

Symphony Hill Wines

From: Symphony Hill Wines
Sent: Tuesday, 2 December 2025 12:50 PM
To: Symphony Hill Wines
Subject: symphony hill wines newsletter FOR PREMIUM 6 MONTHLY

[View this email in your browser](#)



Exclusive Wine Partner with QLD Ballet

IN TUNE Symphony Hill Wines Newsletter

In this edition:

- Festive season bubbly special
- Free bottle of Amphora wine in randomly selected wine club packs
- QLD Ballet *The Nutcracker* giveaway
- Last Chance to buy our mystery wine "The Mona"
- Three Amphora range wines in Young Gun of Wine's latest amphora deep dive!
- Refer a friend to our Wine Club and receive a complimentary bottle from our Museum Stock when they join

- 2025 Summer Premium Selection
- 2025 Summer Reserve Red Selection

Thanks for being a member who receives our Premium selection every six months in spring and autumn! You will not be receiving a summer selection automatically.

Need to restock your cellar for Christmas? We have included in our newsletter some great specials and one-off packs you are more than welcome to purchase!

Unsure or have any questions about your membership? Feel free to reach out to us at any time by replying to this email or clicking [here](#).

Need to update your payment details or have a new delivery address? Click [here](#).

FESTIVE SEASON BUBBLY SPECIAL



2025 Prosecco BRUT

'Tis the season for bubbles and Bubl  Christmas Albums! To help get you in the festive mood, we have brought back our summer bubbles special! As you will see later in this edition of our newsletter, there is already a special on offer for the Prosecco Ros  in the 2025 Summer Premium Selection section - but we couldn't leave out the Brut this close to Christmas!

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 2025 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.

FREE BOTTLE OF AMPHORA WINE IN RANDOMLY SELECTED WINE CLUB PACKS

We are excited to announce that three random Premium packs and three random Reserve Red packs will each include a bottle from our crème de la crème Amphora Range of wines (valued at \$250 per bottle). We wish all our members good luck - here's hoping you're one of the very lucky ones!!! Do let us know if you open your pack to find Christmas has come early for you!



NEWSLETTER EXCLUSIVE: A CHANCE TO WIN BALLET TICKETS TO THE NUTCRACKER UPON PURCHASE OF ANY SUMMER SPECIAL

We love being the exclusive wine partner for Queensland Ballet! We've had the absolute privilege to see some spectacular shows put on by their incredibly talented and athletic dancers. As part of our sponsorship, we have a pair of tickets we will be giving away to a lucky wine club member.

To enter into the running, simply purchase any of our newsletter specials before the 8th of December. The winner will be randomly selected, and the tickets will be sent to their email on file!

The performance is on Friday the 12th of December at 7:30pm at The Thomas Dixon Centre in Brisbane.

For more information on Queensland Ballet's *The Nutcracker*, [click here](#).



LAST CHANCE TO PURCHASE OUR MYSTERY WINE - 'THE MONA'

Our mystery wine 'The Mona' has been beloved in the cellar door and is now almost sold out! We are giving our members one last chance to purchase 6 bottles of this mystery wine before it is gone for good!

The next mystery wine, which will be a completely different wine with a different label/name, should be released around winter 2026. When the next mystery wine is released, we will reveal what The Mona was and send a free bottle of the new mystery wine to the person who has guessed the closest!

Yet to take a guess? There is still time! Use [this link](#) to submit your guess online.

Also, Ewen got a bit excited at the last members' tasting event in Brisbane and announced that 'The Mona' is in fact a **single variety!!** Given that the cat is out of the bag, we think it's only fair we now share this with everyone.

Ewen here - You will absolutely kick yourself if you don't have bottles of this in your cellar before it is sold out - it is such great value and such high quality. Yes - that is also a hint - I'm out of control!



THE MONA SPECIAL: To order 6 bottles of our \$95 mystery wine, 'The Mona', for just \$65 per bottle and free delivery (Total: \$390.00) just reply to this email with [YES TO THE MONA SPECIAL!](#) or click on the link.

