
LTO'S:

AUGUST 21ST-OCTOBER 1ST, 2026

UNTIL SUPPLIES LAST

SOTTANO - RESERVA VIOGNIER 2022 - # 874843

LUJAN DE CUYO,
ARGENTINA

Regular Wholesale: \$18.46/bottle

LTO Price: \$12.46/bottle (12 x 750ml)

100% Viognier.

Aged for three months in new French oak barrels. Yellow with green matches / Yellow Straw. Fresh grapes and some citric, combined with some floral notes. Refreshing, with a good acidity balance, and a body that permits to pair easily with food.

A patio wine! Also, ideal to accompany a tropical salad of mixed greens, grilled pineapple, raisins, cherry tomatoes, smoked cheese, and passion fruit vinaigrette.



ALKOOMI - LATE HARVEST 2023 (GRAZING COLLTN.) - # 769403

FRANKLAND RIVER,
WSTRN AUSTRALIA

Regular Wholesale: \$15.77/bottle

LTO Price: \$12.77/bottle (12 x 750ml)

85.42% Semillon, 11.34% Sauvignon Blanc, Riesling 3.09%, 0.16% Gewürztraminer.

Brilliant pale straw with green flecks. Lifted aromas of lemon zest, cut grass, rose water and floral notes. Vibrant sweet passionfruit and musk flavours on the palate, with a fine crisp acidity that runs through to a cleansing finish with a fine spritz.

Serve with all asian & spicy cuisines; plus chicken, fish, seafood dishes; or just relaxing on the patio.

89 points - James Halliday Wine Companion - June 2023



ALKOOMI - SHIRAZ 2022 (GRAZING COLLECTION) - # 725934

FRANKLAND RIVER,
WSTRN AUSTRALIA

Regular Wholesale: \$15.77/bottle

LTO Price: \$11.57/bottle (12 x 750ml)

100% Shiraz.

Vibrant crimson with magenta hues. Intense flavours of white pepper, red berries, baking spices and dark chocolate. The palate is primarily of dark fruits, complimented by notes of dark chocolate. It has a fleshy palate weight and chewy ripe tannins.

Ideal with red meats; Roasted Duck Breast with Pecan Puree.

85 points - James Halliday Wine Companion - June 2023

Served in Qantas Economy Class



McLAREN VALE,
STH AUSTRALIA

HUGO - SHIRAZ 2020 - # 716002

Regular Wholesale: \$18.55/bottle

LTO Price: \$13.55/bottle (12 x 750ml)

100% Shiraz.

The hallmark of the Hugo range is the Hugo Shiraz. Due to the unique location of the Hugo estate at the foothills of McLaren Vale conditions are markedly cooler due to the elevation and gully breezes. This results in a longer ripening period and a more elegant McLaren Vale shiraz with great intensity of flavor's, mouthfeel & complexity. Well balanced, fruit flavours of blueberry, plum, dark cherry with hints of winter spices and fine soft tannins.

Beef fillet with horse radish & prosciutto, or locally sourced T – bone steak.



SOTTANO - JUNIOR BLEND 2021 - # 874842

Regular Wholesale: \$14.16/bottle

LTO Price: \$9.16/bottle (12 x 750ml)

60% Malbec, 20% Cabernet Sauvignon, 20% Syrah.

The colour is an intense bright red with purple nuances. Aromas of red fruits like plums and raspberry are perceived, complexed by pepper and graphite hints provided by the varieties that compose this blend.

Great with beef or venison dishes. Also, pork loin, St. Louis pork ribs, Cuban-styled lechon, lean brisket, duck to dark turkey meat.



SOTTANO - JUNIOR MALBEC 2022 - # 874841

Regular Wholesale: \$14.16/bottle

LTO Price: \$9.16/bottle (12 x 750ml)

100% Malbec.

Complex in nose, with fresh aromas that recall fresh cherries and strawberries. Elegant floral notes. Its concentration and smoothness combined with its acidity ensures a persistent and elegant wine.

Great with a chili con carne, grilled eggplant, or fish tacos. Sirloin steak, beef empanadas, pasta with tomato-based sauce, pumpkin risotto, savory cured meats, mildly flavored semi-soft cheeses.



SOTTANO - CLASICO CABERNET SAUVIGNON 2022 - # 803981

Regular Wholesale: \$16.76/bottle

LTO Price: \$10.76/bottle (12 x 750ml)

100% Cabernet Sauvignon.

Deep and intense color with ruby hues. Black pepper, red bell peppers, cassis, cappuccino, tobacco and varied spices are part of the complex aroma this wine displays. In the mouth, mint and chocolate play in perfect harmony with black fruits. Great volume in the mouth, and the tannins are firm and ripe adding to a great balance. It is just sublime.

Good pairings include grilled red meats, stuffed pastas with strongly flavoured sauces; grilled Portobello mushrooms; rich and creamy cheeses with robust flavour (Camembert, Gruyere etc.)

