



# Daisies & Dandelions Chardonnay 2021

**Region: Mount Gambier**

**Tell me more:**

The name to this new release, is a nod to the eco practices we undertake here in the vineyard and just how important these so-called weeds 'Daisies and Dandelions' are to our valuable ecosystem. Pretty clever huh.

**Winemakers Comments:**

In the years when the growing season has been ideal, we release this limited release premium Chardonnay. Peter Douglas our winemaker hand selects the best parcels and barrels through careful consideration.

The grapes are from vines which are a Bernard/French clone and the vineyard is at Kongorong some 80 kilometres South of Coonawarra. It's because of its proximity to the Southern Ocean and the cold afternoon/evening sea breezes that make it one of the coolest places in Australia to grow grapes. This coolness results in an extra aromas/flavours and texture to the palate have been added with extended contact on lees.

**Style & Character:**

50% of the wine we used went through a second ferment which changes the malo acids in the wine into lactic acids. These are the same acids found in milk and butter. This gives the wine a delightful creamy mouth feel. The other 50% was kept as a single wild ferment which retains the crisp pink lady apple and mineral notes. When we blend the two ferments together we are left with a perfectly balanced wine full of flavour and complexity that tastes just superb.

**Flavour Profile:**

This one is a Light straw colour with a green tinge. It shows white peach and nectarine fruit flavours with roasted nuts from the oak. A hint of buttery/creamy character from the malo. The structure is lean and Chablis-like. Time in the bottle will see the current tight structure loosen and become even more flavoursome. Toasty bottle age will add further complexity with time in the cellar.

**Look out for:**

Grapefruit, white peach, butter and citrus peel.

**So how do I serve it?**

Chardonnay needs to be served at a warmer temp than most other whites to ensure the complexity of rich flavours can be appreciated. Ideally you should aim for around 12-14°

**What pairs well with this?**

Chardonnay loves food, It goes well with things like seafood, creamy chicken dishes, roast pork and lots of cheeses, however, it's not a big fan of chilli and spicy stuff.

**How long will it last?**

This one will age well until 2030. Chardonnay tends not to have a very long lifespan in our house because I drink it all But as a good rule of thumb, it should last a good 3-5 days stored in the fridge.

**Also good to know:**

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur





# Cape Banks, Razortooth Vineyard Pinot Noir 2021

**Region: Mount Gambier**

## Tell me more:

According to J. Gladstone the Biological Effective Degree Days (BEDD) – where you add all the temperatures of the growing season together – of the top sub region of Burgundy is 1242. Mount Gambier's BEDD is 1245, making it the closest to - the most famous French Pinot Noir region - Burgundy that we have in Australia.

## Winemakers Comments:

This Pinot Noir spent 6 months in French Oak (As you know we only use French oak as it gives a more complex flavour spectrum, with more floral notes compared to US or eastern European oak) Pinot Noir is a more delicate wine, so oxygen is absolutely our enemy with this wine, so more oak in a shorter period so we can get it into bottle ASAP, and allow complexity to develop in the bottle, rather than risk Volatile Acid (VA) notes - think nail polish. VA and oxidised notes like sultanas, or bruised apple, which can be seen in many Pinots that spent too long in barrel, and marketed as "complexity".

## Style & Character:

Plush, upfront fruit is what this wine is all about. Nice oak structure that is the stage, not the star, and bang for buck.

## Flavour Profile:

Cool growing conditions, rocky mineral soils, and low-yielding vines have helped create a complex bouquet awash with true Pinot characters. It has hints of vanilla and fresh tobacco over spicy cherry notes.

## Look out for:

Cherries, vanilla, tobacco and mushroom.

## So how do I serve it?

The Pinot Noir is a lighter-bodied red, and is best served at 16°C

## What pairs well with this?

It would be remiss of me not to mention the love affair Pinot Noir has with Duck but it also goes really well with both white meats and lighter foods and earthy gamey flavoured foods too.

## How long will it last?

Best to drink within the next 5 years

## Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

## Bragging Rights:

"There is a buzz around pinot grown in Mount Gambier and there's a good reason for it. Cool growing conditions, rocky, mineral soil, and low-yielding vines contribute to the hints of vanilla and fresh tobacco over spicy cheery notes. This is a more-ish tribute to the local landscape and begs for foggy evenings, and armchair and plenty of time to waste."

