

WINE Advisor

thewinesociety



Exclusive & Unique Wines | Food & Wine Advice | Wine Education | Events | Wine Plans

Wine and friendship

Celebrating 70 years
with our partners
in wine

Spaghetti vongole

The perfect partner for
Sauvignon Blanc

Fine wine

Eight very special bottles



February 2016

Valid 01/02/2016 to 28/02/2016



A message from our CEO

Welcome to the February issue of *Wine Advisor*.

This month's magazine is all about heritage, a timely and fitting choice given it's the year of our 70th birthday as Australia's original wine club.

Since 1946 The Wine Society has been dedicated to finding the best wines at the best prices for our members. Wines with purpose, a sense of place and a sense of history – wines with a story.

This issue covers an array of such wines, not least our Best in Society Summer White Wine... we are thrilled to announce the release of the Hand Crafted by Geoff Hardy Chardonnay 2015, made by Shane Harris exclusively for you. Find out more about this wonderful wine and how you can get your hands on it on page 10.

On page 4 we explore our latest Society Premium Selection – which includes wines from Margan, Seppeltsfield, Leconfield and Tyrrell's – while on page 6 we delve into the Family Range from Margan, who also celebrates a special milestone in 2016.

Also in this issue we cover our latest fine wine offerings and our Resident Foodie Nik Mann pairs an exquisite spaghetti vongole with the much-loved white wine, Sauvignon Blanc.

We hope you enjoy these features along with our regular wine selections, and hope to see you at one of our events soon.

P. Wheatley
Peter Wheatley
CEO
February 2016

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TO ENJOY



TO INDULGE



TO EXPLORE



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ENTRY OPTIONS

- 10 ENTRIES IN DRAW.** Refer a wine loving friend that becomes a Member.
- 10 ENTRIES IN DRAW.** Spend at least \$150 on any wines.
- 20 ENTRIES IN DRAW.** Purchase at least a dozen Barton & Guestier wines. Each dozen gets you **double entry**.



ENTRIES CLOSE 30 APRIL 2016

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Permit Numbers: NSW LTPS/15/07761, ACT TP 15/07688, SA/T15/1972. Conditions apply.

DEEP WOODS

Tucked away in a secluded valley, hidden by rows of Jarrah and Marri trees, you'll find Deep Woods Estate. Here low vineyard yields produce outstanding fruit, which is then pressed and bottled in small batches to create superior wines that reflect the essence of this picturesque terroir.

The Ebony, Ivory and Harmony range are fruit-forward and designed to deliver quality and value that can be enjoyed on any occasion.



Special price!

Deep Woods Estate
Ebony Cabernet Shiraz 2013
Margaret River, WA

Aromas of ripe black fruit and violets with hints of chocolate and spice mirror the fruity intensity. On the palate rich, cherry ripe and dark berry flavours flow into soft, fleshy tannins. Cellar up to 2020.

Code ITM1674 14.5% alc/vol
\$13.99 per bottle | Usually \$14.99

Food match: Veal schnitzel, ragu pasta or pork ribs.



Special price!

Deep Woods Estate
Harmony Rosé 2015
Margaret River, WA

Pale pink with salmon hues, this rosé emphasises its fruitiness, both on the nose and palate with flavours of fresh summer berries. A balanced acidity gives the wine a drier structure and steady finish. Vibrant and refreshing, this is a rosé of great drinkability. Enjoy now.

Code ITM1676 13.0% alc/vol
\$13.99 per bottle | Usually \$14.99

Food match: Grilled chicken, seafood pasta or watermelon and feta salad.



Special price!

Deep Woods Estate
Ivory Sauvignon Blanc Semillon 2015
Margaret River, WA

Zesty and refreshing, this wine is a classic blend of Semillon and Sauvignon Blanc. The delicate aromas of tropical fruit and lime flow into an intense palate of crisp citrus flavours entwined with a herbaceous crunch that adds complexity and vibrant length. Enjoy now.

Code ITM1774 12.5% alc/vol
\$13.99 per bottle | Usually \$14.99

Food match: Thai larb salad, grilled Barramundi or Japanese tempura.



Cheers to 70 years of wine and friendship

Turning 70 isn't just about celebrating our milestone birthday. It's about acknowledging our suppliers and the relationships we have formed over the years.



