

## Symphony Hill Wines

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**From:** Symphony Hill Wines  
**Sent:** Saturday, 30 November 2024 10:47 AM  
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### Exclusive Wine Partner with QLD Ballet

#### IN TUNE Symphony Hill Wines Newsletter

In this edition:

- QLD Ballet Tickets Giveaway
- 2023 Albarino - Halliday Top 100 Wines over \$40
- Festive Season Bubbly Specials
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- Vineyard Update

Thanks for being a member who receives our Premium selection twice per year in spring and autumn! You won't be receiving a delivery for summer. Your next scheduled delivery will be in autumn 2025!

## **NEWSLETTER EXCLUSIVE: A CHANCE TO WIN BALLET TICKETS UPON PURCHASE OF ANY SUMMER SPECIAL**

It's beginning to feel a lot like Christmas! We are excited to announce we will be giving away two tickets to the upcoming and final Queensland Ballet performance "The Nutcracker" to a lucky winner. The tickets will be for the Thursday December 19th performance at QPAC at 7:30pm. So - if you win, that is the date you will need to be available. Or if you are not available you can gift it to friends or family as a Christmas prezzy!

**To enter into the running, simply purchase one of the many summer specials found below! This offer is exclusive to wine club members. For a chance to win, your order will need to be placed by 5pm Friday December 6.**



A beloved Brisbane tradition is to welcome the holidays with a night out watching The Nutcracker ballet at QPAC. This is their twelfth and final year. The performance is set to captivate Queensland audiences once again with a dazzling winter wonderland where anything is possible. Fireplaces crackle, snowflakes flutter, and enchanted toys come alive to frolic and play to delight families of all ages.

For more information go to [QLD Ballet - The Nutcracker](#).

## 2023 ALBARIÑO IN TOP 100 WHITE WINES OF AUSTRALIA OVER \$40



Members who took us up on our 'Celebration Six Pack Special' in this year's spring newsletter, received our last premium summer selection, or purchased one of our

2023 Albariño's were lucky enough to receive one of Australia's best, according to the Halliday team.

Now completely sold out, this little beauty recently made the Top 100 White Wines of Australia Over \$40 in the latest Halliday Wine Companion.

*"This is grown on the Symphony Hill estate vineyard. It's a seriously good take on the variety with concentration of flavour, excellent, slippery then chalky texture, bright perfume, distinct flavours and a riff of spice and minerality that elevates the wine. Expect aromas of green melon, candle wax, faint honeycomb, bergamot tea and green almond. The palate is more fruity, perhaps, a bit of lemon-ginger tea over rockmelon, some stewed apple elements, with that mineral, saline acidity lifting everything and twisting it long and into a pleasing, gently bitter profile. It's very complete, complex and compelling. Very much worth a look." - Mike Bennie, Halliday Companion.*

Good things can sell out quickly unfortunately, and this one's no exception. If you missed out on a bottle, all is not lost. We will be releasing the 2024 vintage mid-December.

**PRE-ORDER 2024 ALBARINO SPECIAL:** To pre-order 6 bottles of our \$65 2024 Albarino for just \$45.50 per bottle and free delivery (Total: \$273.00) just reply to this email with [YES TO PRE-ORDER ALBARINO SPECIAL!](#) or click on the link. Your wine will be shipped mid-December.

## **FESTIVE SEASON BUBBLY SPECIALS**



'Tis the season for bubbles and Bubl ! To help get you in the festive mood, we would love to offer you two specials on our two sparkling wines: The Brut and Ros  Proseccos.

### **2024 Prosecco BRUT**

Audacious aromas of lemonade and kaffir lime peer through sophisticated notes of yellow fleshed peach and apricot. Delicate citrus notes highlight the delicious lip-smacking profile of apple and pear with a lovely balance of acidity to enhance the fresh zippy finish. For those who like their gifts to gleam and sparkle, this special offer is for you.

**PROSECCO BRUT SPECIAL:** To order 6 bottles of our \$30 2024 Prosecco Brut for just \$21 per bottle and free delivery (Total: \$126.00) just reply to this email with [YES TO PROSECCO BRUT SPECIAL!](#) or click on the link.

## 2022 Prosecco Rosé

Our Rosé is made methode traditionnelle like Champagne, using Nero d'Avola for the rose gold blush, and a touch of botrytis semillon for the liquer d'expedition. Gentle, bright and complex, with fine fluffy bubble texture, lees contact characteristics, and soft strawberry and cherry tones joining with the citrusy prosecco base to create a wine nothing short of liquid gold. Should you wish to feel as rosy as the cheeks of jolly St. Nick, we also have put together the following special offer.