4 Stars, Katie Spain, Wine Writer Adelaide Advertiser 2019





# Lucy & Alice Pinot Gris 2021

**Region: Coonawarra**

## Tell me more:

Pinot Gris and Pinot Grigio both refer to the same grape variety which is grey in colour. However, that's where the differences end, Pinot Grigio is the Italian style which is picked earlier for a crisper, more acidic finish. Pinot Gris, on the other hand, is named for the French style in which the grapes are picked later, for a slightly sweeter and more floral wine.

## Winemakers Comments:

This one is named after our two beautiful daughters "Lucy & Alice"

## Style & Character:

Fruit forward, intense fresh pear on the nose, and peach and gala apples on the palate.

## Flavour Profile:

This packs a punch with flavour – intense fresh pear on the nose, and peach and gala apples on the palate. Really low levels of residual sugar, but still a long flavour left in the mouth long after the wine has moved further south. Winemakers love to tinker with acid, adding more flavour; this has had no added sugar, as we didn't want to mess with it's delicate structure.

## Look out for:

Pear, apple, melon and lychees

## So how do I serve it?

Preferably in a glass and lightly chilled around 6-8 degrees

## What pairs well with this?

Crispy pork roll with honeyed Granny Smith apple stuffing. Also pairs well with salmon, as well as a range of Thai foods.

## How long will it last?

Pinot Gris is best enjoyed from a freshly opened bottle. However, when stored correctly it can last for about 3 days

## Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

## Bragging Rights:

- **93 points Winestate Magazine**
- "Lovely lifted floral pear bouquet with honeysuckle notes. The palate is delicious complexity of pears, apples and spices wrapped up with fine acidity. Very flavoursome." - 4.5 stars and Top in Category, Winestate Magazine 2020







# Emily May Tempranillo Rose 2021

## Region:

Limestone Coast

## Tell me more:

This wine was named after my dear Gran, Emiline May Reschke – who lived on our family property until she was 99. She was an accomplished dressmaker and designer, teacher, bridge and scrabble guru and professional floral artist.

## Winemakers Comments:

Aside from being the prettiest wine our Emily May Rosé has an amazing fruit intensity. It's the bomb, well actually more like a fruit bomb but without the sweetness. This one has a couple of grams of sugar, which is still very little compared to most. Because we get the natural sweetness from the fruit, there is no need to add lots of sugar. It's only added to balance out the natural acidity that you get from growing Spanish varieties in a cool climate.

## Style & Character:

This year's vintage is a Spanish variety called Tempranillo (pronounced Tem-pran-ee-oo.) It was such a good year the colour from the skins popped out faster than expected hence, it's almost neon glow.

## Flavour Profile:

This Rosé has amazing fruit intensity. It's got an intense pink colour to it, and massive Turkish delight (think rose petals), raspberry, and strawberry flesh notes. This is one you are going to fall in love with

## Look out for:

Strawberry, Turkish delight, and raspberries in this dry wine.

## So how do I serve it?

Rosé should be served at a cool 10°-14° Ideally chill for the wine and 30 mins prior to serving and bring it out ready to pour. As the wine sweats the aromas and character change with it as the temperature rises.

## What pairs well with this?

The fruitiness and soft, delicate flavours and mouthfeel make this wine ideal with seafood such as seared tuna or salmon, crayfish, or delicately cooked meats such as rare lamb. She also pairs well with a grazing platter filled with creamy cheeses.

## How long will it last?

Not very long because it's so gosh darn tasty, but if you don't drink it all in one sitting, Emily May Rose when stored in the fridge can last for about 3- 4 days

## Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

## Bragging Rights:

### Our 2020 Vintage:

"Provence-like style of rosé with attractive varietal characters of stewed strawberry aromas and great palate length and balance with light savoury flavours." - 4.5 stars, Winestate Magazine 2020

- "Best Value Buys" Winestate Magazine 2020







# Koonara Family Reserve Ambriel's Gift, Cabernet Sauvignon 2019

**Region: 100% Coonawarra | Single vineyard**

## **Tell me more:**

Ambriel is the angel of communication and guides us to truth and clarity.

## **Style & Character:**

Cabernet is a medium to full-bodied wine with concentrated flavours of blackcurrant, mulberry and plum. Typically, firm tannins without being astringent or hard. Coonawarra Cabernet has the capacity to age gracefully for decades

## **Flavour Profile:**

Ambriel's Gift has a rich palette of black fruits like blackcurrant mulberry and plum. The nose is leathery, earthy and tarry with fruit in the cassis spectrum. It's silky smooth in the mouth with powerful oak characters sitting on top of an abundance of varietal fruit.