Margan

"The genesis of the Margan brand has historically been based around relationships formed with people and companies like The Wine Society. It's been a pleasure and a fantastic opportunity working with The Wine Society who, with its beloved members, has allowed us to sell high quality drops to wine lovers," **Andrew Margan**

Society Premium Selection Margan Verdelho 2015 Hunter Valley, NSW

The 2015 Verdelho exhibits a bouquet of green apple and stone fruits with a hint of spice, followed by notes of passionfruit, guava and pineapple on the palate. Superbly balanced with a crisp and clean finish. Cellar up to 2018.
Code ITM1433 🍷 13.5% alc/vol
\$14.99 per bottle

Society Premium Selection Margan Botrytis Semillon 2012 (375ml) Hunter Valley, NSW

Typical botrytis characters of marmalade, honey and dried fruits are supported by a strong acid backbone that gives balance and length. A perfect match with cheese, walnuts and dried fruits. Cellar up to 2020.
Code 28139 🍷 8.0% alc/vol
\$16.99 per bottle



Glaetzer

"I have had a relationship with The Wine Society for more than 15 years. I appreciate the passion and willingness of the people at The Wine Society to work with the Barons of the Barossa to find exciting wines that are outside the traditional mass market trends and guidelines,"

Colin Glaetzer

Society Directors' Selection Special Old Vines Shiraz 2012 Barossa Valley, SA

Crafted by Barossa Baron Colin Glaetzer exclusively for The Wine Society, this exquisite Shiraz displays great depth and length of flavour: It fills the mouth with rich and concentrated liquorice, blackcurrant, cherry and spicy oak characters. Cellar up to 2020.
Code 28383 🍷 14.5% alc/vol
\$26.99 per bottle



Leconfield

Society Premium Selection Leconfield Cabernet Sauvignon 2014 Coonawarra, SA

There are complex layers of rich cassis and dark berry fruit, long fine tannins and a combination of French and American oak, all leading to a long, smooth and well-balanced finish. Cellar up to 2018.
Code 28848 🍷 14.0% alc/vol
\$15.99 per bottle

Society Premium Selection Leconfield Shiraz 2014 McLaren Vale, SA

Up front there are flavours of crushed raspberry and plum with hints of vanilla and chocolate. The creamy textured mid-palate displays soft tannins, leading to a lovely long finish. Cellar up to 2018.
Code 28849 🍷 14.0% alc/vol
\$15.99 per bottle



Seppeltsfield

Society Premium Selection Seppeltsfield Grand Tawny South Australia

"On the nose, aromas of almonds, nougat and a hint of caramel are evident. The palate is balanced with great length and flavours of butterscotch and nutmeg. This is a wonderful example of a stylish Grand Tawny and a fine addition to the Director's Selection range of wines," **Fiona Donald, Seppeltsfield Senior Winemaker**
Cellar up to 2025.
Code 30001 🍷 20.5% alc/vol
\$34.99 per bottle



Tyrrell's

"Tyrrell's has worked with The Wine Society for as long as I can remember, from when it was the only real direct-to-consumer retailer in the wine industry. The people at The Wine Society share our ideals of providing quality wine at a reasonable price to consumers on a regular basis. Long may our relationship remain," **Bruce Tyrrell**

Society Premium Selection Tyrrell's Semillon 2014 Hunter Valley, NSW

Floral aromas and soft lemon citrus flavours on the palate are the hallmarks of this classic Hunter Semillon. A light, fresh structure and cleansing finish make it a great alternative to Sauvignon Blanc or Riesling. Cellar up to 2020.
Code 29259 🍷 12.5% alc/vol
\$14.99 per bottle

Of loyalty and heritage



Kellie Arbuckle
Product Specialist

Margan Wines has been a loyal partner of The Wine Society for more than a decade. This year, coinciding with our 70th anniversary, Margan will mark 20 years of winemaking heritage.

With that in mind, we are excited to share some of the wines from Margan's Family Range – the original collection of single vineyard, single variety wines, all of which have been made to be true reflections of the region and their variety.



Margan Family Range Semillon 2015
Hunter Valley, NSW
"Upfront lemon zest is accentuated by crisp citrus notes and a refreshing lemon sherbet palate. The perfect balance between natural acidity and fruit flavours gives a great mouthfeel,"
Andrew Margan, Winemaker
Cellar up to 2022
Code ITM1786 🍷 12.5% alc/vol
\$16.99 per bottle
Food match: Potato and leek frittata.

Margan Family Range Chardonnay 2015
Hunter Valley, NSW
"Upfront stone fruit is backed up by fresh melon notes on the nose. It shows nutty oak aromas while the creamy texture is amplified by a lingering natural acid finish. Drink now or cellar up to five years,"
Andrew Margan, Winemaker
Cellar up to 2019
Code ITM1788 🍷 12.5% alc/vol
\$16.99 per bottle
Food match: Pesto chicken rigatoni.

Margan Family Range Cabernet Sauvignon 2014
Hunter Valley, NSW
"The nose shows intense aromas of blackcurrant, cherries and dark chocolate. A lifted vanilla note from new American oak is accentuated by spicy fruit with tobacco leaf in the background,"
Andrew Margan, Winemaker
Cellar up to 2020
Code ITM1787 🍷 13.4% alc/vol
\$19.99 per bottle
Food match: Garlic-rubbed leg of lamb with leeks.

