



Welcome to the CellarHand newsletter for October 2016. Here's a little taste of what's going on this month...

AUSTRALIA & NEW ZEALAND

[KARMA KOOMILYA – S.C. Pannell's spiritual journey to his proudest wine achievement](#)

[SHADOWFAX SHINES – Matt Harrop's Macedon Pinot Noir wins VIC100 regional trophy](#)

[BUBBLY REBADGED – New-look Stefano Lubiana fizz based on sparkling 2013 vintage](#)

[BIG RAPS BURN COTTAGE – Gourmet Traveller WINE's across-the-board praise for Pinots](#)

[SMOKIN' ALE – Time to get fired up about Napoleone Brewers' Rauchbier](#)

IMPORTS

[ROSI RAMPS IT UP – Introducing a full array of Hannes Schuster's super wines](#)

[GROISS POINT BLANK – Ingrid bang on target with brace of single-vineyard Grüners](#)

[POP A PITT NAT – Pittnauer's addition-free méthode rurale sparkler arrives down under](#)

[GABRIEL-GLAS REFILL – Big shipment comes in our popular Austrian super stems](#)

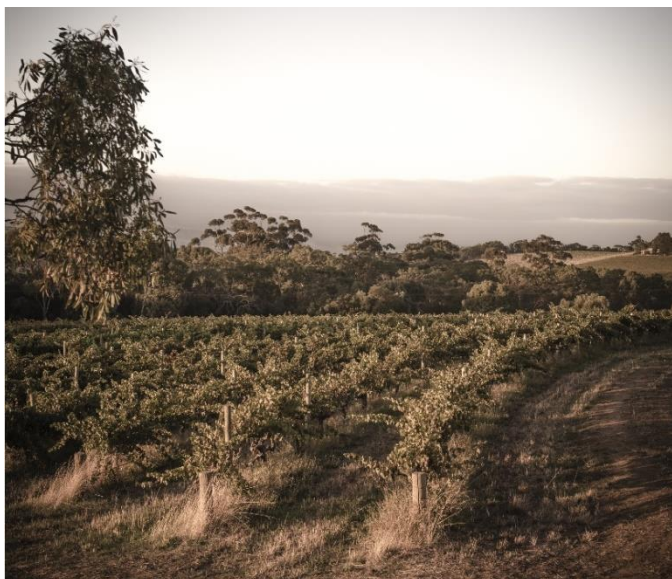
[NO LANGHE NO LONGER – Cigliuti's much-admired Nebbiolo is back](#)

[KABINETT RESHUFFLE – Moving onto new Dr Loosen Rieslings from lauded 2015 vintage](#)

AUSTRALIA & NEW ZEALAND

KARMA KOOMILYA

It's here at last, a momentous occasion in the life of one of modern Australia's great winemakers. Stephen Pannell was a boy of 15 he found an old ship's bell while diving off the end of Busselton jetty in Western Australia. It was the bell for the SS Koomilya, a ship carrying hardwood from Western Australia to Adelaide. The word Koomilya means "woman" in Port Lincoln Aboriginal dialect. This wine is about the curiosity that's driven Steve from boy to man; about his journey to modern-day McLaren Vale and this vineyard, the muse that enchants him among ancient soils, bush and ocean.



You'll find it at the end of Amery Road, on a beautiful 80-acre property established in the late 1800s. There are 30 acres under vine, and the vineyards are surrounded by native bush land, almost nestled amid the forest, which is important in moderating the climate. This mesoclimate, allied to three distinct soil types and geology dating back 520 million years, gives this place a unique geological and viticultural footprint.

This is Koomilya, and it's the realisation of a long-cherished dream for Steve, who fell in love with this

heavenly spot as a young winemaker. A couple of decades later he managed to purchase his piece of viticultural paradise. These wines are a culmination of his years spent delving into the mystery of wine, gleaning wisdom from other great winemakers and digging into the secrets of their place. All this time there's been no let-up in his restless inquiry into his own surroundings and what he can do in order to create a better wine.

"These wines have strength, intensity and glorious grape tannins that wind the palate together, almost like a double helix," says Steve. "The complex structure pulls you straight through. On the nose they have a unique characteristic which can't be clearly identified, but can only be described as Koomilya. They illustrate what I'm hoping modern McLaren Vale Shiraz will be, which harks back to a tradition of what McLaren Vale Shiraz was, without all the artifice of winemaking."