## **Look out for:**

Chocolate, Mint, Blackberry & Vanilla

## **So how do I serve it?**

The ideal temperature to serve red wine is actually between 14°-18° If red wine is too warm the alcohol can dominate and mask some of the flavours.

## **What pairs well with this?**

Cabernet pairs well with most red meats, It goes especially well with lamb, but also beef. Cabernet has a soft spot for mushrooms and hard cheeses, think gouda and cheddar. For the sweet tooths out there dark chocolate is Cabernets best friend

## **How long will it last?**

This one will cellar well until 2035.

## **Also good to know:**

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

## **Bragging Rights from previous vintages:**

- This is exceptional Coonawarra." Ned Goodwin (James Halliday), 2019
- 5 stars, Equal Top In Category, Winestate Magazine 2018
- 94 points - Melbourne International Wine Competition 2019
- 95 points - James Halliday, 2019





# Angel's Peak

## Coonawarra Shiraz 2019

**Region: 100% Coonawarra**

### **Tell me more:**

When wine is aged in fine oak barrels, a portion of it evaporates - winemakers call this the 'Angel's Share'. It was on this sentiment the Koonara angel was born. The name 'Angels Peak' is a tongue-in-cheek reference to the lack of 'peaks' in the very flat Coonawarra.

### **Winemakers Comments:**

Lift this bottle to the light and try to see through the neck. The density of colour shows the quality of the grapes that went into this wine. Since flavour and deep colour comes from the skin - we grow our grapes smaller, about the size of a pea.

### **Style & Character:**

Shiraz wines are medium to full-bodied and with a varying flavour profile depending on region, climate and techniques.

### **Flavour Profile:**

Spice, Pepper, Black fruits like blackberries and plum, Red fruit like cherries.

### **Look out for:**

Black Pepper, blackberry jam, anise and liquorice

### **So how do I serve it?**

We suggest you decant this and served around 16-18 degrees

### **What pairs well with this?**

Charcuterie, grilled and roasted meats (lamb, beef and game), stews and casseroles as well as firm aged cheeses.

### **How long will it last?**

This one will cellar well until 2035. Once opened providing it's sealed and stored in a cool, dark place or a fridge, Shiraz, can last for around four to five days.

### **Also good to know:**

- This wine is organically certified.
- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

### **Bragging Rights:**

Our 2016 vintage was awarded:

- Equal Top In Category, Winestate Magazine 2018
- Double Gold - 13th G100 International Wine and Spirits Awards 2019





## Pete Said No Pinot Noir 2021

**Region: Mount Gambier**

### **Tell me more:**

Our Winemaker Peter Douglas wouldn't let us put these 3 barrels of Pinot Noir into our Razortooth Pinot it had to be separated, he said they were too good. The result, a new Koonara Pinot Noir was born. The label design for this wine matches our new Premium Chardonnay Daisies & Dandelions.

### **Winemakers Comments:**

This Pinot Noir spent 6 months in a mix of Taransaud and Mercurey which are high-quality French Oak barrels. French Oak gives a more complex flavour spectrum, with more floral notes. Because Pinot Noir is a more delicate wine, oxygen is absolutely our enemy with this wine, so more oak in a shorter period so we can get it into the bottle ASAP, and allow complexity to develop in the bottle.

### **Style & Character:**

Plush, upfront fruit is what this wine is all about. It has a nice oak structure that underpins it without being overpowering.

### **Flavour Profile:**

Cool growing conditions, rocky mineral soils, and low-yielding vines have helped create a complex bouquet awash with true Pinot characters. It has hints of vanilla and fresh tobacco over spicy cherry notes.

### **Look out for:**

Cherries, vanilla, tobacco and mushroom.

So how do I serve it?

The Pinot Noir is a lighter-bodied red, and is best served at 16°C

### **What pairs well with this?**

It would be remiss of me not to mention the love affair Pinot Noir has with Duck but it also goes really well with both white meats and lighter foods and earthy gamey flavoured foods too.

