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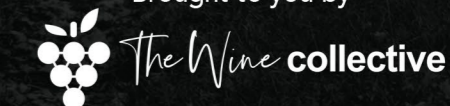
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San Marzano Puglia Edda Lei Bianco 2017



San Marzano is a small village in the centre of the Primitivo di Manduria DOC region, a strip of land between the two seas of the Salento: the Ionian and the Adriatic. In 1962 the DOC appellation did not yet exist. Even so, 19 winemakers came together to follow a dream and founded Cantine San Marzano. Sitting at 100m above sea level, this combination of elevation, the vineyard's shallow soils and the Mediterranean terroir play a fundamental role in the production of high quality wines. Aged on lees in French oak barrels for 4 months with weekly bâtonnage, the blend is 60% Chardonnay, 20% Fiano, 15% Moscatello Selvatico and 5% Passulara.

Region: Puglia, Italy

Notes: Mainly Chardonnay, but with a dollop of other indigenous Italian varieties, it's plump and chunky, but with cleansing acidity too, with so many layers of flavours. Elegant medium-bodied peach scents laced with apple and white blossom. Slight notes of buttery toast are wound around a stone fruit and tropical influenced core.

Cellar: Cellar up to 2023

Food match: Gnocchi with sage brown butter

Alc/Vol: 14.0%



Domaine La Croix Belle Champ des Lys 2017



The Boyer family have owned vineyards at Puissalicon, an ancient village perched on the edge of the Cevennes Mountains in the Languedoc sub-region of Côtes de Thongue, for some three hundred years. It was, however, current generation owner and winemaker, Jacques Boyer, who in the late 1970s had the vision to make a radical shift to strive for the quality he was certain his unique terroir could deliver. He replanted vineyards, improving on the viticultural techniques of previous generations and reducing yields to produce healthy, concentrated fruit with great character. The wines are the result of the long days of southern French sunshine, tempered by cool breezes from the Mediterranean and the winds from the Cevennes, and there is a genuine elegance and poise to their delicious whites. This wine is a blend of 50% Viognier, 20% Grenache Blanc, 20% Chardonnay and 10% Sauvignon Blanc. As well as traditional vinification at low temperatures, 5% of the blend comes from an oak cask vinification to bring boldness and complexity to the blend.

Region: Côtes de Thongue IGP, France

Notes: Rich honeyed melon and stonefruits. Midweight and beautifully balanced with an elegant mouthfeel and notes of honey, melon and dried pear with a savoury, almost burnt butter quality on the long finish.

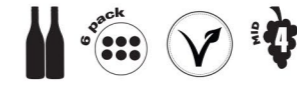
Cellar: Cellar up to 2022

Food match: Monkfish wrapped in prosciutto

Alc/Vol: 13.5%



After Five Barossa Valley Grenache 2016



Purple Hands is a boutique wine business located in the southern end of the Barossa Valley. Craig Stansborough and Mark Slade started Purple Hands in 2006 from humble beginnings. Just over a tonne of hand picked Shiraz was crushed and barrel fermented in Craig's shed making around 100 dozen. The name comes from the staining of their hands, as they crushed and handled the must through this first harvest. Ever since their first vintage the ultimate aim has been to produce premium Barossa Valley wines that speak of their 32 acre patch of dirt. The After Five Wine Co. range was created in order to showcase single vineyards that consistently produce wines of excellence and convey their Barossa sub-region's unique quality. With their winemaking, they focused on minimal intervention. The purpose is to let the wine communicate the site, vineyards and season.

Region: Barossa Valley, SA

Notes: "Single vineyard grenache from the Barossa. Whole bunches, basket pressing, 500l oak, bottled unfined. Crackerjack grenache. Brimful of both power and personality but without being overdone. Florals, blueberries, redcurrant and bitumen. A flash of sweet raspberry but blink-and-you-miss-it. Tannin flings wide through the wine. A beauty." Campbell Mattinson.

Cellar: Cellar up to 2028

Food match: Slow braised lamb shanks

Alc/Vol: 14.2%



Hello Sommelier's wine club member,

So, with August upon us, I guess there is no point trying to deny it, winter is here.

I don't know about you, but while I do find it difficult to drag myself out of bed while it's still dark, the shorter days do have an upside: namely the perfect excuse to spend the evening curled up on the sofa with a nice glass of wine, without the guilt that I should be out somewhere doing something. I find it quite restorative to indulge in some self-imposed hibernation during the winter months. And what better companion during these times (besides a loved one, a good book or a box set) than a glass of something delicious from your Sommelier's pack.

