

# Australia

## St. Kilda Brut Cuvee



Elegant and complex bubbles don't just come from France as shown by this offering from Southeastern Australia. St. Kilda has notes of lemon and green apple as well as pie crust or croissant dough. Excellent on its own or delightful in a Mimosa or Bellini. Try it with fried chicken, apple pie a la mode, or shrimp scampi.



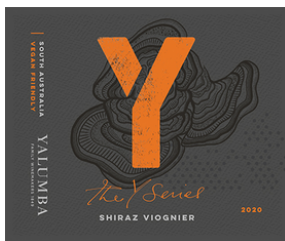
## Paxton AAA SGM

The classic GSM (Grenache/Syrah/Mourvedre) turned just slightly on its head with Australia's favorite Shiraz being the dominant grape. This organic wine from McLaren Vale is filled with raspberry and black tea with notes of classic French oak. Pairs well with grilled sausages, venison chili, and roasted mushrooms



## Oxford Landing Cabernet Sauvignon

Out of South Australia, this Cabernet Sauvignon is rich and silky. It shows notes of plum, sweet spice, and mocha with a hint of violets. Compliments classic cheeseburgers, pepper crusted ahi tuna, and teriyaki steak.



## Yalumba Y Series Shiraz/Viognier

Shiraz (or Syrah) may hail from the Rhone Valley, but Australia has truly made the varietal its own. In a nod to its French origins, Yalumba in South Australia blends in a small amount of the white grape, Viognier to provide balance. This blend is filled with purple violets, red raspberry, and white pepper. Perfect with Eggplant Parmesan, grilled lamb chops, and mushroom pizza.