THREE AMPHORA WINES IN THE YOUNG GUN OF WINE'S "AUSTRALIA'S BEST AMPHORA REDS"

We are excited to announce that three of our Amphora Range wines were selected in a blind tasting to be featured in Young Gun of Wine's special Australian Amphora wine deep dive! The Amphora Range wines selected were our 2024 Pinot Noir, 2022 Grenache and our 2020 Nero d'Avola. We love being featured in Young Gun of Wine as they have a fantastic and fresh way of reviewing wines that breaks free from tradition and is ever evolving.

They have given special mention to our 2024 Amphora Pinot Noir whereby the Young Gun Producers are creating its own feature video soon. When that is released, it is going straight to the pool room. By that, we mean, we will share with you in our newsletter. We are enthralled with this wine and how it is developing in bottle.

A fun fact, we picked our estate grown Pinot Noir on 29th February 2024 - a leap year! I wonder if that means it only gets one year older every four years?

2024 Amphora Pinot Noir



“A bright yet deep red. Aromas are intense and well-knit: tea leaf, rose petals, fresh herbs, shiso, and sweet berries, with white pepper and a trace of smoke. The palate unfolds gently with pomegranate, plum, and red cherry. Tannins are firm, perhaps with a stalky freshness from whole-bunch fermentation. Texturally, the wine feels fresh and structured.”

“A nice presentation, with a garnet colour and some ruby hues. The nose expresses mostly floral notes of peony and poppy, alongside fruit character. The first impression in the mouth is textural – the wine is supported by a medium structure and fine tannins. Definitely a wine to revisit in a couple of years, when the tannins will have softened more.”

AMPHORA PINOT NOIR SPECIAL: To order a bottle of our \$250 2024 Amphora Pinot Noir for just \$200 per bottle and free delivery just reply to this email with [YES TO AMPHORA PINOT NOIR SPECIAL!](#) or click on the link.

2022 Amphora Grenache



“In a line-up of reds, this pale ruby wine shines like a jewel, clear and almost sparkling. On the nose it’s pure nostalgia: boysenberry ripple ice cream, Parma violets, red liquorice, and sweetshop treats. The palate delivers exactly what you hope for – more candy-like fruit alongside rhubarb-and-custard lollies and a subtle iron edge. Creamy in texture yet structured with a zippy, almost over-enthusiastic acidity.”

“The colour is medium ruby. The nose has some fruity notes and a touch of earthiness. In the mouth, the flavours are still discreet, whilst the texture is quite creamy, giving a certain sweetness to the mouthfeel. After a little bit of aeration, the flavours become more complex, with some Vegemite-like fermentation notes. A savoury wine showing a great texture.”

AMPHORA GRENACHE SPECIAL: To order a bottle of our \$250 2024 Amphora Grenache for just \$200 per bottle and free delivery just reply to this email with [YES TO AMPHORA GRENACHE SPECIAL!](#) or click on the link.

2022 Amphora Nero d'Avola



“Mid-red in colour, this wine unfolds with bright red berry fruit seamlessly wrapped in a defining ferrous character. Hints of dry red earth and superfine, lingering tannins give structure and poise, while mid-bodied delicacy allows elegance and finesse to shine. The palate lingers, with ferruginous flavours echoing long, creating a wine of refined complexity, quiet power, and graceful persistence.”

AMPHORA NERO D'AVOLA SPECIAL: To order a bottle of our \$250 2020 Amphora Nero d'Avola for just \$200 per bottle and free delivery just reply to this email with [YES TO AMPHORA NERO D'AVOLA SPECIAL!](#) or click on the link.

REFER A FRIEND TO OUR WINE CLUB AND RECEIVE A COMPLIMENTARY BOTTLE FROM OUR MUSEUM STOCK WHEN THEY JOIN



Do you know a friend who you think would love to be a part of our wine club? We are now offering a refer-a-friend program to our wine club members. If your friend shouts you out when joining our wine club, we will send you a list of available museum wines for you to choose from - as a thank you, from us to you!

Since we started this refer a friend program in Spring, most people have chosen the 2009 Reserve Pinot Noir and have not been disappointed. A real blast from the past! Abraham and Ewen tasted it as part of a blind tasting of twelve different Pinot Noirs (including a silly-expensive Grand Cru Pinot Noir) and voted it the favourite. Go Queensland!