Margan Family Range Shiraz 2014
Hunter Valley, NSW
"This is as good a young Margan Shiraz as I've ever tasted: compact, deep and authoritative. It's concentrated, full-bodied, tightly structured and very long. An impressive Shiraz,"
94 Points, Gourmet Traveller Top 100
Cellar up to 2020
Code ITM1784 🍷 14.2% alc/vol
\$19.99 per bottle
Food match: Char-grilled scotch fillet steak.

Events & Education

Join us for great wine, great food and great company



Perfect for anyone who shares our passion for all things wine. Award-winning winemaker dinners, relaxed social lunches, a wide variety of education courses – the options are endless. Join us as we explore the mysteries of our favourite tipple.

Perfect for those beginning their wine journey

Introduction to Wine – Level 1

Brisbane Saturday 20 February
Sydney Saturday 20 February
Sydney Saturday 19 March

Take the next step

Introduction to Wine – Level 2

Sydney Saturday 30 April

BY: GEOFF HARDY

Summer Winemaker Dinner with Geoff Hardy Wines

Brisbane Thursday 11 February
Sydney Thursday 18 February

In-depth focus

Old World/New World Whites

Sydney Tuesday 16 February

Wine, dine & relax

Melbourne members' Lunch

Melbourne Friday 26 February

Barton & Guestier

Winemaker Dinner with Barton & Guestier

Sydney Thursday 7 April

In-depth focus

Masterclass – French Wines

Sydney Tuesday 19 April

Dates to remember @

thecellardoor
THE WINE SOCIETY



You are invited to themed wine tastings every Saturday and Sunday from 1pm onwards, as we celebrate the end of summer.

Saturday 6 & Sunday 7

The Chinese Year of the Fire Monkey starts on 8 February. Lucky colours this year include red and white, making it the perfect time to celebrate with wine!

Saturday 13 & Sunday 14

In the words of Eduardo Galeano, "We all are mortal ... until the first kiss and the second glass of wine." Join us for a ValenWine Tasting!

Saturday 20 & Sunday 21

Celebrate the NSW Food & Wine Festival with a selection of wines from Australia's first state.

Saturday 27 & Sunday 28

Sydneysiders, there's no need to drive to Adelaide for the Cellar Door Wine Festival. We're doing it here too!

Every day in February

Taste our new Best in Society Summer White, Hand Crafted by Geoff Hardy Chardonnay 2015.



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Kellie Arbuckle
Product Specialist

Eight fine bottles of wine

Too often the phrase 'fine wine' is thrown around, but what does it actually mean? Traditionally fine wine has implied a pretty high price tag (and unfortunately a hint of pretension). But there's a lot more to it: vineyard site, variety, vintage and winemaker techniques all combine to impact a wine's quality. As the saying goes, 'There is no such thing as fine wine, only fine bottles of wine.' The following wines are examples of what we at The Wine Society consider to be pretty damn fine – and, bonus, they won't cost you the world.



Muddy Water Dry Riesling 2010 Waipara, NZ

The first wines released in 1996 quickly established Muddy Water as one of the first high quality producers in Waipara. Today, the Thomas family crafts wines that fully express the site, variety and vintage.

The nose shows spice and stone fruit while the palate has hints of lemon zest, honey, white pepper and spices. A well-balanced wine, showing complexity and minerality.

Cellar up to 2020.

Enjoy with sautéed pork cutlets with prosciutto, sage and lemon.

Code ITM1627 🍷 13.5% alc/vol
\$31.99 per bottle



Flaxman Wines Mataro 2012 Barossa Valley, SA

Colin and Fi Sheppard produce wines from old, dry-grown vines which are hand-pruned and picked to produce low yields of exceptional quality.

"Full of juicy satsuma plum, red cherry and black cherry... the palate is on the upper side of medium-bodied, but it is so supple... the length and balance are impeccable," **James Halliday**

Cellar up to 2017.

Enjoy with roasted root vegetable medley.

Code 30044 🍷 14.5% alc/vol
\$36.99 per bottle



De luliis Talga Road Vineyard Shiraz 2014 Hunter Valley, NSW

The De luliis family makes wine with a sense of time and place. Michael De luliis has a modern, small-batch approach to winemaking, with the vision to produce quality wines from individual paddocks.

"The flavours of this wine are of tsunami proportions, flooding the mouth with intense, but rounded, rolling balls of black fruits, polished leather and earthy tannins. Magical value,"

James Halliday

Cellar up to 2026.

Enjoy with beef brasato with pappardelle and mint.
Code ITM1283 🍷 14.8% alc/vol
\$34.99 per bottle



Rosabrook Single Vineyard Estate Cabernet Sauvignon 2013 Margaret River, WA

Rosabrook's Single Vineyard Estate wines are sourced from premium fruit in Margaret River and matured in quality French and American oak before bottle-aging.