As always, it's difficult to choose only two wines in your pack to highlight, but I have to say I am really pleased to have the Indomitus Albus Semillon 2017 as part of your August selection. If you've ever heard the phrase 'natural wine' and wondered what all the fuss was about, well, here's a great example. Natural wine basically means that the wine has had minimal handling or additions. This often means they're a touch cloudy as they're unfined (which also means they're suitable for vegans), but the whole idea behind minimal intervention wines is they let the juice shine. This wine was made by Matt Burton at Gundog Estate and is an excellent example of what the natural wine movement is all about.

In terms of the reds, I really don't think you can go past the After Five Barossa Valley Grenache 2016. Made by another boutique producer, Purple Hands, this single vineyard wine just sings. It has beautiful depth and concentration as well as an abundance of berry fruit flavours and floral notes. It's the perfect wine to accompany a bowl of something hearty like slow braised lamb shanks.

I hope you enjoy your August wine plan pack. As always, if you have any feedback please don't hesitate to send me an email: wineplans@thewinecollective.com.au

Best regards

Sarah Linhart
Wine Buyer



RRP
\$32.99 /bottle
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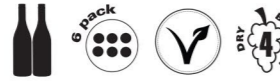
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Indomitus Albus Semillon 2017



The Indomitus range is made by Matt Burton of Gundog Estate. Matt takes an experimental approach to many aspects of the winemaking, looking to improve and evolve the processes, with a view to applying successful techniques to other wines in the broader Gundog Estate range. The 2017 vintage is the third release of Indomitus Albus and the wine was produced from a generous parcel of Semillon from Dave and Sue Vernon's dry grown vineyard in Mount View. The hot summer delivered big flavours in this vineyard so the production process focussed on minimal intervention: the cloudy Semillon juice was fermented using 30% skins and wild yeast, before letting it rest for another five months on lees and skins. Seeking to maximise aroma, flavour and texture, the wine was made with minimal additions, and bottled without fining.

Region: Hunter Valley, NSW

Notes: "Ripe by young Hunter Valley semillon standards. By ripe I mean ripe flavours, not the staled alcohol. It presents a body of flavour, including some candied aspects, lemongrass, creme brûlée, citrus and slate notes all sharing a turn at the microphone. The finish has some grip, which I took as a positive. It will age no doubt but I can't see any reason why you wouldn't hook in now-ish." Campbell Mattinson.

Cellar: Cellar up to 2027

Food match: Sydney rock oysters with Atlantic salmon roe

Alc/Vol: 11.5%



Villa Vallacchio Chianti Classico DOCG 2016



Located in the township of San Casciano in Val di Pesa, the first reports of Villa Vallacchio date back to 1313, when the lands surrounding the Villa were already cultivated and populated by farmers. Since 1867 Villa Vallacchio has been owned by the Caini family producing olive oil and wine. The farm consists of 23 vineyard hectares (50 acres) of which 90% is planted with Sangiovese, with the remaining 10% consisting of a mix of Merlot, Canaiolo, Colorino, Cabernet Sauvignon and Syrah. The remaining land is cultivated with approximately 4000 olive trees which deliver an excellent olive oil. Historically the estate sold off its wine in bulk, until 2017 when, with the 2015 vintage, Alberta Caini and Cristiana Benucci decided to start bottling their own wine. This second release of the estate's annata is aged mostly in concrete, with just a short passage in small French oak barrels.

Region: Chianti Classico DOCG, Italy

Notes: Aromas of bright raspberry and delicate blossoms provide a promising start. It's quite thick and broad on the palate, with grainy tannins and a sweet plum character which might be owing to that generous (10%) splash of Merlot.

Cellar: Cellar up to 2025

Food match: Bruschetta with wild mushrooms

Alc/Vol: 13.5%



St John's Road Resurrection Shiraz 2017



The St John's Road Resurrection Vineyard is located in the highly regarded Ebenezer sub-district of the Barossa Valley; an area that has a long held reputation for producing powerful and soulful reds. The 20ha site is mainly planted with Shiraz along with small pockets of Grenache. The added appeal of this particular vineyard is the significant diversity contained within it. The substantial variance in vine age, soil depth, aspect and vine selection provides the winemaking team with an exceptional palette to work with and add levels of complexity and difference to the resultant wine, showcasing the diversity apparent within the Barossa growing region. This wine was made for The Wine Collective as part of our Best in Society subscriber programme and highlights our outstanding partnerships with some of Australia's finest winemakers.

Region: Barossa Valley, SA

Notes: "The Resurrection Shiraz has a fine tannin structure and clean acid line which cuts through a good level of mid palate sweetness. Dark fruit of plum and mulberry, white pepper and hits of rhubarb round out to a long, smooth finish." James Lienert, Winemaker.

Cellar: Cellar up to 2027

Food match: Shepherd's Pie

Alc/Vol: 14.5%



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