

EST 1946
THE WINE
COLLECTIVE

◆ APRIL ◆
2025

Connoisseur's Collection

MIXED

VALUED OVER
\$506.00

YOU ONLY PAY
\$270.00

Excite your tastebuds with this wonderful selection of wines,
carefully selected for their food-matching compatibilities, so you can
take your dining experience to the next level.

ITM381118 | \$270 PER DOZEN

Credaro Kinship Chardonnay 2024

The Credaro family have a distinguished heritage in Western Australia as a pioneering family who settled in northern Margaret River in 1922. The family had humble beginnings within the agriculture and timber industries, building bridges for the first railways and major roads in the region. Cesar Credaro left Northern Italy for a new start in 1921 and met his

brother Olympio at Fremantle Port after a three month voyage. The family have now been commercially involved in the wine industry since the 1980's when their first plantings were established, supplying other established wineries. Robert and Phyllis Credaro, the 3rd generation of the family, created the Credaro wine brand in 2009.

Tasting Notes

Bright, light straw. Expressive and lifted, classic white stone fruit combines with grapefruit pith, orange blossom, beautiful minerality, beeswax and a subtle hint of flinty wet slate. Complex and laden with layers of intriguing aromatics. A beautifully balanced Margaret River Chardonnay.

Region Margaret River

Cellar Up to 2034

Alcohol 13%

Food Match Oysters Kilpatrick

Code ITM517757



\$45.00
per bottle

Earthsong Single Vineyard Sauvignon Blanc 2023



From our base in the idyllic Adelaide Hills, we work with pristine fruit sourced from iconic vineyard sites. Giles Cooke MW and Fergal Tynan MW, with the helping hand of Peter Leske, hand-make small-batch wines that illustrate the benefits of great sites and intelligent winemaking. The unique blend of superb fruit sources and experience in both the New and the Old

Worlds helps craft wine of subtlety, texture and detail – wines perfectly suited to complement rather than overwhelm fine food.

Tasting Notes

Dillons Point is renowned for producing Sauvignon Blancs with tropical fruit notes and passion fruit to the fore. There are hints of blackcurrant and grapefruit too. The palate is rich, bright and zesty with a slight briny tang. This wine has real intensity of fruit, with a lovely crisp, mineral finish.

Region Marlborough

Cellar Drink Now

Alcohol 13%

Food Match Pork San Choy bow

Code ITM503375



\$30.00
per bottle

Soul Growers Grenache Blanc 2024

Soul Growers was born out of a friendship between four friends. Paul, Tom, Leigh and Stu had worked together in the corporate world but dreamed of a future making uncomplicated, handmade wines. From this idea Soul Growers was born. Their goal is to let the vineyards they work with show through in their wines, emphasising the regional and varietal flavours of their

beloved Barossa Valley.

Tasting Notes

Flavours of pear skin, green apple and quince are underpinned by fresh acidity with some mandarin and spice elements lingering across the back palate. Absolutely delicious.

Region Barossa Valley

Cellar Up to 2028

Alcohol 12.5%

Food Match Spiced Grilled Chicken
Poke Bowl

Code ITM516129



\$30.00
per bottle

Corryton Burge Limited Release Barossa Shiraz 2021



Burge family winemakers established in 1928 by Percival, with the success in the past 91 years. The family firm is today managed by his grandson Rick, who in his 25 years at the helm, has developed an enviable reputation for the premium table wines. The emphasis is on low-yielding, highly flavoured and coloured Shiraz, together with 100-year-old Grenache vines.

Cabernet Sauvignon, Mourvedre, Mataro, Zinfandel, Nebbiolo, Souzao, Tinta Cao, Merlot and Touriga plus Semillon, Roussanne, and Muscat Blanc making up the whites.

Tasting Notes

Full bodied and dark fruited red with core of dark berries and black plum, rich style with smart use of oak giving the wine lush fruit with vanilla and spice.

Region Barossa Valley

Cellar Up to 2032

Alcohol 14.5%

Food Match Beef brisket tacos

Code ITM322618



\$28.00
per bottle

Reschke R.S.R Coonawarra Cabernet Sauvignon 2020



The Reschke family first settled in Coonawarra in 1906, where they established their Hereford stud. The cattle grazing heritage is the inspiration for the Bull logo and hopefully symbolises their 'grit' in pursuit of their goals, passion, strength and resolve. The Reschke vineyard holdings of 400 acres, consists of Cabernet Sauvignon, Merlot, Shiraz, Petit Verdot, all

cropped particularly low to yield the highest quality fruit. The generation of Coonawarra that Reschke represents is two fold, with cutting edge viticulture married to traditional wine making techniques under the watchful eye of winemaking legend, Peter Douglas.

Tasting Notes

This rich and fruit-driven parcel of hand-selected Cabernet fruit exhibits a deep ruby red colour alongside aromas of ripe-dark fruits. The palate presents flavours of mulberry, blackcurrant, and juicy plum complemented by hints of pepper spice.

Region Coonawarra

Cellar Up to 2033

Alcohol 14.5%

Food Match Slow roasted lamb
shoulder with roasted veggies

Code ITM511594



\$75.00
per bottle

Pepper Tree Limited Release Orange Pinot 2023

For nearly thirty years Pepper Tree has been a beacon for quality wine in the heart of Hunter wine country. Founded in 1991 it continues to flourish as one of the stalwart wine companies of the region. Pepper Tree started with a focus on grapes from the Hunter Valley but today the roots run deep for owner John Davis with vineyard sites in four premium wine

growing regions across Australia.

Almost three decades on, Pepper Tree is making consistently great wines, drawing on these vineyards situated in the Hunter and Orange in NSW to prized patches of soil in Coonawarra and Wattonbully in South Australia. You could say it's the best of four worlds.

Tasting Notes

The team use a range of Pinot Noir clones, destemmed and cold soaked for five days. Pressing is into French oak puncheons for maturation. A subdued garnet hue here, savoury style, with an earthy complexity. Underneath we have red fruits, leather and forest floor notes. Bright acidity is a feature, as are the soft tannins.

Region Orange

Cellar Up to 2028

Alcohol 13.5%

Food Match Crispy skin Salmon on
steamed garlic asian greens

Code ITM512736



\$40.00
per bottle