

Symphony Hill Wines

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Exclusive Wine Partner with QLD Ballet

IN TUNE Symphony Hill Wines Newsletter

In this edition:

- QLD Ballet *Romeo and Juliet* Tickets Giveaway
- Church Mouse Event February 28 - book now!
- Latest Halliday Reviews
- Symphony Hill Wines now served at Cru Bar
- Spotlight on Wine Club Member Dr Danielle Stanisic
- Autumn Premium Selection
- Check out our new store in Chongqing, China

Thanks for being a member who receives our Premium selection! Your autumn delivery will be sent shortly.

NEWSLETTER EXCLUSIVE: A CHANCE TO WIN BALLET TICKETS TO *ROMEO AND JULIET* UPON PURCHASE OF ANY AUTUMN SPECIAL



We are proud as punch to be the exclusive wine partner with Queensland Ballet and absolutely can't wait to see the return of the greatest love story of all time, *Romeo and Juliet*. (Just found out the expression 'proud as punch' refers to the Punch character in *Punch and Judy*, but I digress...)

Since its 1965 London premiere with The Royal Ballet, this iconic production by one of the world's greatest choreographers, Sir Kenneth MacMillan, has had a revered history and is performed only by select companies across the globe. *Romeo and Juliet* broke Queensland Ballet's 54-year box office record at their

Australian premiere in 2014 and put them on the global map. With Sergei Prokofiev's timeless score played live by Queensland Symphony Orchestra, it remains one of their largest and most ambitious productions of all time.

For more information on this brilliant production go to [Romeo & Juliet - Queensland Ballet](#).

We are excited to announce we will be giving away two tickets to this sensational performance to a lucky winner. The tickets will be for the Saturday March 22nd 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!

To enter into the running, simply purchase one of the many autumn 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 February 28.

Congratulations to Wendy who won two tickets to *The Nutcracker* last season!



**CHURCH MOUSE EVENT - MAUDE CAFE, COORPAROO -
FRIDAY, FEBRUARY 28, 6:30pm**

Church Mouse Cheese - what a great name for a cheese company!

In preparation for this upcoming event, Elissa and I had the pleasure of opening a dozen wines with Belinda from Church Mouse with over 20 different cheese options. It was hard work (NOT), but we went to great lengths to plan the ultimate wine and cheese pairings.

Church Mouse are wizards at conjuring up stunning, near impossible to find cheeses and presenting them in a way that makes your heart squeak in delight. For example, Burrata served two ways with shaved peach and chorizo crumb, Affine Au Champagne Rose and truffle Pecorino.



We have paired seven wines with seven cheesy comestibles and each combination is like reading a different edible short story by Anton Checkhov. Some may make you laugh in delight, cry with pleasure, reach out to your partner and declare love or book a flight to Europe

To book your tickets, go to [An Unforgettable Wine & Cheese Affair with Symphony Hill Wines](#).



On arrival you will be presented with our Prosecco topped with a delicious work of art.

Speaking of cheese - our son Hamish Macpherson has learnt the secret to catching Murray Cod in Storm King Dam, Stanthorpe. He has fished twice and caught three fish with a particular cheese as bait! But it has to be one particular brand or will not work. He has agreed to share the brand of cheese to use with other mad fishermen who visit our cellar door.



Murray Cod cannot resist this cheese bait

So next visit to Stanthorpe, pop into our cellar door and get Hamish to tell you his favourite spot to fish and which brand of cheese to buy!

LATEST HALLIDAY REVIEWS

A few more of our wines have been recently reviewed by James Halliday Companion and received high praise.



2023 Wild Child Viognier

"Complex, intense, serious white wine. It opens with salvos of dried apricot dusted with coconut, pickled Japanese ginger, nectarine, dried, mixed citrus peel, aniseed and spearmint. The palate and perfume are reflections of these descriptors, with waxy texture, medium-weight intensity and a slippery, spicy finish. A lot going on here, and spot on for the variety, one could say."

95 points

RESERVE WILD CHILD SPECIAL: To order 6 bottles of our \$65 2023 Wild Child Viognier for \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO WILD CHILD VIOGNIER SPECIAL!](#) or click on the link.



2022 Reserve Tempranillo

"A lush and concentrated red with bold scents and flavours of dark cherry, mocha, clove, panforte, dried figs, hazelnut and old campfire smoky-wood elements. It's got great balance for all that's going on, with a fine weave of tannin and great extension of flavour. Serious stuff here."

94 points

RESERVE TEMPRANILLO SPECIAL: To order 6 bottles of our \$95 2022 Reserve Tempranillo for \$60 per bottle and free delivery (Total: \$360.00) just reply to this

email with [YES TO RESERVE TEMPRANILLO SPECIAL!](#) or click on the link.