Your friend can shout you out in the cellar door, over the phone, via email, or on our [website](#) when signing up for the club.

When you open your summer wine club delivery, inside you will find a card to give to your friend who may be interested in joining! A big thank you for those who have

recommended us to their friends since Spring!

"That for which other people pay." - Ancient philosopher Diogenes, when asked what is his favourite wine.

SUMMER PREMIUM WINE CLUB DELIVERY

As you are currently receiving six monthly deliveries in spring and autumn, you won't be automatically receiving this Premium delivery. 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 will 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](#).

At just \$30 per bottle, this summer Premium pack is ready to go with a wide range of different reds and whites to suit any occasion!

2023 Prosecco Rosé



Food pairing: Christmas Turkey of course!

Beautifully pale pink with a frothy mousse, this Rosé delights with bright citrus and floral aromas, complemented by subtle strawberry and cherry perfumes. Dry on the palate, the joyful bubbles lift delicate flavours to a lingering, fruity finish. Made in a Champagne style, it's a sumptuous, elegant sparkling that brings cheer to any festive or celebratory occasion.

PROSECCO ROSÉ SPECIAL: To order 6 bottles of our \$45 2023 Reserve Prosecco Rosé for just \$30 per bottle and free delivery (Total: \$180.00) just reply to this email with [YES TO PROSECCO ROSÉ SPECIAL!](#) or click on the link.

2025 Gewürztraminer



Food pairing: Szechuan chicken

Wildly aromatic, this vintage bursts with Turkish delight, rose, and lychee on the nose, while the palate echoes its perfumed complexity with hints of ginger and grapefruit. Bold, rich, and layered, it's our signature white that expresses vibrant personality and character. This 2025 vintage is expressive, lively, and utterly captivating, perfect for enjoying on its own or with spicy dishes.

GEWÜRZTRAMINER SPECIAL: To order 6 bottles of our \$65 2025

Gewürztraminer for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO GEWÜRZTRAMINER SPECIAL!](#) or click on the link.

2024 Wild Child Viognier



Food pairing: Grilled shrimp and scallops

Sensual aromas of peach, tangerine, and honeysuckle are wrapped in subtle nutmeg and vanilla notes, reflecting careful new French oak maturation. The palate is luscious and textured, with vibrant acidity balancing the richness of stone fruits. Sophisticated yet playful, this Viognier captures the adventurous spirit of summer, inviting you to savour its elegance and warmth in every sip.

WILD CHILD VIOGNIER SPECIAL: To order 6 bottles of our \$65 2024 Wild Child Viognier for just \$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.

2024 Tempranillo



Food pairing: Chorizo a la sidra

Aromatic with dark cherry, dried fig, cedar, dark chocolate, and a hint of dill, this Tempranillo offers robust yet refined flavours of black olive, mocha, cedar, and vanilla. Its smooth tannins and velvet-like texture create a well-rounded, structured wine that expresses both the charm and history of Spain's most celebrated red grape.

TEMPRANILLO SPECIAL: To order 6 bottles of our \$45 2024 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.

2023 Reserve Nero d'Avola



Food pairing: Gnocchi al ragu

Earthy and refined, this Nero d'Avola opens with notes of chilli, sage, and black plum, unfolding into silky waves of ripe red and blue fruits. Bright acidity and a savory, herbaceous finish enhance its elegance and balance, perfect for pairing with Mediterranean-inspired dishes.

RESERVE NERO D'AVOLA SPECIAL: To order 6 bottles of our \$65 2023 Reserve Nero d'Avola for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO RESERVE NERO D'AVOLA SPECIAL!](#) or click on the link.

2023 Reserve Grenache



Food pairing: Whole roast duck with seasonal vegetables & herbs

Sourced from vines over 100 years old, this Grenache is medium-bodied, polished, and complex. Flavours of stewed strawberry, grilled plum, blood orange, and hints of dried herbs and white pepper weave together seamlessly. Balanced and refined, it celebrates both the history of the variety and the careful winemaking, making it a versatile wine for all sorts of festive long meals.

