

Tim Knappstein
Chief Winemaker



Spotlight on:
Riposte

Tim Knappstein's family began making wine in South Australia's Clare Valley in 1894. In 1969, the third generation vigneron founded the Enterprise and Tim Knappstein labels in the Clare Valley establishing himself as one of Australia's most highly regarded winemakers. With a desire to produce premium cool climate varieties, especially Pinot Noir, Tim planted the first vineyard in the Lenswood district of the Adelaide Hills in 1981, then in 2006, the Riposte label was born. A true family enterprise from its inception, Riposte is wholly owned by Tim, his wife Dale and son Nick.

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Keep in touch with us on:

Customer Service hours: 8.30am – 6pm, Monday – Friday (EST).
Best enjoyed in moderation, with food and friends.

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VARIETAL RELEASE

Sauvignon Blanc

Wine Selectors

Your latest Sauvignon Blanc Collection

Welcome to your latest Sauvignon Blanc selection from the Varietal Release! With the cooler weather setting in, we've taken a food focus, so you can fill autumn with warming dishes that pair perfectly with Sauvignon Blanc. The generous herbaceous characters of Sauvignon Blanc are

a delicious match with dishes featuring green vegetables, particularly asparagus, spinach, rocket, avocado and broad beans. More generous styles with softer acidity are sensational partnered with dishes that include smelly washed rind, goat's cheese or sheep's milk cheese like manchego.

BRAISED, BAKED & SLOW COOKED match guide

The classic matches of rich cheeses and green vegetables with Sauvignon Blanc are nothing short of absolute crowd-pleasers. Step things up with this beautiful spinach and cheese empanadas recipe that combines the two for a delicious dish that will really impress your dinner guests.



SPINACH & CHEESE empanadas

INGREDIENTS (Serves 8)

1 tbsp extra virgin olive oil
700g baby spinach
Sea salt and freshly ground black pepper
200g manchego cheese, grated

4 sheets of puff pastry, defrosted
1 egg yolk, lightly beaten
Béchamel Sauce
20g butter
1 tbsp plain flour
250ml milk



METHOD

1. Pre-heat oven to 180°C for fan-forced or 200°C conventional.
2. For the béchamel sauce: Melt butter in a small saucepan over medium-high heat until foaming. Add flour and cook, stirring for 1-2 minutes or until the mixture bubbles and starts to come away from the pan.
3. Pour half the milk in gradually, whisking constantly until mixture is smooth. Gradually add the remaining milk, whisking until smooth and combined.
4. Place saucepan over medium-high heat and bring to the boil, stirring constantly for 5 minutes or until sauce thickens and coats the back of the spoon. Remove from heat, taste and season. Allow to cool.
5. For the filling: Heat oil in a large frying pan over medium-high heat. Add spinach, cook for 3-5 minutes or until soft and wilted. Drain thoroughly in a colander, then squeeze all liquid out through a muslin cloth, and roughly chop. Season and set aside in a large bowl to cool.
6. Combine cheese, spring onions and spinach. Add the cooled béchamel sauce.
7. Using an 8cm cutter, cut 5 circles out of each sheet of pastry. Place a tablespoon of filling on each round. Lightly moisten the edge of the dough with a little water, and fold over into a half moon shape. Seal the edges and mark the dough in five places to make a striped decoration.
8. Line a baking tray with baking paper. Arrange the empanadas on tray. Brush with egg yolk and bake for 20 minutes or until golden. Allow to cool for a few minutes before serving.

“ Batches of fruit were selected from two premium high altitude Adelaide Hills vineyards at Carey Gully and Piccadilly then vinified separately. About 25% of the juice was fermented in oak giving additional weight and texture to the final blend. ”
Dave Mavor, winemaker and wine show judge

PICK of the PACK



Castle Rock Estate Porongurup Sauvignon Blanc 2017

Grown in: Great Southern, WA
Made by: Robert Diletti
In the glass: Pale straw.
On the nose: Subtle citrus and herb.
On the palate: Shows pine lime fruit in a flavoursome and dry style with good core depth and intensity. Quite mealy, savoury and textural with mineral acidity on the long finish.
Pair with: Corn fritters with rocket
Best time to drink: Now

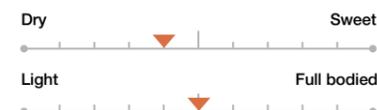


Enjoy it again – bottle price per:
Single: \$20.00 6-pack: \$18.00 Dozen: \$17.00
Order code: CASTL20517



Creative Collective Sauvignon Blanc 2018

Grown in: Victoria
Made by: Guido Vazzoler
In the glass: Pale gold.
On the nose: Ripe melon, stonefruit and nougat.
On the palate: Peach, fig and red apple in a rich and full-bodied style with honey and grilled nut complexity and soft acidity. A richer style Sauvignon Blanc.
Pair with: Potato and leek soup
Best time to drink: Now



Enjoy it again – bottle price per:
Single: \$20.00 6-pack: \$18.00 Dozen: \$17.00
Order code: LONGL20518

FIRST CREEK

First Creek Botanica Sauvignon Blanc 2018

Grown in: Tumbarumba, NSW
Made by: Liz Silkman
In the glass: Vibrant pale straw.
On the nose: Citrus, lemongrass and passionfruit.
On the palate: Well-balanced with lemony acid drive, herb and citrus depth, tight mouthfeel and a zippy finish.
Pair with: Avocado and salmon poke bowl
Best time to drink: Now



Enjoy it again – bottle price per:
Single: \$22.00 6-pack: \$19.80 Dozen: \$18.70
Order code: FIRST20518



West Cape Howe Zeepaard Sauvignon Blanc 2017

Grown in: Great Southern, WA
Made by: Andrew Vesey
In the glass: Bright pale yellow.
On the nose: Intense nettle, pea pod and herb lift.
On the palate: Shows classic green bean, asparagus and cut grass, driven by clean citrusy acidity and a flavoursome finish.
Pair with: Prawn and avocado salad
Best time to drink: Now



Enjoy it again – bottle price per:
Single: \$22.00 6-pack: \$19.80 Dozen: \$18.70
Order code: WESTC21517



Riposte The Foil Sauvignon Blanc 2018

Grown in: Adelaide Hills, SA
Made by: Tim Knappstein
In the glass: Pale straw.
On the nose: Very perfumed nettle, gooseberry and grapefruit lift.
On the palate: Fine and pure yet with loads of rich flavours showing as passionfruit, lemon and pea pod, driven by mouth-watering acidity.
Pair with: Pea and speck risotto
Best time to drink: Now

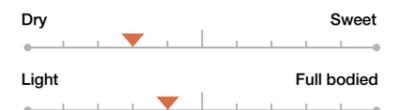


Enjoy it again – bottle price per:
Single: \$22.00 6-pack: \$19.80 Dozen: \$18.70
Order code: RIPOS20518



Xabregas Sauvignon Blanc 2018

Grown in: Great Southern, WA
Made by: Mike Garland
In the glass: Pale and bright.
On the nose: Fresh citrus and herb lift.
On the palate: Lemon, lime and grapefruit with hints of gooseberry and passionfruit. Flavourful and intense with grassy varietal notes and crisp acid length.
Pair with: Grilled asparagus with lemon butter
Best time to drink: Now



Enjoy it again – bottle price per:
Single: \$23.00 6-pack: \$20.70 Dozen: \$19.55
Order code: XABRE20518