"A deep purple-red colour leads to a complex bouquet that is aromatic and lifted with a pleasant briar-like quality. The palate is tightly wound with a great length of flavour; structured finish and fine natural grape tannins to resolve the finish," **Brian Fletcher, Winemaker**

Cellar up to 2026.

Enjoy with olive, tomato and goat cheese tart.

Code 30068 🍷 14.5% alc/vol
\$39.99 per bottle



Woodlands Emily Special Reserve Blend 2010 Margaret River, WA

The 2010 Emily Reserve Blend was produced from hand-tended vines in Margaret River. It is a blend of Cabernet Franc, Merlot, Malbec, Cabernet Sauvignon and Petit Verdot.

The nose exhibits blackcurrant, mulberry, allspice and French oak nuances while the palate is rich and layered, with ripe, red berry fruits overlaying fine-grained tannins.

Cellar up to 2020.

Enjoy with home-made pizza margherita.

Code ITM1354 🍷 13.5% alc/vol
\$39.99 per bottle



A.T. Richardson Hard Hill Road Nebbiolo 2012 Grampians, VIC

Adam Richardson sources fruit from Hard Hill Road Vineyard, where cool ripening conditions and low-yielding vines produce wines that are approachable in their youth with the potential to age gracefully.

"Our Nebbiolo is focused and complex with a great depth and structure. The wine unfolds to display blackberry, dark cherry and violet flavours that lead into notes of plum, gun smoke, dark chocolate and spice. Dense yet supple tannins lead into a long and vibrant finish," **Adam Richardson, Winemaker**

Cellar up to 2025.

Enjoy with mushroom risotto.

Code ITM1722 🍷 14.0% alc/vol
\$59.99 per bottle



Bass Phillip Crown Prince Pinot Noir 2011 Gippsland, VIC

Bass Phillip is renowned for producing some of Australia's best Pinot Noir. The vineyards are located not far from the sea, but far enough inland to experience a continental climate ideal for grape growing.

"The bouquet is as fragrant as the colour suggests, but the palate has streaks of mint and green herb flashing through the red cherry fruits. On retasting, the red fruits held sway,"

James Halliday

Enjoy now.

Enjoy with pot roast pheasant with fennel.

Code 29745 🍷 12.3% alc/vol
\$49.99 per bottle

"One of Australia's greatest small producers"
James Halliday



Tyrrell's Vat 1 Semillon 2011 Hunter Valley, NSW

From one of Australia's pre-eminent wineries comes this delectable and iconic Semillon. Hand-picked from dry-grown vines up to 93-years-old, this Semillon was fermented in stainless steel tanks to retain freshness and later spent a short time on lees for complexity.

The palate is tightly structured with considerable length and an amazing breadth of citrus characters. There is a hint of toasty complexity which will continue to develop with cellaring up to 2026.

Enjoy with Chinese-style snapper

Code ITM1721 🍷 11.0% alc/vol
\$74.99 per bottle

Our Best in Society Summer White is here!



Neil Haywood
Trading Manager

Introducing the 2015 Hand Crafted by Geoff Hardy Chardonnay, a wine of blockbuster quality with a magical combination of fruit, texture and complexity – the ultimate summer drop.

Our Best in Society wine plan is at the heart of our member programme; it exemplifies our partnership with our loyal winemakers, who generously devote their time and effort into crafting wines of exceptional quality at reasonable prices, exclusive to Wine Society members.

Don't miss on out this limited and one-of-a-kind wine, exclusive to you as a member. Secure your order by subscribing to the programme before it is all gone. Call us on 1300 723 723 or visit our website for more information.



"Year 2015 is a stellar vintage for the Adelaide Hills and this Chardonnay shows all the promise that got us so excited in the vineyards during harvest!" **Shane Harris, Winemaker.**

Hand Crafted by Geoff Hardy Chardonnay 2015 Adelaide Hills, SA

Complex with a great textured mouthfeel and bursting with the flavours of apple and pear, the Hand Crafted by Geoff Hardy Chardonnay 2015 is ready to drink now or to enjoy over the next four or five years.

I enjoyed this with marinated barbequed quail; the sweetness of the quail coupled with the earthy flavours of the salad vegetables are the perfect match with this Best in Society Summer White.

Code ITM1523 13.2% alc/vol
\$19.99 per bottle WINE PLAN PRICE
\$29.99 per bottle MEMBER PRICE

On tasting at your local Cellar Door, every day in February!

Neil's marinated barbequed quail with summer salad

Preparation time: 20 minutes
Cooking time: 30 minutes
Serves 4

Ingredients

Marinated quail:

- 4 sprigs rosemary, bruised to release essential oils
- 100ml extra virgin olive oil
- A pinch Murray River pink salt, to taste
- A pinch freshly ground black pepper, to taste
- 1 star anise, ground
- Dash lemon juice
- 4 spatchcocked quails.