2014 S.C. Pannell Koomilya Shiraz RRP \$70

A blend of three Koomilya Shiraz blocks, the majority of which is sourced from non-clonal Shiraz grafted on Gewürztraminer (GT Block). This block was planted in 1970, and grafted in the early 1990s. The remaining Shiraz was sourced from the Mulberry Block & Spider Block, planted in the early 2000s with clones sourced from 130+-year-old Hardy Shiraz (Upper Tintara), the neighbouring vineyard. Hand-harvested on 24th February; GT Block 5.26 tonnes (two fermenters), Bob's Block 4.1 tonnes (one fermenter), Mulberry Block 2.5 tonnes (one fermenter). Final blend of 44% GT Block, 35% Spider Block & 21 % Mulberry Block. Fruit spent 15 days on skins in open-top fermenters before being pressed off, with the hard pressings removed to give a juice yield of approximately 40 litres a tonne. The wine was naturally fermented and transferred to stainless steel tank for 28 days, then racked into French vats (4,500-litre & 2,500-litre), and two 500-litre French puncheons. Here they underwent malolactic fermentation, before being racked out and left. 852 dozen bottled on the 23rd of February 2015, after spending a total of 10 months in oak.



2013 S.C. Pannell Koomilya DC Block Shiraz RRP \$110

Single-block Shiraz from vines of approximately 80 years of age. Hand-harvested on 21st February. A total of 4.54 tonnes spent 13 days on skins. This is the most tannic block on the vineyard so it didn't need any more time. The hard pressings were removed, giving a juice yield of approximately 40 litres per tonne. Transferred to stainless steel until the middle of May before being moved to a 2,500-litre vat and one puncheon. 351 dozen bottled on 8th December 2014, spending a total of 18 months in oak.

*Deep earthy and almost Italianesque in its savoury aura of aromas, some dried rose petals too. Liquorice, stony notes and a dark dried plum blackberry and succulent tannins wrapped in elixir-like dark plum fruits. Supple and rich with a long trail of polished tannin that has a deeply lustrous shine. Limousine-like length and luxury feel. Fine now and will improve for 20+ years. Best after 2020. 96 points. **Nick Stock, jamesuckling.com***

[Back to headlines](#)

SHADOWFAX SHINES

Big ups to Matt Harrop and the Shadowfax team. The focus on the ultra-cool Macedon region continues to pay dividends for lovers of deliciously refined Pinot Noir and Chardonnay. The 2015s are exceptional, as shown by the 2015 Shadowfax Macedon Pinot Noir's trophy win in the **VIC100 Wine Awards 2016**.

2015 Shadowfax Macedon Pinot Noir RRP \$33

Regional trophy winner at VIC100 Wine Awards

Really smart cool climate pinot with plenty of red cherry fragrance, sappy herbs, oak spices and gently earthy undergrowthy notes. The palate's bathed in bright crunchy strawberry and cherry fruit flavours, plenty of tannin crunch and a long, fresh and succulent finish. Great wine, super fresh, drink now. 95 points. Nick Stock, VIC100 Wine Awards

[Back to headlines](#)



BUBBLY REBADGED

"Steve and Monique Lubiana have recently extended their portfolio of beautifully refined sparkling wines from their Granton Estate in Tasmania's Derwent Valley, and their NV blend remains rock solid," wrote **Tyson Stelzer** in his **Australian Sparkling Report 2016**. In Tyson's report, the Lubianas had a runner-up wine in no fewer than four categories and were the second-equal best performer. It goes to show how reliably excellent they are when it comes to producing the bubbly stuff. That's also why the release of the new, revamped NV Stefano Lubiana Brut Reserve is cause in itself to pop a cork.

NV Stefano Lubiana Brut Reserve RRP \$41

A 50:50 blend of Chardonnay & Pinot Noir, predominantly estate-grown with some select parcels of Derwent Valley fruit. Mix of two terroirs: grey gravelly loams over clay and red loam over gravel. Majority 2013 vintage with roughly 15% reserve wines sourced from the 2011 and 2012 vintages. Vinified in a blend of small oak, large oak and stainless steel and given full malolactic conversion. Méthode traditionnelle, with a minimum of two years on lees and one year on cork pre-release. The natural viticulture, low yields and incorporation of reserve wines create a sparkling wine that tastes fruit-pure, intense, rich, creamy and complex.