### **How long will it last?**

This one will cellar well until 2025

### **Also good to know:**

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur







# Wanderlust

## Cabernet Sauvignon 2019

**Region: 100% Coonawarra**

### Tell me more:

Cabernet Sauvignon has a long history in Australia dating back to the mid-1800s. Coonawarra is globally regarded as a premier Cabernet Sauvignon producing region. This wine is our tribute to the intrepid traveller who makes the journey to come and visit our cellar door and discover the history of the Coonawarra Region for themselves; they have Wanderlust. They are the daring explorer, the lover of life with tales of adventures and experiences from their many trips.

### Winemakers Comments:

100% French Oak barrel aged – no oak substitutes are added to any of our wines.

### Style & Character:

Medium to full-bodied wines with concentrated flavours of blackcurrant, mulberry and plum. Typically firm tannins without being astringent or hard. Coonawarra Cabernet has the capacity to age gracefully for decades

### Flavour Profile:

A rich palette of black fruits like blackcurrant, black cherry Blackberry, Mulberry and plum, with varietal characters of liquorice, mint, cedar and even eucalyptus

### Look out for:

Chocolate, Mint, Blueberry & Tobacco

### So how do I serve it?

We suggest you decant this and served around 16-18 degrees

### What pairs well with this?

Lamb, beef, darker game meats, braised red meat dishes, firm cheeses. May we suggest Rosemary smoked lamb cutlets.

### How long will it last?

This one will cellar well until 2035. Once opened providing it's sealed and stored in a cool, dark place or a fridge, Cabernet, can last for around four to five days.

### Also good to know:

- This wine is organically certified.
- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

### Bragging Rights:

"Inky in colour pungent fruit aromas with a hint of cigar box cedar adding to the complexity, a big palate with lashings of tight restrained flavours, which will burst forth in due time, and it has a lovely, lingering tight finish... this will become a REALLY SUPERB WINE!!" Dan Traucki, wine writer.





# Flowers for Lucy Moscato 2021

**Region: South Australia**

## Tell me more:

"Back when they were just little girls, Lucy and Alice would stroll into the Cellar Door to say hi, and almost always they are holding flowers picked along the way. Alice's flowers excitedly go to her Mum, while Lucy's - with her arm stretched out proudly - come to me. "These are for you Dad," she says. One day (when she is old enough to enjoy in moderation) the burst of floral flavours in this Moscato will be my flowers to her." Dru Reschke.

## Winemakers Comments:

Stone fruits such as peach, apricot, hints of Turkish delight, musk and strawberries. Floral notes like rose petal and cherry blossom. Great balance of sweetness and refreshing lime and floral notes – along with low alcohol – making it easier to have a glass or two during dinner. Finishes with a nice lingering cherry blossom honey on the palate

## Style & Character:

Moscato is considered a sweeter wine, but how it's made is dictated by the winemaker and the style that they're aiming to produce. It generally has lower acidity, with a slight sweetness thanks to higher levels of residual sugar.

## Flavour Profile:

Delicate rose and elderberry flower on the nose, with the light fizz highlighting Turkish delight, musk, and cumquat flower notes. Stone fruits such as peach, apricot, hints of Turkish delight, musk and strawberries. Floral notes like rose petal and cherry blossom

## Look out for:

Turkish delight, rose petals, sweetness and fizz.

## So how do I serve it?

Best served chilled around 6-8° this one is also great in cocktails and 'hardend up' with gin or vodka.

## What pairs well with this?

Moscato is sweet, so ideally you should pair it with foods possessing opposite flavour profiles—spicy, sour, salty, bitter. The low alcohol and sweetness balance out the heat from many Asian inspired dishes. However it can still be treated as a dessert wine and paired with sweet flavours like Summer berry trifle and homemade icecream.

## How long will it last?

Moscato is best enjoyed from a freshly opened bottle, but when stored correctly it can last for about 3 days. I'm yet to meet too many people who can successfully manage this one tho as they tend to finish it shortly after opening.

## Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur



KOONARA  
COONAWARRA



**R.S.V**

## Reserve Single Vineyard Shiraz 2016

**Region:** 100% Coonawarra | Single vineyard

### Tell me more:

Shiraz was one of the original varieties brought into Australia and is firmly established as an iconic grape variety. It is grown in all regions and this in combination with creative winemaking results in a complex array of styles and qualities.

### Winemakers Comments:

This wine is a special release from us. The letter R.S.V stands for Reserve Single Vineyard. Essentially because the grapes that made it came from the single vineyard that belonged to our winemaker Peter Douglas. This was the very last vintage produced before he sold his vineyard.