Summer salad:

- 16 assorted baby beets – golden, pink and variegated. Reserve some leaf and stems for garnish
- 1 tablespoon malt vinegar
- 1 teaspoon brown sugar
- ½ kohlrabi, julienned
- 12 radishes, halved lengthways with leaves intact.

Salad dressing:

- 1 clove garlic, crushed
- Half a lemon, juiced
- 120g Greek-style yoghurt
- 50ml light olive oil.

Serve with warmed pita bread.

Method

Marinated quail:

- Combine the marinade ingredients in a large bowl and rub into the quails. Cover with plastic wrap and leave for 2 hours in the fridge.
- Place the quail on the barbeque or grill (preferably charcoal) and cook for 10 minutes or until juices run clear.

Summer salad:

- Add beets, malt vinegar and brown sugar to a pot of water and bring to the boil. Turn off the heat and leave the beets to cool in the liquid for 2 minutes. Peel and slice the beets. They should still be firm and crunchy.

Salad dressing:

- Combine the salad dressing ingredients in a small bowl. Season to taste with salt and pepper. Set aside.

To serve

- Place the sliced beets, kohlrabi and radishes on a serving platter.
- When the quail is almost ready, warm the pita bread on the barbeque for 3-4 minutes.
- Once the quail is ready, serve with the salad and warmed pita bread.

Spaghetti vongole with Sauvignon Blanc



Nik Mann
Resident Foodie

Herbaceous, crisp and refreshingly easy to drink, there's little wonder Sauvignon Blanc pairs so well with a variety of foods. Sauvignon Blanc has been the 'it' wine of the past decade and New Zealand producers have made their mark, particularly in Marlborough. In the unofficial Sauvignon

Blanc capital of the world the cool maritime climate allows for longer ripening times that create the distinct tropical flavours of lime, passionfruit, gooseberry and guava.

But you don't have to look far to discover the diversity of aromas and flavours of this popular drop. Australia is now producing world class Sauvignons in cooler climates such as the Adelaide Hills in South Australia and the Tamar Valley in Tasmania. The cooler climate produces wines that are elegant, sophisticated with outstanding purity of fruit. These wines are typically more subtle and a great accompaniment with food, especially seafood.

Pasta is a popular dish in my home. My favourite style of pasta always includes seafood, so when I think of a pure and crisp Sauvignon Blanc, I instantly think spaghetti vongole with a delicate tomato, chilli and garlic sauce. The citrus flavours and acidity of Sauvignon Blanc cut through the rich oiliness of the clams, taking both the wine and the dish to the next level.

Nik's spaghetti vongole

Preparation time: 1 hour
Cooking time: 15 minutes
Serves 4

Ingredients

- 400g fresh spaghetti
- 2 teaspoons salt
- 1 tablespoon butter

- 1 teaspoon chilli, dried
- 2 cloves garlic, crushed
- 1 punnet cherry tomatoes, halved
- ½ kg clams, washed and sand removed
- ½ cup white wine
- Zest of one lemon
- 1 handful parsley, roughly chopped.

Method

1. Fill half a large pot with water and 1 teaspoon of salt, and bring to the boil. Add the spaghetti and cook according to packet directions.
2. Once the spaghetti is almost cooked, place a frypan on medium heat and add the butter, garlic, chilli and cherry tomatoes and cook for 2-3 minutes or until fragrant.
3. Add the clams, white wine and remaining salt. Cover the pan and cook for 3-4 minutes or until the clams start to open and the sauce has reduced.
4. Once the sauce is ready, discard any clams that haven't opened. Strain the spaghetti, reserving half a cup of the spaghetti water and adding it to the vongole sauce.
5. Gently toss the spaghetti and the vongole sauce. Add the lemon zest and chopped parsley, making sure to combine evenly.
6. Serve.



Te Awanga
Parkhill Road
Sauvignon Blanc 2015
Hawke's Bay, NZ

Hawke's Bay Sauvignons are typically rounder and more tropical in character than those from Marlborough. This one shows bright aromas of passionfruit, gooseberry and fresh citrus that lead into a palate with a juicy flavour profile, purity and concentration. The lengthy finish is crisp and clean. Enjoy now.

Code ITM1307 🍷 12.3% alc/vol

\$15.99 per bottle

12



Holm Oak
Ilex
Sauvignon Blanc 2015
Tamar Valley, Tasmania

This cool climate Sauvignon Blanc is a fresh and aromatic wine. It shows powerful passionfruit and gooseberry aromas on the nose, while the palate is deliciously refreshing and crisp. Enjoy now.