**PROSECCO ROSÉ SPECIAL:** To order 6 bottles of our \$65 2023 Prosecco Rosé for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO PROSECCO ROSÉ SPECIAL!](#) or click on the link.

## FESTIVE SEASON AMPHORA SPECIAL



Does your Christmas call for decadency?

The Amphora Range represents the very best of Symphony Hill. At the start of each vintage, our highest quality red wines are selected to be 100% matured in our Terracotta Amphorae imported from Tuscany. The wines are in constant contact with the clay surface as they age, allowing us to capture the purity of the fruit and amplifying the flavours and aromas magnificently. The results are stunning new expressions of varieties that radically departs from the mainstream as we embrace the most ancient and purest form of winemaking.

Our members are offered a complimentary tasting of our Amphora wines at our cellar door. Enjoy the wines on our mid-century lounge facing the Amphora and street art depicting the three beautiful European women who inspired the names of our Amphora: Sophia, Penelope and Gina. (The lounge space is subject to availability during wine making periods).



This holiday season, we are offering our members the opportunity to purchase three vintages of our \$250 Amphora Range wines at a discounted price of just \$195 a bottle (for a total cost of \$585).

This special includes the silky Amphora 2020 Nero d'Avola, the rich Amphora 2021 Shiraz, and the wild 2022 Amphora Grenache.

Each of these wines are drinking beautifully now and will only improve with age. They are packaged in their own stunning and sturdy wine box, and includes a single \$300 gift card to Xennox Diamonds on Queens Street Mall in Brisbane. If you are purchasing as a gift for someone else, we will also include a card with a personal message upon request.

**AMPHORAE SPECIAL:** To order the combination of 2020 Amphora Nero d'Avola, 2021 Amphora Shiraz and 2022 Amphora Grenache for just \$195 per bottle and free delivery (Total: \$585.00) just reply to this email with [YES TO AMPHORAE SPECIAL!](#) or click on the link.



**\$250 Amphora 2020 Nero d'Avola**

700 bottles produced.

*“Raised in unlined terracotta amphora. Pure, vibrant and imbued with strong DNA of the variety in red cherry, sour and sweet, layers of peppery, woody spice and a blood orange character that adds pleasing bitterness and sweetness at once. Texture is impossibly silky, graphite tannins superfine and gently cinching, the length is stellar and the wine feels complex and detailed overall.”*

Halliday Wine Companion – 5 Stars



### **\$250 Amphora 2021 Shiraz**

660 bottles produced.

*“Matured in terracotta amphora, which are sourced from Italy. It’s a wonderful expression of Barossa shiraz, inky, as expected, potent and ripe, understandably, with bold whiffs and licks of stewed plum, black and green olive, choc-mint, sage leaf, dried seaweed, cinnamon, and a pleasing and subtle savoury undertow of brick dust and, well, terracotta character. It is lengthy, palate staining and intense but so very pure, even with its muscularity. A wonderful, unadorned expression that delivers immense character and satisfaction, with fruit as the star. Stellar stuff.”*

Halliday Wine Companion – 5 Stars



### **\$250 Amphora 2022 Grenache**

680 bottles produced.

The 2022 Amphora Grenache is made from fruit sourced from gnarly 120 year old bush vines. We were excited to work with a vineyard that has witnessed so much McLaren Vale history. Maturing the wine in Amphora has captured the pure essence of the fruit. Breathe in aromas of stewed strawberries and blood oranges with flavours of grilled plum and raspberries flowing onto a beautiful strawberry finish.

Wine to be rated by Halliday next year.

## **GIFT A 12 MONTH WINE CLUB MEMBERSHIP**

Looking for Christmas ideas for clients, employees, family or friends? Consider gifting them a 12-month Symphony Hill Wine Club Membership.

Along with their first delivery, we will be happy to insert a card with your personal message. You can choose whether to send the Reserve Red Selection (\$240 with free delivery) or the Premium Selection (\$180 with free delivery), and whether to send the wines as a one-off for Christmas, twice per year in summer and winter (2 times total) or at the start of each season (4 times total) over the next 12 months. Inside their first delivery, we can also include a card with a personal message upon request.

To proceed simply click on the following link, [12 MONTH WINE CLUB PRESENT](#), to enter the required details and let us handle the rest!

## **SUMMER RESERVE RED WINE CLUB DELIVERY**

We send out the Reserve Red selection twice a year, every summer and winter, where we always include \$95 and \$65 Reserve Red wines for just \$40 per bottle, (for a total cost of \$240 plus \$15 delivery anywhere in Australia).