SYMPHONY HILL WINES NOW SERVED AT CRU BAR, FORTITUDE VALLEY



The sensational Cru Bar and Cellar in Fortitude Valley are serving two of our wines by the glass. Our 2021 Reserve Montepulciano and our 2018 Pomerol Clos du Clocher which we imported from France. The Clos du Clocher is served under Coravin.

If you are after a special wine to take home, their cellar houses hundreds of world class wines. In addition to the two wines above served by the glass you can also

find from our range:

2021 Amphora Shiraz

2024 Albarino

2023 Grillo

2022 Prosecco Rosé

It always fills my heart with joy when a Queensland business supports Queensland wines. The staff invested one and a half hours tasting our range recently and it is always exciting to be with fellow fine wine passionate tragics.

SPOTLIGHT ON WINE CLUB MEMBER DR DANIELLE STANISIC



We have the pleasure of meeting many wonderful people in our cellar door who lead such inspiring lives. Danielle is one such person. She is an immunoparasitologist (say that three times quickly after a bottle of wine) with 25 years research experience in malaria immunology and vaccine development. It was such a privilege to talk with her and I am excited to share what I learnt.

Danielle is one of our wine club members and she is researching a malaria vaccine at the Institute for Biomedicine and Glycomics, Griffith University! In 2022, 249 million people contracted this disease with 608,000 deaths, mainly in young

children. Imagine a world free of this! So how is the research going? Excitingly well!

Thanks to the very generous support of Rotary Clubs around Australia, Griffith University, philanthropic individuals/foundations and government grants, between \$2-3 million dollars have been raised and invested, resulting in development of an excitingly promising vaccine that begins Phase 1 trials in Melbourne in a few months. So next time you purchase from a Rotary Club sausage sizzle, say thanks for their efforts, and then secretly pat yourself on the back for saving lives as you munch on the disease preventing goodness of the humble snag.

For a vaccine to reach the stage of Phase 1 trials is a major achievement - congratulations Danielle and her team!

The vaccine that Danielle and her team has developed can be made into a powder form so that it can be transported to countries like Papua New Guinea and Africa and simply rehydrated before use. Clever possums! And her vaccine will hopefully not require booster shots - amazing!

Their research is also focused on developing a vaccine to fight babesiosis, a parasitic disease that affects the cattle industry in Australia, and dengue.

When Phase 1 trials are successfully completed, then comes Phase 2 and 3 trials before the green light for it to be used commercially. This is where it becomes mind bogglingly expensive. Phase 2 trials cost tens of millions of dollars and Phase 3 exponentially more again. How can this funding be achieved? This is the major stumbling block for vaccine development. Many organisations will only invest in vaccines after large amounts of data are accrued (usually during Phase 1 and 2 trials) so that their investment has less risk attached.

There is a concept called "The Valley of Death" funding gap, whereby promising research in its early stages requires large financial input to progress through to commercial realization. Many promising research projects don't make it through

"The Valley of Death" due to lack of funding.



It is always about the money. When the global pandemic occurred, the world's governments necessarily poured money into development of vaccines (often at the cost of research into other vaccines like this one) showing what can be achieved if particular research is deemed important enough.

If a magic fairy was to drop \$20 million on Danielle's front door today, Phase 2 trials could start straight after the Phase 1 trial. With further investment, Phase 3 trials could commence in three years. Or maybe we could convince the tooth fairy to not leave \$1 under each kids pillow but just take the tooth and leave that money under Danielle's pillow then we could move onto Phase 3 . What does that creepy fairy do with all the kids' teeth anyway? Maybe she is linked to the piano keys making industry?

Danielle has a dream where the world no longer suffers from malaria. I would love to see Australia invest in the commercial realization of the vaccine which changes the world to be a better place while also bolstering our economy. Let's all dare to dream.

We raise a glass to Danielle and look forward to being able to say we knew about her before everyone else!

SUMMER PREMIUM WINE CLUB DELIVERY

As you read about each wine below in the delivery, you will find some great specials on offer! And don't forget - ordering one of the specials puts you into the draw to win Queensland Ballet's production of *Romeo and Juliet*.



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

At just \$30 per bottle, this selection is designed for you to enjoy this autumn, and your member discount of 30% can be used to order more of your favourites for ageing or enjoying now!

The Symphony of White is back again with its sensational kaleidoscope of flavours. Next up is the soft and fruity Pinot Gris, ready to be opened and enjoyed on your next lazy Sunday, preferably on a verandah. After that, our signature Gewurztraminer is ready to knock your socks off with its extravagantly luxurious aroma. Lederhosen not included.