### Style & Character:

Shiraz wines are generally medium to full-bodied and with a varying flavour profile depending on region, climate and techniques. This shiraz has been aged for 3 years in French hogshead barrels, giving this wine time to develop a huge complexity

### Flavour Profile:

Shiraz shows flavours such as Spice, Pepper, and black fruits like Mulberry. Our RSV Shiraz shows flavours that are typical of the style and include vanilla, spice and leather tones as well as a hint of black pepper.

### Look out for:

Leather, Spice, Mulberries and Black pepper

### So how do I serve it?

Many folks will serve red wine at room temperature which is about 22°-28°, When in fact the ideal temperature to serve red wine is actually between 14°-18°. If red wine is too warm the alcohol can dominate and mask some of the flavours. Chill a wine too much and the flavours become suppressed, whilst the tannins become harsher and the acids too sharp. Hence why it's important to get it just right. We suggest it's best decanted and served around 16-18 degrees

### What pairs well with this?

Charcuterie, grilled and roasted meats (lamb, beef and game), stews and casseroles as well as firm aged cheeses.

### How long will it last?

This one will cellar well until 2029. Once opened providing it's sealed and stored in a cool, dark place or a fridge, Shiraz, can last for around four to five days.

### Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur







# The Big Guns Shiraz 2015

**Region: 100% Coonawarra**

## Tell me more:

This 3-acre vineyard produces tiny, intense berries, growing only 1 tonne per acre. Aged for 24 months in the finest French Oak barrels; from these, the finest barrels are selected. This year only 3 barrels made the cut, creating only 100 cases.

## Winemakers Comments:

The Big Guns is a tribute to my father Trevor Reschke, who was in the Australian national team for clay target shooting, and the state team over 20 times. More often than not you would find him shooting crows in this vineyard just before vintage. To this day crows still avoid it. Here's to you Trev.

## Style & Character:

Shiraz wines are medium to full-bodied and with a varying flavour profile depending on region, climate and techniques.

## Flavour Profile:

Spice, Pepper, Blackfruits like blackberries and plum, Redfruit like cherries.

## Look out for:

Chocolate, Mint, Blackberry & Vanilla

## So how do I serve it?

Decanted and served around 16-18 degrees

## What pairs well with this?

Charcuterie, grilled and roasted meats (lamb, beef and game), stews and casseroles as well as firm aged cheeses.

## How long will it last?

The Big Guns will age well until 2045. Once opened if not drunk all at once When sealed and stored in a cool, dark place or a fridge, Shiraz, can last for around four to five days.

## Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

## Bragging Rights:

·96 Points, James Halliday 2019

"29yo vines, crushed and destemmed, open-fermented, 15 days on skins, matured for 24 months in new French oak. In the elite group of red wines selling for \$100 or more ... The wine is deep crimson-purple, and manages to combine full-bodied weight with balance, length and a supple, black fruit mouthfeel." James Halliday, 2018





# Cape Banks

## Pinot Noir 2021

**Region: Mount Gambier**

### Tell me more:

According to J. Gladstone the Biological Effective Degree Days (BEDD) – where you add all the temperatures of the growing season together – of the top sub region of Burgundy is 1242. Mount Gambier's BEDD is 1245, making it the closest to - the most famous French Pinot Noir region - Burgundy that we have in Australia.

### Winemakers Comments:

This Pinot Noir spent 6 months in French Oak (As you know we only use French oak as it gives a more complex flavour spectrum, with more floral notes compared to US or eastern European oak) Pinot Noir is a more delicate wine, so oxygen is absolutely our enemy with this wine, so more oak in a shorter period so we can get it into bottle ASAP, and allow complexity to develop in the bottle, rather than risk Volatile Acid (VA) notes - think nail polish. VA and oxidised notes like sultanas, or bruised apple, which can be seen in many Pinots that spent too long in barrel, and marketed as "complexity".

### Style & Character:

Plush, upfront fruit is what this wine is all about. Nice oak structure that is the stage, not the star, and bang for buck.

### Flavour Profile:

Cool growing conditions, rocky mineral soils, and low-yielding vines have helped create a complex bouquet awash with true Pinot characters. It has hints of vanilla and fresh tobacco over spicy cherry notes.

### Look out for:

Cherries, vanilla, tobacco and mushroom.