As you are a member who receives our Premium selection, you won't be receiving the reserve red selection. However, if you are suffering from FOMO after reading the details, simply reply to this email with [YES TO RECEIVE ONE OFF SUMMER RESERVE RED SELECTION!](#) and we will get it sent to you!

As a member, you are most welcome to take advantage of the specials listed below.



The tasting notes for this stunning selection can be viewed [here](#).

Our 2024 summer reserve reds selection includes varieties originating from France, Italy, and Spain. For the first time ever, your tasting notes have been written by Ewen and Elissa's son Hamish Macpherson. Hamish joined the team as Symphony Hill's new Office Manager earlier this year and it's been a hoot having

him on board.

We have some very exciting reserve reds in this selection ready to take you on an unforgettable virtual adventure. Firstly, saddle a particularly sturdy mountain goat and hoof your way up 1000 meters above sea level to try our estate grown Pinot Noir, made from the highest elevated Pinot vineyard in Australia. At the top of the mountain, meditate with a Sage over a glass of our Reserve Shiraz, and let its complex depth, power and beauty become part of you. When night falls, venture out into the unknown to try our big purple cuddly monster, the Petit Verdot, which will embrace your pallet with its big hugging tannins.

Next, board a Byzantine dromon bound for Sicily and quench your journey-worn thirst with the silky and refined Nero d'Avola. Then, head north to Tyrol to strike a deal with the mafia so you can try our exquisite Lagrein, with its intense bouquet and striking ripe fruit characters. Finally, end your wine adventure with our Grenache, best consumed in a castle in northern Spain while debating its exceptional flavours of grilled plums, vanilla and caramel with King Alfonso of Aragón.

### **2022 Reserve Pinot Noir**



**Food pairing:** Beef bourguignon

Our Pinot Noir blocks are Australia's highest elevated, producing blackberry, dark cherry, wild thyme and ripe Von Trapp alpine strawberry aromas that yodel louder and more sweetly than a lonely goat herder. Exquisite mouth-filling savoury and spicy flavours tantalize the taste buds before the pirouette of tannin texture and fruit dance harmoniously across the palate. Your taste bud hills will become alive as you swirl the wine around and around your mouth.

**RESERVE PINOT NOIR SPECIAL:** To order 6 bottles of our \$65 2022 Reserve Pinot Noir for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO RESERVE PINOT NOIR SPECIAL!](#) or click on the link.

### 2022 Reserve Shiraz



**Food pairing:** Le Gigot d'Agneau – French roasted leg of lamb

Next is our latest release of Reserve Shiraz. This wine will take you to a place that isn't human and you may actually meow! In addition, you may also experience other side effects like proposing marriage, changing careers, retiring to travel the world, dreaming dreams and smelling colours. You are about to experience a wine that will make love to your taste buds while bringing all your senses to a heightened level. First your sense of smell will come alive to opulent aromas of rich plum, blueberry, green pepper-corns, crushed black pepper and coffee beans ground upon dark Belgian chocolate with a lover's exhale of fragrant vanilla gently

caressing your mind. Next your mouth will embrace the wine and just as your mind is about to explode, you will experience even more complexity of chocolate, mocha and a texture of deer horn soft velvety tannins.

**RESERVE SHIRAZ SPECIAL:** To order 6 bottles of our \$95 2022 Reserve Shiraz for just \$65 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE SHIRAZ SPECIAL!](#) or click on the link.

### 2022 Reserve Petit Verdot



**Food Pairing:** Braised lamb stew

Violets, blueberries and liquorice dominate an aroma of spice and seductiveness. Bold blue fruits explode through spiderweb-like tannins and surreal texture to deliver a wine of extraordinary pleasure. Best served with someone massaging your shoulders in front of a log fire.

**RESERVE PETIT VERDOT SPECIAL:** To order 6 bottles of our \$65 2022 Reserve Petit Verdot for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO RESERVE PETIT VERDOT SPECIAL!](#) or click on the link.

### 2023 Reserve Nero d'Avola



**Food Pairing:** Farsumagru – Sicilian Rolled, Stuffed Beef

The wine captivates with an earth-inspired bouquet that blends chilli pepper with sage and black plum before giving way to crushed wild blueberries. It's silky and refined, with a sleek wave of ripe red and blue fruits carried across a core of zesty acidity. A saline tinge adds a savory edge toward the close. It finishes lightly structured, long and with immaculate balance, leaving a coating of black cherry, hints of citrus and vanilla.

