\$150

RRP \$255.96

SAVE 41%



PEPPERJACK BAROSSA VALLEY CABERNET SAUVIGNON 2018

The Region: Barossa Valley, SA

The Aromatics: Lush aromas of ripe dark berries, blackcurrants and plums complemented by mint and varietal leafy notes deliver an alluring Barossa bouquet.

The Flavours: The palate is rich and flavoursome and bursting with plush dark fruits, soft talcyn tannins and hints of oak. The wine has generous length and balance, while finishing rich and soft.

The Longevity: Enjoy now

We love this wine with... Steak
quesadillas

RRP \$25.00



ROSEMOUNT DIAMOND LABEL SHIRAZ 2019

The Region: McLaren Vale and
Langhorne Creek, SA

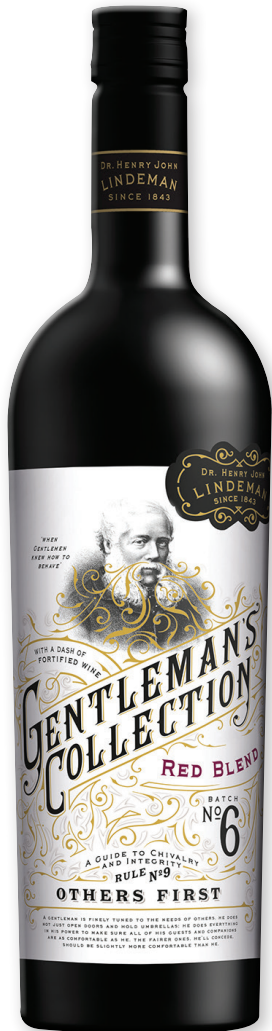
The Aromatics: The nose dazzles with a magnificent elixir of blackberries, cherries, plums, chocolate, black pepper and spice against a backbone of very subtle but well-integrated oak.

The Flavours: This is a full-bodied, sweet and juicy wine radiating flavours of cherries, chocolate and plums. The delicious finish delivers long, well-balanced, and silky-smooth tannins.

The Longevity: Now

We love this wine with... Cassoulet

RRP \$30.00



LINDEMAN'S GENTLEMANS COLLECTION RED BLEND 2017

The Region: South Eastern Australia

The Aromatics: Wild berries and liquorice together with a hint of spice emanate from the glass presenting a rustic bouquet on the nose.

The Flavours: The full-bodied palate exudes dark cherries and brambly flavours ensonced within a blanket of soft tannins.

The Longevity: Enjoy now

We love this wine with...

Margherita pizza

RRP \$20.00



JAMIESON'S RUN LIMESTONE COAST MERLOT 2018

The Region: Limestone Coast, SA

The Aromatics: Fragrant red berry fruit aromas are enhanced by a hint of lifted sweet cedar oak on the aromatic nose.

The Flavours: Generous lashings of strawberries, raspberries and cherries sublimely engage with freshly poached plums and blackcurrants. The silky palate is enhanced by fine, velvety tannins.

The Longevity: Enjoy now

We love this wine with... Eggplant lasagne

RRP \$15.99



METALA WHITE LABEL CABERNET SHIRAZ 2019

The Region: Langhorne Creek, SA

The Aromatics: Brightly fragrant plums, blueberries and redcurrants deliver a dazzling bouquet resplendent of region.

The Flavours: This traditional Aussie blend is a stunning showcase of fine velvety tannins, subtle oak, mulberries, plums and hints of mint all coming together in harmony.

The Longevity: Enjoy now or cellar up to 2024

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

RRP \$19.99



19 CRIMES PINOT NOIR 2019

The Region: South Eastern Australia

The Aromatics: Lifted notes of cherries and strawberries waft through the rich vanillin overtones for a warm and inviting bouquet.

The Flavours: This medium-bodied wine is all about soft, round tannins supporting the cherry and strawberry fruit sweetness and complementary vanilla and spice oak undertones.

The Longevity: Enjoy now or cellar up to 2021

We love this wine with... Salmon pasta bake

RRP \$17.00

LAMB AND CHILLI SAUSAGE ROLLS

A classic recipe of Lamb and Chilli mini sausage rolls cooked in 30 minutes served with a beetroot and Shiraz relish. Perfect with a glass of Metala White Label Cabernet Shiraz 2019.



Serves: 24



Prep: 35 minutes



Cook: 30 minutes

INGREDIENTS:

- 1 tbsp Olive oil
- 2 Garlic cloves, minced
- 800g Lamb mince
- 2 tspn 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. Step 4 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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