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Enjoy the best of the best for 2018



Our Best in Society programme is at the heart of The Wine Society. Delivered four times a year, we take pride in working with top producers to create a wine that is exclusive to you, exceptional quality and value for money.

2018 has seen some fantastic examples of what our Best in Society programme instales. And it's only going to get better next year! We've already begun sourcing 2019 wines and can't wait to share what's in store with you.



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Chardonnay 2017

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Lawley Farm Single Vineyard
Shiraz 2017

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Cabernet Sauvignon 2015

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Sauvignon Blanc 2018

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October 2018 Mixed

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Connoisseur's Collection

From alternative varieties to progressive styles, the Connoisseur's Collection is the perfect plan to enliven your palate and expand your knowledge. Stray from the mainstream and discover the unknown with this unique collection of wines.

Code ITM21588 | \$270 per dozen



Tertini Wines Pinot Gris 2017



A family owned winery, Tertini's philosophy is simple, "we aim to craft the finest possible, small batch wines, unique to our terroir." Located in the Southern Highlands, with vineyards in Hilltops and Tumbarumba. Tertini produces cool-climate wines of purity and elegance, that express their varietal and sense of place. This Pinot Gris uses mineral rich soils of the Hilltops region to create an expressive wine with the right amount of texture and a freshness to keep you coming back for more.

Region: Hilltops, NSW

Notes: Bright aromas of stonefruit, citrus with hints of white florals and subtle chalkiness. The palate is fresh and zippy with a fine texture from four months of lees. Crisp acidity provides the backbone to this wine and gives it a long, lively finish.

Cellar: Cellar up to 2020

Food match: Thai green curry

Alc/Vol: 13.5%



Brackenwood Vineyards Fumé Blanc 2017



Owner Damon Nagel began his wine career as a sommelier, working in several top restaurants in London before returning to Australia and purchasing the Brackenwood vineyard. Located in Hope Forest in the Adelaide Hills, Brackenwood prides itself on using biodynamic winemaking practices, which Damon and winemaker Laz Horvath believe allows the wines to express the pure characteristics and quality of the fruit. A wine Brackenwood calls a "Sauvignon Blanc for grown-ups" this gem is a textural and complex number which really opens up with food.

Region: Adelaide Hills, SA

Notes: Lifted aromas of stonefruit, green apple and honey with hints of nutty characters. The palate is soft, round and full with ripe fruit characters with a small amount of oak for texture and complexity. Fine zesty acidity adds structure and balance resulting in an expressive and enjoyable wine of interest.

Cellar: Cellar up to 2019

Food match: Spring vegetable pasta

Alc/Vol: 13.0%



Monterra Cabernet Sauvignon 2016



Monterra is lead by Chief Winemaker Mike Farmilo. Two time Jimmy Watson winner, Mike has worked for Penfolds, Wynns, Seppelt and more, and has worked on some of the country's finest wines, including Penfolds Grange. Monterra is one of his own labels and allows him to select premium fruit from across South Australia to create wines that will excite, inspire and reward the drinker. This Cabernet Sauvignon is an elegant wine with excellent flavour, complexity and length.

Region: McLaren Vale, SA

Notes: Classic blackberry and cassis with hints of cigar on the nose follow onto the palate where they combine with undertones of spice. Smooth, silky tannins and expressive acidity produce balance and structure and lead to a lingering, elegant finish.

Cellar: Cellar up to 2022

Food match: Beef burger

Alc/Vol: 14.0%



Welcome to the latest edition of your Connoisseur's Collection mixed case.

While Christmas is still a little way off, this collection has one eye on the festive season with a selection of wines well suited to the warmer weather.

We've also included a couple of Christmas gifts to thank you for being a loyal wine plan subscriber. First is a **free copy of the latest Gourmet Traveller Wine** and, as an added bonus, we also threw in free freight on your case this month.

Casting an eye over the wine selection I'm proud to see the sheer diversity of regions covered – from the oft-forgotten Southern Highlands of New South Wales, right through to traditional styles from the Barossa and McLaren Vale.

If I had to pick just a few wines from this collection to take home, then surely the **Gundog Estate Hunter's Semillon 2017** would be high up there. Not only is it an absolutely classic Hunter Valley white with long aging potential but also something of a steal given the normal sell price of \$29.99 per bottle.

For a contrasting companion to the Gundog I really like the **Massena Primitivo 2017**. This Barossan red takes its cues from the deliciously black fruited, juicy reds of southern Italy, and here it is just packed with lively licorice flavour, without falling into heaviness.

I hope you enjoy this selection and please let me know your feedback at ceo@winesociety.com.au

Best Regards,

Lloyd Heinrich
CEO • Runner • Wine lover • Foodie



Gundog Estate Hunter's Semillon 2017



A boutique producer of premium Semillon and Shiraz, Gundog Estate engages passionate growers, who work to deliver the best fruit possible. In the winery, the winemaking team lead by award-winning winemaker Matt Burton, use the best combination of new and old world techniques to create a range of top quality, innovative wine. Gundog Estate has become known for producing modern Australian style and this Semillon is classically Hunter Valley, designed to to be approachable and above all enjoyable to drink.

Region: Hunter Valley, NSW

Notes: Contemporary in style this youthful wine offers fabulous flavour intensity yet is still approachable and refreshing. A fragrant bouquet of ripe lemon and spicy talc continues onto the palate. Rich and juicy, the palate is supported a crisp acid line which leads the wine to long, clean and refreshing finish.

Cellar: Cellar up to 2025

Food match: Soft shell crab

Alc/Vol: 11.0%



Massena Primitivo 2017



Massena's proposition is simple: to make every wine worthy of the vineyard site and the season. Every wine. In other words, they are not concerned with fashion or with preconceived ideas. Only making the very best wine they can from their fabulous natural resources. They nurture the vines and the fruit as gently as possible and they let them tell their own stories. The results are spectacular, just look at this Primitivo. It's fantastic quality and 100% enjoyable to drink.

Region: Barossa Valley, SA

Notes: Aromatic nose with raspberry, black pepper, dried herbs and tobacco leaf. The palate displays sweet, juicy red fruits and wild herbs intertwined with bright acidity and soft, round tannins. An approachable and enjoyable wine that can be enjoyed with friends or shared with someone special.

Cellar: Cellar up to 2021

Food match: Veal parmigiana

Alc/Vol: 13.0%



Coates Syrah 2014



Without an eye on the trends or dogma of the wine industry, Duanne Coates focuses on producing small batch wines that capture the sensory delights truest to region and varietal. Duanne has years of experience working in Australia and Europe, which has given him a broad perspective on techniques and styles. This Syrah has been made using fruit from vines aged between 16 to 80 years. Maturation occurred in 25% new French oak and 75% in old French and Russian oak giving the wine its savoury characters. Unfined and unfiltered, this is an elegant and enjoyable wine, and a unique style from McLaren Vale.

Region: McLaren Vale, SA

Notes: Vibrant aromas of mulberry and plum with hints of coffee, spice and charcuterie. The palate is plush and softly textured with layers of ripe black fruit flavours with undertones of liquorice and spice. Velvety tannins provide structure and texture and lead to a lovely long finish.

Cellar: Cellar up to 2022

Food match: Barbecue lamb chops

Alc/Vol: 14.6%

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