**RESERVE NERO D'AVOLA SPECIAL:** To order 6 bottles of our \$95 2023 Reserve Nero d'Avola for just \$65 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE NERO D'AVOLA SPECIAL!](#) or click on the link.

**2023 Reserve Lagrein**



**Food Pairing:** Hearty carbonara with parmigiano-reggiano

Red cherry, raspberry, vanilla, blackcurrant and black pepper aromas arise from this elegant beauty. The deliciously rich palate overwhelms your senses with milk chocolate, vanilla, coffee, black and red berry fruits. Lagrein originates in the far north of Italy in a region called Alto Adige, bordering Switzerland and Austria. Half the region speaks Italian, the other half German, and after a full bottle, fluent in a mixture of the two called gibberish.

**RESERVE LAGREIN SPECIAL:** To order 6 bottles of our \$95 2023 Reserve Lagrein for just \$65.00 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE LAGREIN SPECIAL!](#) or click on the link.

**2023 Reserve Grenache**



**Food Pairing:** Spiced and Super Juicy Roast Turkey by Nigella Lawson

We sourced the fruit for this wine from a vineyard over 120 years old. This exceptional Grenache delivers a complex palate with beautiful acidity and elegant tannins. Prepare for stewed strawberries dipped in dark chocolate and dusted with cinnamon, along with flavours of grilled plums, vanilla and caramel, tobacco and balsamic. Pair with turkey and other game meats such as duck. If you're pescatarian, opt for a meaty style of fish such as a tuna steak.

**RESERVE GRENACHE SPECIAL:** To order 6 bottles of our \$95 2021 Reserve Grenache for just \$65.00 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE GRENACHE SPECIAL!](#) or click on the link.

## **SUMMER PREMIUM WINE CLUB DELIVERY**

As you are currently receiving our six-monthly wine club deliveries, you won't be automatically receiving this summer delivery - your next delivery will be our Autumn Selection, due in March 2025. However, if you don't want to miss out on this fabulous selection, simply reply to this email with [YES TO RECEIVE ONE OFF SUMMER PREMIUM SELECTION!](#) and we send one straight to you.

As you read about each wine below in the delivery, you will find some great specials on offer!



The tasting notes for this stunning selection can be viewed [here](#).

We love summer on the Granite Belt with its cool nights and hot days, sitting on the deck because its finally warm enough and sipping on the fruit of our labour with family and friends. This year's summer selection includes a beautiful range of wines for you to enjoy this holiday season.

Last year we imported a concrete egg-shaped fermenter from Baune, France which is working wonders for our home estate Verdelho! The 2024 Reserve Verdelho is our second vintage to be fermented partly in our grand French Fabergé and partly in our state-of-the-art stainless-steel tanks. The result is a magnificent Verdelho with all the punchy flavours of Carmen Miranda's hat!

Next up is our 2024 Fiano, a special variety hailing from late antiquity. The aromas of Asian pears and honeydew are followed by flavours of citrus hazelnut and fudge. This beautiful wine with fresh acidity is best served by your praetorian guard whilst lounging in the Imperial box of the Colosseum as you decide the fate of several gladiators.

Our 2024 Prosecco Rosé is here to kick off your Christmas party. This champagne style sparkling has aromas of bright citrus, white flowers and berries. Dry on the palate, its delicate flavours are lifted by joyful bubbles and carried to a delightfully fruity and lingering finish. Your newest best friend.

Our 2022 Tempranillo will have you leaping over bulls in excitement shouting 'olé!' with its robust flavours of black olive, dark chocolate, and cedar. The 2022 Reserve Sangiovese will take your taste buds to the rolling hills of Tuscany as you relish in its enticing scents of perfumed berries and feel its juicy palate of cherries, raspberries and toffee. The 2021 Reserve Lagrein is as striking and beautiful as the mountainous region from where the grape originates, with its intense bouquet and rich, yet elegant palate of red and black fruits and earthy finish.

### **2024 Reserve Verdelho**



**Food Pairing:** Portuguese scabbardfish with banana

Every sip of this wine is a sensuous experience. Prepare to be seduced with aromas of gooseberry, pineapple, ginger, honeydew melon and peach causing a quickening of your pulse just before your taste buds swoon in ecstasy as these flavours fill your mouth, ending with lingering lemon fresh acidity. Best enjoyed in a hammock while being served prawns by your lover.

**RESERVE SPECIAL:** To order 6 bottles of our \$30 2024 Reserve Verdelho for just \$30.00 per bottle and free delivery (Total: \$180.00), simply reply to this email with [YES TO VERDELHO SPECIAL!](#) or click on the link.