### So how do I serve it?

The Pinot Noir is a lighter-bodied red, and is best served at 16°C

### What pairs well with this?

It would be remiss of me not to mention the love affair Pinot Noir has with Duck but it also goes really well with both white meats and lighter foods and earthy gamey flavoured foods too.

### How long will it last?

This one will cellar well until 2025.

### Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

### Bragging Rights:

"There is a buzz around pinot grown in Mount Gambier and there's a good reason for it. Cool growing conditions, rocky, mineral soil, and low-yielding vines contribute to the hints of vanilla and fresh tobacco over spicy cheery notes. This is a more-ish tribute to the local landscape and begs for foggy evenings, and armchair and plenty of time to waste."

4 Stars, Katie Spain, Wine Writer Adelaide Advertiser 2019





# The Guardian Angel Sparkling Chardonnay 2021

**Region: Mount Gambier**

## Tell me more:

The first time I heard the Saying "the Angels Share" it struck me and I had visions of all the angels in heaven rolling around after consuming more than their share. I also thought it was a lovely sentiment. A Guardian Angel is assigned to protect and guide a person, which I'm sure is something we could all use now and then.

## Winemakers Comments:

I know I say it every year, but this is the best one yet. Because Mount Gambier is the coolest region on the mainland of Australia, it allows the flavours in the grapes to develop longer while still keeping their crispness. This produces rich lemon and lime flavoured chardonnay.

## Style & Character:

Mount Gambier is the coolest region in mainland Australia, allowing flavours in the grapes to develop longer while still keeping their crispness. This produces minerally lemon and lime Chardonnay. The minerality comes from the rocky flint under just 10cm of soil in our Mount Gambier vineyard, which helps create low tonnes, a complexity of flavours, and a long finish.

## Flavour Profile:

This years vintage has strong aromas of ripe Fuji apples with a hint of citrus peel. It's a more brut style on the front palate with lively ripe apple flavours and a trace of musk on the finish. This one has good length and balance, its complex but utterly delicious.

## Look out for:

Green apple, pear, toast and floral notes.

## So how do I serve it?

cold

## What pairs well with this?

Coconut crusted lobster medallions with chilli and lime zest on a bed of pear, rocket and mango.

## How long will it last?

We think it is best to drink this young. It will definitely cellar for a few years, but definitely worth drinking now/

## Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur







# Angel's Footprints Sauvignon Blanc 2021

**Region: Mount Gambier**

**Tell me more:**

"Friends are angels that lift you up when your wings have forgotten how to fly. Many people walk through your life, but true friends leave footprints in your heart." So raise your glass - here's to friends.

**Winemakers Comments:**

Mount Gambier is even cooler than Marlborough in New Zealand, so the long growing period allows the grapes to develop an abundance of flavours.

**Style & Character:**

Sav Blanc can range in flavours from herbal and grassy to passionfruit big notes of tropical fruit. Most Sav Blanc is light in body so elegant, yet zingy and refreshing.

**Flavour Profile:**

This one is refreshing and clean with crisp apple and gooseberry notes

**Look out for:**

Gooseberry, passionfruit, apple and melon.

**So how do I serve it?**

Sav Blanc is best enjoyed from a freshly opened bottle and around 6-8°

**What pairs well with this?**

We think it goes down a treat with natural oysters, fresh salmon sashimi or chicken salad. Its also a perfect match for Char-grilled swordfish with mango and macadamia sauce on a rocket, balsamic and pear salad.

**How long will it last?**

Sav Blanc is best drunk young, Once opened when stored correctly (in a fridge) it can last for about 3 days

**Also good to know:**

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

**Bragging Rights:**

93 points Winestate Magazine & Top in Class





# A Song for Alice Riesling 2021

**Region: Coonawarra**

## Tell me more:

Way back in 2015 we released our new Riesling, A Song for Alice. Alice (born 2010) pointed out Lucy had her own wine and it was only fair she had her own too. Good point kiddo.

## Winemakers Comments:

A cool year in Coonawarra has seen long growing season for Riesling, which does well in the cooler year, holding its minerality.

## Style & Character:

Riesling is a really versatile wine, with typically vibrant lemon and lime characters while its young that change into lush rich honey flavours as it ages.

## Flavour Profile:

Fresh apples and pear on the nose, with nashi pear and a zesty crispness with hints of pink lady apple and lime on the palate. A fresh, vibrant wine showing a fuller mouth feel.

