



ISLAND WINES

SCREWTOP WINE CLUB JUNE 2021



LONG CLAWSON MANGO GINGER STILTON

Leicestershire, Great Britain

Handmade traditional Wensleydale cheese is made from milk drawn from cows grazing the sweet limestone pastures on surrounding farms in Upper Wensleydale. This gives the cheese the unique flavor for which it is renowned. The cheese is a fresh, young cheese taken at only three weeks old - it has a clean, mild, slightly sweet flavor with a honeyed aftertaste. The superb texture of fresh Wensleydale is perfectly complemented by the tropical addition of mango and ginger to make this cheese a winner!

- Made from pasteurized cow's milk.
- RETAIL \$6.99 each

EXPLORER CLUB



Vinifera Avantis

AVANTIS ESTATE
prestige wines from evia

AVANTIS MALAGOUSIA

region: EVIA, GREECE

vintage: 2019

grape: Malagousia

tasting notes:

Soft lemon-green color with an intense nose of citrus fruit (grapefruit – lime), white peach, pear, lemon blossom and hints of minerality. Fruity palate with sharp acidity and aromas of white fruit, citrus, rose and mineral aromas of stone and steel. \$22.99

Devil's Corner

T A S M A N I A

region: TASMANIA, AUSTRALIA

vintage: 2019

grape: Pinot Noir

tasting notes

A strongly perfumed style redolent of spicy black cherry, dark fruits and hints of raspberries. The wine displays a juicy, sweet-fruit middle palate with soft, ripe tannins and fresh acidity. The vineyards are located on Tasmania's East Coast and in the Tamar Valley in the north of the state. The 2019 saw long slow ripening conditions producing very high-quality Pinot Noir fruit for table wine, concentrated in color and in character, and able to be harvested at only moderate potential alcohol yet with full flavor and ripeness. \$21.99

ADVENTURER CLUB

ZLATAN PLAVAC

region: HVAR, CROATIA

vintage: 2015

grapes: Plavac Mali

tasting notes

A premium red wine from Zlatan Plenković! The wine is dark ruby in color, with a rich and layered, pleasant, and deep aroma that has undertones of Dalmatian herbs, spices, minerality, saltiness, dark fruit, and a touch of hay. Warm and comforting on the nose, it possesses a refined, complex, and an exceptional presence on the palate that is followed by a long and persistent finish. Serve slightly chilled at cellar temperature with spicy appetizers, bruschetta, tomato sauces, stews, red meat roasts, wild fowl, venison, roasted lamb and potatoes with rosemary, cured meats, hard and aged cheeses, grilled steak meats, burgers, and grilled blue fish. \$29.99



NOSTOS THE JOURNEY

region: CRETE, GREECE

vintage: 2016

grapes: Syrah, Mourvèdre, Grenache, Roussanne

tasting notes

Dense & intense nose, complex character with ripened black fruit in excellent balance with the oak. Some notes of leather voluminous ripe tannins in perfect balance with the rich alcohol and good acid. Complex flavors follow and reflect the aromas. Long finish that accentuates the freshness while maintaining its richness. Food pairing: Nostos is best matched with roasted rack of lamb; roasted red meats; and casseroles. \$36.99