Moving on to our reds we have our Tempranillo, made to be whirled around in your glass with the flair matador's cape, the velvety texture of its tannins will have you reaching for tapas and flamenco dancing in no time. Next up is the purple cuddly monster himself! Our Reserve Petit Verdot gives your palate a big cuddle with its hugging tannins and rich flavours. Finally, it's our pleasure to finish off this pack with our finest of classics, the Reserve Shiraz. Our signature red with its years of accolades including being served to various VIPs such as Prince William and Kate, accruing national gold medals and being rated 5 stars by James Halliday. Enjoy!

Symphony Of White



Food Pairing Recipe: [Moreton bay bugs with herbs and garlic butter](#)

A delightfully fragrant and delicious blend of Vermentino, Viognier, Gewurztraminer and Grillo. These four varieties work together in harmony to create a symphony for your senses. Savor notes of stone fruit, melon, and lime with hints of ginger, vanilla, butterscotch and rose water. The wine displays an excellent citrus

mouthfeel displaying crisp, zesty minerality. The long, crisp, mouth-watering finish will demand that you have prawns and Moreton Bay bugs ready to go.

SOW SPECIAL: To order 6 bottles of our \$30 Symphony of White for just \$21.00 per bottle and free delivery (Total: \$126.00), simply reply to this email with [YES TO SOW SPECIAL!](#) or click on the link.

2023 Pinot Gris



Food Pairing Recipe: [Fried pork and chive gyoza](#)

Attractive aromas of white peach, melon and lemon zest lift through a prominent stone fruit and rockmelon profile with hints of raw almond and candyfloss. Very well balanced, soft, and elegant, with mid pallet weight and a lingering delicious aftertaste.

PINOT GRIS SPECIAL: To order 6 bottles of our \$30 2023 Pinot Gris for just \$21.00 per bottle and free delivery (Total: \$126.00) just reply to this email with [YES TO PINOT GRIS SPECIAL!](#) or click on the link.

2023 Gewurztraminer



Food Pairing Recipe: [Thai green curry with chicken and autumn vegetables](#)

This wine has jazz hands – being wildly aromatic! Your mind will think you are walking through an exotic bazaar as you breathe in Turkish delight, rose, lychees, ginger and grapefruit. Best enjoyed with any spicy dish you crave. It is our signature white wine with trophies over the years at the National Wine Show of Australia, Royal Melbourne, and Royal Brisbane Wine Shows.

GEWURZTRAMINER SPECIAL: To order 6 bottles of our \$45 2023 Gewurztraminer for just \$30.00 per bottle and free delivery (Total: \$180.00) just reply to this email with [YES TO GEWURZTRAMINER SPECIAL!](#) or click on the link.

2022 Tempranillo



Food Pairing Recipe: [Spiced lamb kofta with cucumber and yoghurt salad](#)

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.

"A glossy, rich red with dark cherry, mocha and cola notes, a lavish dusting of sweet baking spices, smoky wood notes and a touch of mint. It's got some good tannin grip holding it all in, finishing the wine stony and dry. Bold, done well."

James Halliday Companion 92 points

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 Petit Verdot



Food Pairing Recipe: [Slow cooked lamb shoulder](#)

Our big purple cuddly monster! Beautiful, deep, dark, rich, vibrant colour with aromas that remind you of mint, bay leaves, violets, sage, black cherry and plum. The velvety, juicy tannin mouthfeel provides an explosion of mocha, dried herbs, vanilla, and cherry flavours. A wine best enjoyed in front of a log fire while having your shoulders massaged by your lover.

RESERVE PETIT VERDOT SPECIAL: To order 6 bottles of our \$65 2022 Reserve Petit Verdot for just \$40.00 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.

2022 Reserve Shiraz



Food Pairing Recipe: [Pan-seared sirloin steak in a wild mushroom sauce with rosemary and thyme](#)

This wine will take you to a place that isn't human, and you might actually meow! 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, dark cherry, cassis, 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 mocha and savoury delights, and a texture of deer horn soft velvety tannins.

RESERVE SHIRAZ SPECIAL: To order 6 bottles of our \$95 2022 Reserve Shiraz for just \$60.00 per bottle and free delivery (Total: \$360.00) just reply to this email with [YES TO RESERVE SHIRAZ SPECIAL!](#) or click on the link.

SYMPHONY HILL WINES STORE IN CHONGQING, CHINA



Next time you are in Chongqing (yep - reach for google maps) - make sure you pop in for a selfie at our store in China!!! Every member's selfie we receive wins a bottle of wine from our museum stock. Hmm - just read that sentence - let's make it, one bottle per wine club member, not one bottle per selfie.

If you are having trouble finding the store, just listen for the sound of four string instruments.

We exported two containers of wine to Chongqing just before COVID did its thing and exports ground to a halt. The wine sold out some time ago, so our Chinese importer is excited to receive more wine in the first half of this year.

Have a great Autumn! Thank you so much for your support - it means the world!

Ewen, Elissa, Abraham, James, Hamish and Bec

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