[Back to headlines](#)

BIG RAPS BURN COTTAGE

The headline said it all, really: Pinot Perfection. That was **Nick Stock** waxing lyrical about biodynamic producer Burn Cottage. If it's while since you looked at the distinctive spin Ted Lemon and Claire Mulholland are putting on Central Otago, take a moment to read the following and see what you're missing.

**2014 Burn Cottage Moonlight Race Pinot Noir
RRP \$66**

The 2014 Burn Cottage Moonlight Race Pinot Noir is a new wine that represents a regional take on the theme. A blend of the Northburn Vineyard (49%), Burn Cottage Vineyard (38%) and Cox Vineyard (13%), it marries three distinctly different climats into what is effectively a regional wine. Very polished winemaking. The bright red and purple cherry fruits swell up nicely through the mid-palate and tannins keep pace neatly.
Nick Stock, Gourmet Traveller WINE



**2014 Burn Cottage Valli Vineyard Pinot Noir
RRP \$89**

The 2014 Burn Cottage Valli Vineyard Pinot Noir is taken solely from local winemakers Grant Taylor's Gibbston Valley vineyard (as a fruit swap arrangement) and it has impressive fragrance and silky, seductive texture. It smells of spice-dusted cherries, raspberries and red plums; there's a good dose of bright perfume and red florals. On the palate it has a thread of toasted spices and concentrated red cherry/plum flavours. Silky from top to tail.
Nick Stock, Gourmet Traveller WINE

2014 Burn Cottage Vineyard Pinot Noir RRP \$89

Call it a home-ground advantage, but the best of their 2014s is the Burn Cottage Burn Cottage Vineyard Pinot Noir a bold, flavoursome, polished and utterly delicious Central Otago pinot from the Sauvage Family Vineyard at the southern end of the Pisa Range in the Cromwell Basin. The personality and power of this wine is deftly captured, delivered as a super fresh and beautifully balanced pinot. Aromas run from orange rind to blueberries, raspberries, red cherries and sweetly toasted oak spice. The palate is pitch perfect, to the point that it seems almost weightless, yet there's a bright and pure core of blueberry and red cherry flavour. Fine tannins command respect, the acidity sits just right, brambly red and blue fruit flavours hold fresh right through to the cherry pip finish. Delicious now, it will deliver even more with five-plus years in bottle.
Nick Stock, Gourmet Traveller WINE



[Back to headlines](#)

SMOKIN' ALE

Just thought we'd throw this one into the mix for those who'd like to slip into something a little more smoky this spring. Napoleone Brewers, the beer brethren of Punt Road winery, present their Rauchbier, a smoked German-style lager using Manuka wood. Its sweet, smooth entry is nicely counterpointed by a crisp savoury finish, making it an x-factor thirst quencher and versatile food beer. Perfect, in fact for barbecue season; a steak sanger loaded up with onions, or old-school Aussie burger with the works, would go down a bloody treat.

Napoleone Brewers Rauchbier RRP \$112 (12 x 500ml)

Silver medal Smoked Class, Australian International Beer Awards 2016

[ABV: 6%; IBU: 25; Yeast: Saflager w- 34/70; Malt: Gladfield Manuka Smoke, Munich, Pilsner; Hops: Magnum (bittering), Saaz (whirlpool).] Rich ham hock, smoky-sweet bacon, touch of citrus and peppery spice with a dry, crisp finish.

[Back to headlines](#)

IMPORTS

ROSI RAMPS IT UP

Rosi Schuster kind of snuck quietly into our portfolio a couple of years back, after we were introduced to these wines via fellow Burgenland superstar Roland Velich of Moric. The wines are quite something, with a true deliciousness about them right across the range. Having tried these at ProWein this year, we didn't hesitate to ramp up our order to show a fuller array of Hannes Schuster's creations.

Stephan Reinhardt of **Wine Advocate** also caught up with winemaker Hannes Schuster in Düsseldorf, and his impressions give a real sense of what these are all about. The entry-level Rotburger is "a lovely pure and stimulating red that is better to quaff than to describe," while the Sankt Laurent at the same price point, is a "light and fresh, silky textured, very elegant, pure and salty red with a lovely grip and just 11% alcohol". Then, heading up to single-origin wines such as the Sankt Margarethen Blaufränkisch, this is the kind of thing you get: "What purity, vitality, finesse and elegance!" Indeed, you cannot but love them.