**2024 Fiano**



**Food Pairing:** Honey soy glazed salmon

Ah, Fiano – the ancient Italian variety enjoyed at Roman toga parties 2000 years ago and therefore, best consumed in a toga. Sensual aromas and flavours of honeydew, pear, hazelnut and orange peel. Fresh acidity supports the delicious mouth-filling flavour profile. This wine will excite you like a Vespa ride around Rome.

**FIANO SPECIAL:** To order 6 bottles of our \$45 2024 Fiano for just \$30.00 per bottle and free delivery (Total: \$180.00) just reply to this email with [YES TO FIANO SPECIAL!](#) or click on the link.

**2023 Prosecco Rosé**



**Food Pairing:** Raspberry tart with a pistachio crust

Gentle, bright, complex. Our Rosé Prosecco receives an extra nine yards of love and care. We utilize the champagne method to achieve a greater complexity of flavor and a finer bubble texture to the mousse. A perfect ratio of Nero d’Avola red wine grapes adds soft strawberry and cherry tones, while also visually decorating the wine with a stunning rose-gold blush. After being left on lees for 18 months, a dosage of Botrytis Semillon is added as the liquer d’expédition after disgorgement to create a wine that is nothing short of liquid gold.

**PROSECCO ROSE SPECIAL:** To order 6 bottles of our \$65 2023 Prosecco Rosé for just \$40.00 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO PROSECCO ROSE SPECIAL!](#) or click on the link.

## 2022 Tempranillo



**Food Pairing:** Paella with assorted tapas

Sensual aromas of cherry, dried fig, cedar, dark chocolate and dill tease the senses into submission. Robust flavours of black olive, dark chocolate, mocha, cedar and vanilla highlight the well-structured velvet-like texture, all seamlessly wrapped in smooth, robust tannins.

**TEMPRANILLO SPECIAL:** To order 6 bottles of our \$45 2022 Tempranillo for just \$30 per bottle and free delivery (Total: \$180.00) just reply to this email with [YES TO TEMPRANILLO SPECIAL!](#) or click on the link.

## 2022 Reserve Sangiovese



**Food Pairing:** Ravioli alla marinara

This lovely, delicious red races out of the gate with enticing scents of perfumed berries, blue flowers, oregano and balsamic. Smooth and savory, the juicy palate features ripe Morello cherry, crushed raspberry, strawberries, toffee and espresso alongside polished tannins.

**RESERVE SANGIOVESE SPECIAL:** To order 6 bottles of our \$65 2022 Reserve Sangiovese for just \$40.00 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO RESERVE SANGIOVESE SPECIAL!](#) or click on the link.

**2021 Reserve Lagrein**



**Food Pairing:** Hearty carbonara with parmigiano-reggiano

Red cherry, raspberry, vanilla, blackcurrant and black pepper aromas arise from this elegant beauty. The deliciously rich palate overwhelms your senses with milk chocolate, vanilla, coffee, black and red berry fruits. Lagrein originates in the far north of Italy in a region called Alto Adige, bordering Switzerland and Austria. Half the region speaks Italian, the other half German, and after a full bottle, fluent in a mixture of the two called gibberish.

**RESERVE LAGREIN SPECIAL:** To order 6 bottles of our \$95 2021 Reserve Lagrein for just \$65.00 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO RESERVE LAGREIN SPECIAL!](#) or click on the link.

## **CHRISTMAS AND NEW YEAR TRADING HOURS**

We are open 7 days a week, 10am to 4pm except for Christmas Day, Boxing Day and New Year's Day. If you are planning a Christmas on the Granite Belt, we would love to see you!!

## **VINEYARD UPDATE**

The season to date is showing exciting potential and we expect that the fruit will be ready to pick about two weeks earlier than last year.

Weather permitting, the crop's potential looks outstanding and is in the running to be the best Symphony Hill has had to date. We have our fingers and legs crossed that the weather is kind to us, particularly as the grapes ripen.

The canopy is very healthy and balanced thanks to Abraham's expertise in vineyard maintenance.

A couple of new viticultural techniques implemented over the last four years are showing to be very successful, resulting in smaller berries with thicker skins and a

balanced crop and canopy, allowing us to turn sunlight into wine. The berry size is determined between the period of fruit set and veraison, when cell division occurs. Smaller berries are essential for quality red wines as it provides a higher skin to flesh ratio. This is important as the skin provides all the colour for the wine and smaller berries provide more concentrated flavours.

We are excited to see the results between February and April as the grapes come in!





*Have a sensational and safe Christmas period. Thank you so much for your support - it means the world!*

*Ewen, Elissa, Abraham, James, Hamish and Bec*

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