## Look out for:

Pear, apple, pineapple and slate

## So how do I serve it?

This one is best only slightly chilled. A quick stint in the fridge will cool this down just enough to get it to around 8-10° any cooler and you will dull all of those lush vibrant flavours.

## What pairs well with this?

Vietnamese prawn and glass noodle salad and because of the low levels of residual sugar its also perfect with Chicken and other seafood.

## How long will it last?

This one has great aging potential. Consider cellaring until 2030. Once opened providing it's sealed and stored in the fridge, this will last for around four to five days. But good luck with that as its too tasty to leave lying around.

## Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur





# The Head Honcho Cabernet Sauvignon 2015

**Region: 100% Coonawarra**

## Tell me more:

We aged this wine for 24 months in the finest French Oak barrels. From these, only the most complex flavours from the finest barrels were selected. Only 3 barrels were chosen as good enough – creating only 100 cases.

## Winemakers Comments:

The Head Honcho was created from our 10 acre single Cabernet vineyard. This vineyard produces small berries full of intense flavour, harvesting a tiny 1 tonne per acre. In the 2015 vintage, it had only organic additives, and no pesticides (none have been used in this vineyard for 10 years).

## Style & Character:

Cabernet is a medium to full-bodied wine with concentrated flavours of blackcurrant, mulberry and plum. Typically, firm tannins without being astringent or hard. Coonawarra Cabernet has the capacity to age gracefully for decades

## Flavour Profile:

Intense black fruit aromas with a sweet oak lift. The palate is dark and closed at the moment with very pure varietal fruit characters and excellent tannin definition

## Look out for:

Chocolate, Mint, Blackberry & Vanilla

## So how do I serve it?

Decanted and served around 16-18 degrees preferably in the company of good friends.

## What pairs well with this?

This decadent Cabernet will pair well with most red meats, it goes especially well with beef, but also lamb. We Cabernet has a soft spot for mushrooms and hard cheeses, think gouda and cheddar. For the sweet tooth out there dark chocolate is Cabernets best friend

## How long will it last?

The Head Honcho will age well until 2030. Once opened if not drunk all at once When sealed and stored in a cool, dark place or a fridge, Cabernet can last for around four days.

## Also good to know:

- This wine is Vegan friendly
- Has low levels of residual sugar
- Below organic levels of sulphur

## Bragging Rights:

- Equal Top In Category, Winestate Magazine Qatar Airways Cabernet & Bordeaux Challenge 2018
- "A statuesque, very full-bodied, long-term cabernet." - 96 points, Gold - Huon Hooke 2018





**KOONARA**  
COONAWARRA



## Angels Wings Cabernet Sauvignon Shiraz 2016

**Region: 100% Coonawarra**

### **Tell me more:**

This is Koonara Wines very first blend. Drawing from our always popular Shiraz and Cabernet we decided to mix it up and create something that surely would be the best of both worlds – and it is. Fun Fact: in 1974, Australia's most expensive wine was a Coonawarra blend of Cabernet & Shiraz. Grange was around (although not as expensive), but was also a blend of up to 16% (mostly Coonawarra) Cabernet.

### **Winemakers Comments:**

"We are each of us angels with only one wine. And we can only fly by embracing each other." Luciano de Crescenzo, Italian writer. This was the inspiration of our new Angels wings blend, as the perfect blend is all about balance. One wine - The Cabernet Sauvignon - has mint and blueberry notes balancing the other, The Shiraz with its soft mulberry, dark chocolate and spice.

### **Style & Character:**

80% Cabernet Sauvignon 20% Shiraz this is a medium to full bodies wine.

### **Flavour Profile:**

A beautiful combination of dark chocolate and concentrated mulberries have shown once again this uniquely Australian blend is so often forged because the richness of the shiraz balances beautifully with the cool mint and blueberry of the Cabernet to create a wine with much more complexity.

### **Look out for:**

Mint, Blueberry, Mullberries and Chocolate

### **So how do I serve it?**

We suggest you decant this and served around 16-18 degrees

### **How long will it last?**

This one will age well for a good 20 years. Once opened providing it's sealed and stored in a cool, dark place or a fridge, this blend can last for around four to five days. But good luck with that as its too tasty to leave lying around.

### **Also good to know:**

- This wine is organically certified.
- -This wine is Vegan friendly
- -Has low levels of residual sugar
- Below organic levels of sulphur

### **Bragging Rights:**

93 points Winestate Magazine 2021

