

NEW AUSTRALIA



Wine #1: Murdoch Hill Sauvignon Blanc

Varieties: 100% Sauvignon Blanc

Region: Adelaide Hills, South Australia

Fun Fact: These organic, hand-crafted Sauvignon Blancs come from a cool 420m hillside just outside Adelaide, an area renowned for its crisp, mineral-driven whites. The Downer brothers harness both Old World elegance and vibrant New World fruit. Bonus: the vineyards are biodiverse, featuring native gum trees and grapevines happily coexisting!

Tasting Notes: "A vibrant and bright sauvignon blanc, with notes of aromatic stone and tropical fruits on the nose... clean and crisp palate of gooseberries, finger lime (a punchy native citrus) and lemon myrtle, followed by delicate acidity and a dry, stony finish."

Why I picked this wine:

It offers the citrus zing of a Kiwi Sauvignon, yet the Adelaide Hills' cool climate brings a steely, refined backbone. The Downers' organic viticulture and minimal intervention echo modern sustainable trends. Pair it with fresh oysters, spicy Thai chicken salad, or creamy goat-cheese crostini. Serve at an alfresco gathering on a sunny afternoon, this wine is a light, lively conversation starter.

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Wine #2: Stargazer Riesling

Varieties: 100% Riesling

Region: Coal River Valley, Tea Tree, Tasmania

Fun Fact: Tasmanian Riesling is often likened to Cologne, even cooler, with zesty acidity and aromatic freshness. Stargazer's labels feature historic local buildings, adding charm to their bright, crisp bottlings.

Tasting Notes: Very pale yellow in color with green hints, the nose is floral and lifted, showing waxy white flowers, gardenias and lemon balm, as well as savory notes of oyster shell and seaweed. Pink grapefruit and desert lime spiciness on the palate, with a hint of salty green native Kakadu plum and lemon curd.

Why I picked this wine: Think German Kabinett in a Tasmanian jacket—bright, mineral, bursting with citrus and plum flavors. It's ideal for spicy Asian cuisine, fresh oysters, or crunchy apple-herb salads. Pop the well-designed label at a dinner party for an instant ice-breaker. Serve it as the star white alongside a sushi board.

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Wine #3: Mother Block White Blend

Varieties: 73% Vermentino, 16% Fiano, 5% Grechetto, 2% Greco, 2% Glera, 1% Pinot Bianco, 1% Pinot Grigio

Region: Murray-Darling, Victoria, Australia

Fun Fact: A unique Italian white field blend right from the source: the Chalmers Family's "Mother Block" supplies Italian vine cuttings across Australia! The label features an aerial map of their Merbein Vineyard.

Tasting Notes: A co-fermented blend pulling the best qualities from four white Italian varieties imported by Chalmers. The aromatics combine citrus, florals, and orchard fruit in the form of tangerine, lemon aspen (a floral native citrus), pear blossom, and golden apple. Dry and bright, but with a light textural grip on the finish, this wine is a crowd-pleaser for any audience, dish, and occasion.

Why I picked this wine: This blend captures the refreshing quality of a crisp Vermentino but layers in Mediterranean and citrus complexity thanks to Fiano and Grechetto. Sustainably farmed with minimal impact, it's perfect with ceviche, goat-cheese salads, or salmon poke bowls. Want to wow friends? Serve chilled at a poolside brunch and pair with fresh crostini, everyone will go back for seconds.

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Wine #4: Mother Block Red Blend

Varieties: Sagrantino, Nero d'Avola, Aglianico, Sangiovese, Uva di Troia, Teroldego, Piediroso

Region: Murray-Darling, Victoria, Australia

Fun Fact: This seven-variety field blend is a living nursery: Mother Block vines supply cuttings for vineyards Australia-wide. The blend is fermented whole-block, giving it a true sense of place.

Tasting Notes: A co-fermented blend pulling the best qualities from seven red Italian varieties imported by Chalmers. The aromatics combine red and purple fruits -- pomegranate, riberry (a tart native berry), plum, and cherry -- with savory qualities of Szechuan peppercorn, licorice, river mint, and sesame. Gulpable, food-friendly, and bright, the Mother Block Red Blend is a wine for every palate, dish, and occasion.

Why I picked this wine: This is the Aussie field-blend equivalent of a rockin' Chianti or Nero d'Avola, but with extra Aussie spice and earth. Sustainably farmed, vegan-friendly, and full of savory red fruits and umami herbs. Ideal with pizza, hearty pastas, grilled pork, or charcuterie. Serve at a backyard pizza night, guaranteed to be a crowd-pleasing, approachable red that sparks curiosity about Italian varietals.

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Wine #5: William Downie Cathedral Pinot Noir

Varieties: 100% Pinot Noir

Region: South-East Australia (Mornington Peninsula, Alpine Valleys, Mt Gambier, Henty, Upper Goulburn)

Fun Fact: Downie uses vineyards from five cool-climate regions to fuse coastal, alpine, and volcanic influences. The label is illustrated by Aussie-Kiwi artist Reg Mombassa, making each bottle a piece of cultural art.

Tasting Notes: A vibrant and somewhat wild nose of native berries (lilly pilly, muntries), bush tomato, pickled rosella, and anise myrtle. Fleshy and bright fruit fills out the palate, with complexity and substance on a lithe, elegant body. Regal structure tempers the feral quality a bit, with the result being an outstandingly complex and nuanced wine.

Why I picked this wine: Imagine Burgundian elegance with Aussie earthiness—blueberry, cherry, hints of spice and forest. Downie's minimalist winemaking preserves authenticity. Pairs beautifully with roast chicken, grilled salmon, mushroom risotto, or duck breast. It's a Pinot that bridges everyday enjoyment with serious sipping. Pitch it as the wine to convert friends from everyday reds, elegant yet deeply flavorful.

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Wine #6: Sunspell Cabernet Sauvignon

Varieties: 100% Cabernet Sauvignon

Region: South-Eastern Australia (Barossa, Coonawarra, Riverland)

Fun Fact: Developed by Legend founders as a celebration of classic Aussie lifestyle; bright, coastal, fun and fair labor practices. Unoaked to spotlight fruit from top regions.

Tasting Notes: A lighter-style cabernet sauvignon, without any of the oak chips and coloring that normally plague affordable cabernet. The nose is a combination of bright and juicy red and black fruits – quandong (a native red peach), black plum, and red currant, as well as subtle savory notes like green pepper, fern, and river mint. The palate belies the bright ruby color, with a fullness and roundness of dark fruit. Acid is bright and tannins are supple, creating a soft finish.

Why I picked this wine: It's a lighter-style Cabernet, bouncing between juicy fruit and easy drinkability and surprisingly no heavy oak. Think a fresher cousin to "mainstream" Cabs, but with a peppermint twist from warm Aussie sun. Pairs brilliantly with cheeseburgers, lamb chops, grilled veggies, or pizza. Bring it to a casual BBQ—serve generously chilled in red-wine glasses, and watch people enjoy a "funny" Cabernet that's still deeply satisfying.