Code ITM1361 🍷 13.5% alc/vol

\$21.99 per bottle



HOW TO ORDER
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Whites

Call 1300 723 723 or visit www.winesociety.com.au/whites to place your order



Society Easy Drinking Selection Semillon Sauvignon Blanc 2014
Victoria

Aromas of citrus and tropical fruit continue onto the palate, where they are held within a tight framework of natural acidity. The dry, crisp finish has pleasing longevity. Enjoy now.

Code 29388 🍷 13.0% alc/vol
\$10.99 per bottle



Society Easy Drinking Selection Chardonnay 2015
Victoria

Aromas of white peach, tropical fruit and vanilla follow onto the palate, where creamy notes and fresh, vibrant acidity add depth, making for a very satisfying wine. Delicious with seafood. Enjoy now.

Code 29762 🍷 13.5% alc/vol
\$10.99 per bottle



Tyrone Estate 2013 Chardonnay
Riverland, SA

Pale yellow in colour with a green edge. The nose displays classic grapefruit and dried apricot. The palate is creamy and balanced, with good acidity and a lingering finish. Enjoy now.

Code 29831 🍷 13.0% alc/vol
\$12.99 per bottle



Ocean Grove Cellar Reserve Thirty Eight Semillon Sauvignon Blanc 2015
Victoria

Crisp and elegant in its structure, this wine displays a myriad of complex characters ranging from gooseberry to melon, with a hint of herbs. Bright and zesty on the palate with balanced acidity. Enjoy now.

Code 29989 🍷 13.0% alc/vol
\$12.99 per bottle



White Cliff Winemaker's Selection Pinot Gris 2014
Marlborough, NZ

There are classic Pinot Gris aromas of nashi pear with a streak of baking spices and delicate floral notes. The palate is pleasantly fleshy with a gentle acid finish. Enjoy now.

Code 30033 🍷 13.5% alc/vol
\$14.99 per bottle



Tomich Hill Sauvignon Blanc 2015
Adelaide Hills, SA

Intense citrus and snow pea aromas lead to a persistent and zesty finish. Class-leading Sauvignon Blanc made in five separate parcels. Cellar up to 2017.

Code ITM1790 🍷 12.7% alc/vol
\$16.99 per bottle



Big Bunch Pinot Gris 2014
Hawke's Bay, NSW

Elegant and pristine, the bouquet has aromas of white peach, citrus and pear with a subtle floral lift. The palate is nicely weighted with a fine texture and a delightfully refreshing finish. Enjoy now.

Code 29958 🍷 13.0% alc/vol
\$16.99 per bottle



Cloudbreak Winemakers Reserve Sauvignon Blanc 2015
Adelaide Hills, SA

This wine has aromas of kiwifruit, grassy notes and lemon characters, while the palate shows intense lime flavours and subtle passionfruit. Remarkable fruit purity. Enjoy now.

Code 29993 🍷 13.0% alc/vol
\$16.99 per bottle WINE PLAN PRICE
\$26.99 per bottle MEMBER PRICE



St Anne's Chardonnay 2013
Perricoota, NSW

This Chardonnay is all about balance. It's alive with bright and fresh fruit flavours of melon and citrus that sit in perfect harmony with characters of cashew and vanilla from time spent in oak. Cellar up to 2016.

Code 29933 🍷 13.5% alc/vol
\$13.99 per bottle



Limestone Hills Chardonnay 2014
Limestone Coast, SA

This fresh Chardonnay is bursting with aromas and flavours of melon, peach and citrus fruit. The palate is rounded and balanced with a crisp finish. Cellar up to 2017.

Code 29087 🍷 13.0% alc/vol
\$13.99 per bottle



Big Bunch Sauvignon Blanc 2015
Hawke's Bay, NZ

This is a classic New Zealand Sauvignon Blanc. Full-flavoured with ripe tropical fruit and fresh cleansing acidity, it's a real crowd pleaser. Enjoy it in the sunshine while it's young and fresh.

Code ITM1308 🍷 13.0% alc/vol
\$13.99 per bottle



Society Premium Selection Riesling 2014
Clare Valley, SA

Dry with floral and citrus aromas, this is classic Clare Valley Riesling. Lemon and lime flavours burst through the crisp acidity leading to a wonderful long finish. Cellar up to 2020.

Code ITM1424 🍷 12.5% alc/vol
\$14.99 per bottle



Penna Lane Skilly Valley Riesling 2014
Clare Valley, SA

"A super elegant and fine style, crisp, fresh and mineral; demands time to fulfil its undoubted future for it has excellent length and balance, all suggesting 100% free-run juice,"

James Halliday. Cellar up to 2021.
Code ITM1725 🍷 12.5% alc/vol
\$18.99 per bottle



Rod McDonald Wines Te Awanga Estate Pinot Gris 2014
Hawke's Bay, NZ

Ripe and nicely perfumed on the nose, displaying peach, pear and floral characters. The palate is immediately attractive showing a touch of sweetness, crisp acidity and a pleasant long finish. Enjoy now.