The winery was founded in 1979, the year that the parents of winemaker Hannes Schuster got married. The estate works with around 11 hectares of vines, the oldest of which are 60 years old. Hannes and his mother Rosi farm the vineyards organically and pursue small yields of exceptional fruit. Musts are fermented gently in wooden or stainless steel open-top fermenters. Both alcoholic and malolactic fermentations are spontaneous. The soils are quite diverse because the Schusters work in various villages in the surrounding areas. In the main these are sandy, loamy soils, limestone soils and clay-loam soils, with slate featuring to a lesser extent.



2015 Rosi Schuster Aus den Dörfern RRP \$41

*Hannes Schuster's 2015 Aus den Dörfern is a spectacular white wine made from 80% Grüner Veltliner and 20% diverse varieties planted not exactly as a field blend, but row by row which were all picked separately. One-third of the wine (from the Grüner Veltliner) has seen new oak, the rest was raised inox. The result is super-clear and precise on the nose and reveals a great purity and finesse on the palate. The finish has a lovely grip and reveals a lingering salinity and great tension. This is a gorgeous, medium-bodied and terroir-driven wine from gneiss (75%) and chalky soils (25%). Highly recommended! 91 points. **Stephan Reinhardt, Wine Advocate***

2015 Rosi Schuster Rotburger RRP \$41

Schuster's 2015 Rotburger Burgenland is a very clear and aromatic, fresh and fruit-driven, easy-

*drinking Zweigelt. It's a lovely pure and stimulating red that is better to quaff than to describe. 86 points. **Stephan Reinhardt, Wine Advocate***

2015 Rosi Schuster Sankt Laurent RRP \$41

*From young vines from different villages and raised in traditional oak vats, the 2015 Sankt Laurent Burgenland (tasted as a barrel sample at VieVinum; the bottling is scheduled for end of June) is a light and fresh, silky textured, very elegant, pure and salty red with a lovely grip and just 11% alcohol. Very stimulating. 87 points. **Stephan Reinhardt, Wine Advocate***

2013 Rosi Schuster Donnerskirchen Sankt Laurent RRP \$127

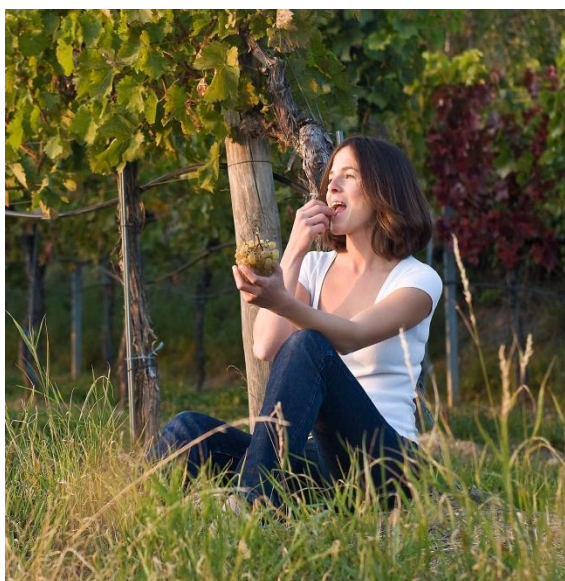
*Dark cherry-colored, the 2013 Donnerskirchen Sankt Laurent from the schist soils above Donnerskirchen (Leithagebirge) opens dark, spicy and mystical, revealing a great purity and intensity of coolish fruit aromas, graphite, crushed stones, teapot and beetroot. Intense and juicy, but very elegant and fresh on the palate, this is a full-bodied, complex and finesse-full red, something between classic claret and Pinot Noir. The finish is long and vital, reveals a delicate grip and will certainly please at least all true Riesling fans. What tension and purity, what grip and tension! Still not a really great wine, but what a lovely village wine! 93 points. **Stephan Reinhardt, Wine Advocate***

2013 Rosi Schuster Sankt Margarethen Blaufränkisch RRP \$127

*The 2013 Sankt Margarethen Blaufränkisch is a great village wine from Austria's Burgundy. Concentrated and fleshy, with white-pepper powder and black-olive flavors highlighting the perfectly ripe dark cherry, blackberry and cassis aromas on the nose, this is a round and full-bodied, pure, fresh and elegant wine with remarkable fine tannins. This is probably the Blaufränkisch where fruit wine drinkers and Nebbiolo fans could come together. The concentration here is enormous and so is the tannin and acidity, but also: how refined. The finish is pure, fresh and long and reveals a stimulating robustness with leather and tobacco flavors in the aftertaste. What purity, vitality, finesse and elegance! 94 points. **Stephan Reinhardt, Wine Advocate***

[Back to headlines](#)

NEW GROISS GRÜNERS



We've been having a merry old time with Ingrid Groiss's entry-level Grüner Veltliner and Gemischter Satz since they arrived back in July. Such bright, expressive wines that sing from the glass and slip down a treat.