RESERVE GRENACHE SPECIAL: To order 6 bottles of our \$95 2023 Reserve

Qwe for just \$65 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 RESERVE RED WINE CLUB DELIVERY

As you are currently receiving only our Premium deliveries, you won't be automatically receiving this Reserve Red delivery. 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 RESERVE RED SELECTION!](#) and we will 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](#).

Our 2025 Summer Reserve Reds Selection includes varieties originating from France, Italy and Spain.

As usual, we have paired each wine with a fabulous meal, your six-course winter feast could be as below...

2023 Reserve Aglianico



Food pairing: Slow-cooked lamb shoulder

This 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. Aglianico is the noble grape of southern Italy. Though often compared to Nebbiolo for its power and structure, it has its own distinct personality. This wine is a complex, fleshy expression of the grape that is wrapped in black cherry, white pepper, spiced plums, dark chocolate and has a gentle savouriness. A lovely depth of flavour.

RESERVE AGLIANICO SPECIAL: To order 6 bottles of our \$65 2023 Reserve Aglianico for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this

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

2023 Reserve Cabernet Sauvignon



Food pairing: Grilled entrecote steak with garlic and chilli butter

Beautiful deep, vibrant ruby colour, expressing aromas of cassis, black cherry, cedar, graphite, and Belgian chocolate. The palate expresses these flavours beautifully, integrated with sensual vanilla and cedar oak velvety finish. The wine displays an excellent balance of wood, fruit, and acid.

RESERVE CABERNET SAUVIGNON SPECIAL: To order 6 bottles of our \$65 2023 Reserve Cabernet Sauvignon for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO RESERVE CABERNET SAUVIGNON SPECIAL!](#) or click on the link.

2023 Reserve Shiraz



Food pairing: Roast lamb seasoned with rosemary and thyme

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. Your sense of smell will come alive to opulent aromas of rich plums, acai berries, cherries, white 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 mocha, sage, dried herbs, and vanilla bean with a texture of deer horn soft velvety tannins.

RESERVE SHIRAZ SPECIAL: To order 6 bottles of our \$95 2023 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.

2023 Reserve Lagrein



Food pairing: Roasted pork tenderloin

Deep, dark colour with black cherry, blackcurrant, violets, and black pepper aromas arise from this elegant beauty. The deliciously rich palate overwhelms your senses with violets, milk chocolate, vanilla, coffee, and 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 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: Whole roast duck with seasonal veg & herbs

Sourced from vines over 100 years old, this Grenache is medium-bodied, polished, and complex. Flavours of stewed strawberry, grilled plum, blood orange, and hints of dried herbs and white pepper weave together seamlessly. Balanced and refined, it celebrates both the history of the variety and the careful winemaking, making it a versatile wine for all sorts of festive long meals.

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

2023 Reserve Nero d'Avola



Food pairing: Gnocchi al ragu

Earthy and refined, this Nero d'Avola opens with notes of chilli, sage, and black plum, unfolding into silky waves of ripe red and blue fruits. Bright acidity and a savory, herbaceous finish enhance its elegance and balance, perfect for pairing with Mediterranean-inspired dishes.

RESERVE NERO D'AVOLA SPECIAL: To order 6 bottles of our \$65 2023 Reserve Nero d'Avola for just \$40 per bottle and free delivery (Total: \$240.00) just reply to this email with [YES TO RESERVE NERO D'AVOLA SPECIAL!](#) or click on the link.

Have a warm and relaxed summer. Thank you so much for your support - it means the world!

Ewen, Elissa, Abraham, James, Hamish and Bec

Symphony Hill Wines Pty Ltd
2017 Eukey Road
Ballandean QLD 4382
P> 07 46 841 388
F> 07 46 841 399
www.symphonyhill.com.au

Should you wish to unsubscribe to this newsletter, please click [here](#).

*Copyright © 2025 *|LIST:COMPANY|*, All rights reserved.*

|LIST:DESCRIPTION|

Our mailing address is:

|LIST_ADDRESS_HTML|

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#).



Copyright © 2025 *|LIST:COMPANY|*, All rights reserved.

|LIST:DESCRIPTION|

Our mailing address is:

|LIST_ADDRESS_HTML|

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#).