Code 29233 🍷 13.0% alc/vol
\$21.99 per bottle



Society Directors' Selection Riesling 2015
Tasmania

This Riesling displays aromas of lemon and lime as well as floral and pear notes. Zesty flavours of lemon sherbet and lime combine with green apple and an elegant minerality on the palate. Cellar up to 2025.

Code 30013 🍷 12.7% alc/vol
\$22.99 per bottle



Xabregas Artisan Riesling 2011
Great Southern, WA

This Riesling displays a mix of citrus and red apple, with nuances of smoky oak on the nose. The bone-dry palate shows citrus marmalade and lemon acid, followed by a creamy mid-palate. Cellar up to 2021.

Code 29904 🍷 11.9% alc/vol
\$29.99 per bottle

Reds

Call 1300 723 723 or visit www.winesociety.com.au/reds to place your order



Barton & Guestier Syrah Grenache 2014

Côtes-du-Rhône, France

The aromatic bouquet reveals dark blueberry fruit, black pepper and tobacco. The palate is harmoniously structured, mixing intense flavours of ripe fruits and a lengthy finish. Cellar up to 2020.

Code 29749 13.5% alc/vol
\$14.99 per bottle



Poulter & Pawlyk Expression Series Shiraz 2014

South Australia

Packed full of dark berries with a nice edge of spice and pepper; this South Australian Shiraz has masses of flavour. Well-integrated oak allows for a nice length and mouthfeel. Cellar up to 2018.

Code 29590 13.5% alc/vol
\$14.99 per bottle



Society Premium Selection Pinot Noir 2012

King Valley, Victoria

This stunning Pinot Noir exudes opulent aromas and flavours of poached cherry and plum with savoury notes. Soft, silky tannins give way to an elegant and luxurious mouthfeel. Cellar up to 2017.

Code 27995 13.3% alc/vol
\$16.99 per bottle



Duck Point Pinot Noir 2014

Marlborough, NZ

Cherry aromas with delicate earthy undertones dominate the nose, while the palate displays red fruits with hints of vanillin oak. Silky tannins, great balance and rounded length. Drinking beautifully now.

Code 30057 13.9% alc/vol
\$16.99 per bottle



Schwarz Wine Co. Shiraz 2013

Barossa Valley, SA

The nose shows aromatic plum, violet and spice notes while the medium-bodied palate displays red fruits, blackcurrant, liquorice and earth. A fresh, vibrant wine of balance and length. Cellar up to 2023.

Code 29910 14.2% alc/vol
\$24.99 per bottle



Handpicked Cabernet Sauvignon 2012

Coonawarra, SA

Aromas and flavours of cassis, raspberry and dark cherry with a hint of fresh cedar and mocha oak. The finish is supported by a backbone of fine tannins. Elegant, polished and smooth. Cellar up to 2018.

Code 30004 13.7% alc/vol
\$24.99 per bottle



Poulter & Pawlyk Cachet Series Pinot Noir 2014

Central Otago, NZ

This complex Pinot Noir has a bouquet of cherry, plum, violets and cedar while the palate exhibits a soft mouthfeel and a supple silky texture. Savoury flavours are well-integrated with dark fruits and polished tannins. Cellar up to 2017.

Code 30061 13.5% alc/vol
\$24.99 per bottle



Hentley Farm Neighbours and Friends Shiraz 2013

Barossa Valley, SA

This is a rich wine displaying dark fruits and some liquorice spice. The colour is intense while the silky tannin structure and vibrant fruit flavours are all present in true Hentley Farm style. Cellar up to 2022.

Code 29606 14.8% alc/vol
\$25.99 per bottle



Penna Lane Shiraz 2013

Clare Valley, SA

This estate-grown Shiraz shows plum and chocolate notes with fine tannins balancing the fruit. Spice tones have developed through the careful use of oak, which has resulted in a flavoursome wine. Cellar up to 2019.

Code ITM1726 14.5% alc/vol
\$18.99 per bottle



Big Bunch Merlot 2013

Hawke's Bay, NZ

Aromas of dark plum, blackberry and subtle cedar lead to a juicy palate that is enticing and luscious. The fruit is bright, generous and richly textured with a long, luxurious finish. Cellar up to 2018.

Code 29960 13.8% alc/vol
\$19.99 per bottle



Vinrock Grenache Shiraz Mataro 2014

McLaren Vale, SA

This blend exhibits intense aromas and flavours of raspberry and plum with hints of dark chocolate and sweet spice. A structured wine with firm tannins which lead to a rounded finish. Cellar up to 2020.

