

MONTERRA - COLAB ^{and} BLOOM

FIELD DAY

EST. **WINE CO.** 2012

MERCHANTS & SPECIALISTS

FROM THE *signature* SEA BREEZES OF
MCLAREN VALE AND THE FLEURIEU PENINSULA

TO THE *cool charms* OF THE KUITPO FOREST
IN THE ADELAIDE HILLS AND
SOUTH AUSTRALIA'S *iconic* BAROSSA VALLEY

A business man, a farmer and a winemaker walk into a bar. They quickly realise nothing on the wine list appeals – too big, too light, too left, too right. The three can't understand why most wine is made for the winemaker's palate rather than the customer's. And right there, they agree to spend the rest of their lives making wine that people just love to drink.

Norm Doole, Mike Farmilo and Nick Whiteway have created a range of wines that above all else, they want you to enjoy. In many wine businesses, the winemaker is the hero. In our story the customer is the hero. We wake up every day and think about the wines you'll want to drink. We think Shiraz grows best in the Barossa and McLaren Vale, Sangiovese in the cool Fleurieu and Pinot Noir in the Adelaide Hills. Rather than be a slave to one region, we like to select varieties from the regions they thrive in. We know that no two of our customers are the same. Some want traditional Shiraz, some want funky Montepulciano. Need a Wednesday night quaffer? We've got it. Sunday lunch with friends? We've got you covered. Special gift or business dinner? We've got something to impress here too. We like to think of ourselves as wine designers, always looking to answer your vinous questions.

As merchants & specialists, this melting pot of knowledge and cumulative experience are at the heart of all our Monterra and Colab and Bloom wines. Our wines have garnered the attention of industry, consumers and wine critics alike with their striking packaging and exceptional quality, New to the world of wine, or an experienced adventurer? We offer wines for every palate and occasion.



NICK WHITEWAY

The Businessman

Nick's the businessman. Following vintages in the Napa Valley, Douro Valley and Barossa, Nick studied the WSET Certificate 3 and the Australian Wine Research Institute Advanced Wine Assessment Course. He's spent 20 years helping other wine businesses grow their brands. Now he works damn hard building his own.

MIKE FARMILO

The Winemaker

Mike's the winemaker and a serious winemaker at that. Former winemaker of Grange, St Henri and Bin 707. Twice winner of the Jimmy Watson. Former Chair of Australian Wine Judges. An all round nice guy, Mike brings the goods and the cred to our quality range of wines.

NORM DOOLE

The Farmer

An ex international Banker, with senior roles in Montreal, New York, Tokyo and Hong Kong, Norm is a joint founder of Dowie Doole Wines, former Director of Chapel Hill Wines, joint founder of Field Day Wine Co, and investor in finance, vineyards and infrastructure. Norm lives at Monterra Road in the Adelaide Hills and believes most problems can be solved over a good bottle of wine.

FOR EVERY TASTE



& EVERY OCCASION

OUR WINES



VIN	PRODUCT	REGION	SRP	3RD PARTY ACCOLADES
2018	Monterra 'Elevage' Shiraz – 6	Barossa	\$55	96 Pts Sam Kim Wine Orbit, 93 Points Gold Medal Wine Showcase Magazine, 93/100 Top Ranked Amanda Yallop The Real Review, Vegan Friendly, Single Vineyard
2017	Monterra Reserve Shiraz – 6	Barossa	\$45	95 Pts Sam Kim Wine Orbit, 94 Points Gold Medal Wine Showcase Magazine, 94 Pts Mike Bennie WBM, 94 Pts Tony Love WinePilot, 91 Pts James Suckling, 91/100 Stuart Knox The Real Review, 90/100 Huon Hooke The Real Review, Milk Fined, Single Vineyard
2018	Monterra Reserve Shiraz – 6	McLaren Vale	\$45	95 Pts Sam Kim Wine Orbit, 95 Points Gold Medal Wine Showcase Magazine, 93 Points Tony Love WinePilot, 91/100 Stuart Knox The Real Review, 90 Pts James Suckling, 90 Pts Huon Hooke, Silver Medal McLaren Vale Wine Show, Vegan Friendly
2019	Monterra Reserve Pinot Noir – 6	Adelaide Hills	\$45	95 Pts Sam Kim Wine Orbit, 93 Points Gold Medal Wine Showcase Magazine, 89 Points James Suckling, Vegan Friendly, Single Vineyard
2017	Monterra Cabernet Sauvignon – 6	McLaren Vale	\$25	94 Points Gold Medal Wine Showcase Magazine, 94 Points Sam Kim Wine Orbit, Gold Medal 90 Pts San Diego International Wine Challenge, Gold Medal CWSA 2020 Best Value, 89 Points JamesSuckling.com, 87 Points James Halliday, Vegan Friendly
2018	Monterra Shiraz – 6	McLaren Vale	\$25	94 Points Sam Kim Wine Orbit, 93 Points Gold Medal Wine Showcase Magazine, Gold Medal 92 Pts San Diego International Wine Challenge, Gold Medal CWSA 2020, 91 Points Tony Love WinePilot, 90 Points The Wine Front, Vegan Friendly
2020	Monterra Sauvignon Blanc – 6	Adelaide Hills	\$25	93 Points Sam Kim Wine Orbit, 93 Points Gold Medal Wine Showcase Magazine, 92 Pts Mike Bennie WBM, Vegan Friendly, Single Vineyard
2020	Colab and Bloom Nero d'Ávola – 6	Fleurieu	\$22	NEW RELEASE, Vegan Friendly, Single Vineyard
2019	Colab and Bloom Montepulciano – 6	Fleurieu	\$22	Gold Medal 95 Points Wine Showcase Magazine, 93 Points Sam Kim Wine Orbit, 92 Points Angus Hughson WinePilot, 90 Points JamesSuckling.com, Vegan Friendly
2019	Colab and Bloom Tempranillo – 6	Fleurieu	\$22	93 Points Sam Kim Wine Orbit, 91 Points Gold Medal Wine Showcase Magazine, 90 Points JamesSuckling.com, Vegan Friendly
2020	Colab and Bloom Tempranillo – 6	Adelaide Hills / McLaren Vale	\$22	91 Points Angus Hughson WinePilot, Vegan Friendly, YET TO BE RELEASED
2019	Colab and Bloom Sangiovese – 6	Fleurieu	\$22	93 Points Gold Medal Wine Showcase Magazine, Gold Medal CWSA 2020, 92 Points Sam Kim Wine Orbit, 88 Pts JamesSuckling.com, Vegan Friendly, Single Vineyard
2020	Colab and Bloom Pinot Gris – 6	South Australia	\$22	94 Points Gold Medal Wine Showcase Magazine, 92 Points Sam Kim Wine Orbit, Gold Medal CWSA 2020, 88 Pts JamesSuckling.com, Vegan Friendly
2020	Colab and Bloom Tempranillo Rosé – 6	South Australia	\$22	92/100 Top Value Stuart Knox The Real Review, 90 Points Angus Hughson WinePilot, Vegan Friendly, Single Vineyard
2020	Monterra 'M-Block' Shiraz – 6	Fleurieu	\$20	90 Points Angus Hughson WinePilot, Vegan Friendly, Single Vineyard
2020	Monterra 'M-Block' Cabernets – 6	Fleurieu	\$20	93 Points Angus Hughson WinePilot, Vegan Friendly

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