Code ITM1403 14.5% alc/vol
\$19.99 per bottle



Langmeil The Gentry Shiraz 2014

Barossa Valley, SA

The nose boasts aromas of mulberry and blackberry with complex earthiness and sweet spice while the palate shows bright raspberry flavours and velvety tannins which lead to a soft finish. Cellar up to 2024.

Code 29887 14.5% alc/vol
\$21.99 per bottle



Barons of the Barossa Baron's Shiraz 2013

Barossa Valley, SA

Lifted aromas of blackberry, earth and coffee dominate the nose and follow onto a palate of cassis, dark plum and spice. Fine grained tannins combine with refreshing acidity on the finish. Cellar up to 2023.

Code 29066 14.5% alc/vol
\$26.99 per bottle



Cumulus Six Hundred Above Merlot 2013

Orange, NSW

"Dark cherry, plum, black olive and bramble are synergistically interwoven, framed by ripe tannins. Is Cumulus' best Merlot to date," **James Halliday**. Cellar up to 2018.

Code 29931 13.5% alc/vol
\$26.99 per bottle



Bodhi Tree Wines Shiraz 2013

McLaren Vale, SA

The nose is floral with dark cocoa and underlying earthy notes while the palate reveals ripe juicy red plums, boysenberry and dark chocolate with subtle mint, cedar and toasted vanilla. Cellar up to 2020.

Code 30047 13.5% alc/vol
\$29.99 per bottle



Society Directors' Selection Pinot Noir 2014

Tasmania

A stellar wine of dark cherries, red berries and cassis supported by elegant yet firm tannins and a soft lively acidity. Savoury and balanced with capacity to improve with age. Cellar up to 2022.

Code 29510 13.5% alc/vol
\$32.99 per bottle

Everyday Reds



Society Easy Drinking Selection Shiraz 2013

Victoria
A full and fleshy Shiraz boasting a lively palate of juicy red berry fruits, plum and spice. Subtle oak brings chocolate and savoury characters to this elegant and well-balanced wine. Cellar up to 2017.
Code 28834 14.5% alc/vol
\$10.99 per bottle



Limestone Hills Shiraz 2012

Limestone Coast, SA
This rich Shiraz has a perfumed bouquet of violet, blackberry, vanilla and spice. A lush palate of dark fruits and nicely balanced oak leads to a lengthy concentrated finish. Cellar up to 2018.
Code 28633 14.5% alc/vol
\$13.99 per bottle



Zilzie Selection 23 Shiraz 2014

South Eastern Australia
The nose shows mulberry and black cherry aromas with a hint of vanilla and spice, while ripe plum and red berry fruit dominate the palate with a touch of sweet oak and soft tannins. Cellar up to 2018.
Code ITM1785 13.5% alc/vol
\$10.99 per bottle



The Tractor Tube Society AGM Red 2014 Cabernet Sauvignon

South Australia
Bright fruit flavours of brambles, redcurrants and blackcurrants are supported by liquorice and cedary undertones. Lively acidity balances well with fine tannins. Cellar up to 2018.
Code 29944 14.5% alc/vol
\$13.99 per bottle

BONUS OFFER

Buy any other dozen wines from the magazine and you can get a dozen of these at a special bonus price!



SAVE \$24 PER DOZEN!

SAVE \$24 PER DOZEN!

Allegiance Wines Kindred Cabernet Sauvignon 2014
South Australia
Delicious with slow roasted fennel pork shoulder.
Code 30036 13.5% alc/vol
\$10.99 per bottle

Usually \$12.99

Allegiance Wines Kindred Pinot Grigio 2015
South Eastern Australia
A perfect match with Indian spiced chicken.
Code 30035 12.5% alc/vol
\$10.99 per bottle

Usually \$12.99

Straight cases only



Leisure Pack

There's still a bit of summer to go, but autumn is just around the corner. The festive season has well passed, but that doesn't mean you don't deserve some downtime. Grab your friends, kick back and enjoy these premium wines.



White
\$170
per dozen
Code ITM1833

Red
\$170
per dozen
Code ITM1832

Mixed
\$170
per dozen
Code ITM1834

Head to www.winesociety.com.au/mixed-cases for more!

Featured contents subject to availability. Any substitutions will be to an equal or greater value.



BLUE-GOLD MEDAL WINNER, 2016 Sydney International Wine Competition, Just \$14.99!

Zilzie Regional Collection Pinot Gris 2015
Adelaide Hills, SA

Aromas and flavours of juicy nashi pear and nectarine leap from the glass while the palate boasts a soft creamy texture balanced a hint of nutty oak on the finish. Perfect with chicken alfredo pasta.

Code 29914 🍷 13.0% alc/vol

\$14.99 per bottle

HOW TO ORDER

orders@winesociety.com.au
winesociety.com.au
1300 723 723