We're pleased to bolster our Groiss offering with two distinguished, old-vine, single-vineyard Grüner Veltliners. They're a step up in depth and power, but without sacrificing any of the charm and pleasure that drew us to this Weinviertel star in the first place.

2015 Gross Grüner Veltliner Sauberg Tradition RRP \$80

Single-vineyard Grüner Veltliner from the Sauberg site's 50+-year-old vines on calcereous conglomerate soils. Selective harvesting by hand in

several passes at the beginning of November 2015. 12 hours' maceration on skins. Gentle pressing without stems. Fermented with indigenous yeasts in used Austrian oak barrels. Aged for 10 months on full lees until bottling in September 2016. Alcohol 13.5%; residual sugar 2.4g/L; acidity 5.7 g/L. Complex nose with white pepper, herbal notes and juicy, ripe yellow fruits. Powerful body on the palate. Full, balanced, elegant and minerally in the mouth with a salty finish. Great potential.

2015 Gross Grüner Veltliner In der Schablau RRP \$52

Single-vineyard Grüner Veltliner from the In der Schablau site's 50+-year-old vines on conglomerate soils. Selective harvesting by hand at the beginning of November 2015. Eight hours' maceration on the skins. Gentle pressing without stems. Fermented with indigenous yeasts in stainless steel. Aged on full lees for 10 months until bottling in September 2016. Alcohol 13%; residual sugar 1.8g/L; acidity 6g/L. Complex nose with yellow fruits, pears, quinces, grapefruit and tobacco. Tight and powerful on the palate with lively acidity and elegant spice through the finish. Great length and potential.

2015 Groiss Grüner Veltliner Weinviertel DAC RRP \$31

*There is an earthy aspect to the yeasty flavors on the nose. The palate counters this with pure, streamlined lemon freshness and the very slightest of spritz. Very refreshing and wonderfully clean-cut citrus notes on a slender, zippy body. 90 points. **Anne Kriebiehl MW, Wine Enthusiast***

2015 Groiss Gemischter Satz RRP \$34

*While the nose is slow to express itself, the palate immediately bursts with crisp, tart apple, with fresh, green pear, with ripe but zesty citrus. There is an innate lightness and lovely depth in this unforced, honest and utterly refreshing wine. It comes on light feet and draws you in with its fresh-faced authenticity. More please. 92 points. **Anne Kriebiehl MW, Wine Enthusiast***

[Back to headlines](#)

POP A PITT NAT

Gerhard Pittnauer's creative juices flow like the silkiest St Laurent across a thirsty tongue. There's just no stopping the man. Totally new here is his 2015 méthode ancestrale (AKA pétillant naturel, or pet nat) rosé. It's arrived with restocks of the 2015 Mash Pitt, the skin-contact white blend of Grüner Veltliner, Chardonnay and Sauvignon Blanc that sold out within a week of arrival last time round. We've also got magnums of both the addition-free Dogma St Laurent and Dogma rosé.

It should perhaps be mentioned that these new wines are not a novelty and nor are they distracting Gerhard from producing his superb, established wines to an ever higher level. The skin contact and addition-free wines have been part of the Pittnauer armoury for some time, and continue to run alongside the superb core wines: Blaufränkisch rosé, Pitti red blend,



varietal Pinot Noir, Zweigelt, Blaufränkisch and St Laurent – plus the exceptional single-vineyard wines from the likes of Rosenberg, Altenberg and Baumgarten.

2015 Pittnauer Pitt Nat RRP \$52

Blend of 90% St. Laurent and 10% Blaufränkisch grown on light, sandy soils of different sites in the Neusiedlersee region. Fermented with natural yeasts and bottled at a density of 1,008, with final fermentation taking place in the bottle. No sulphur, sugar or selected yeasts added at any time. It's the colour of smoked wild salmon with some yeasty cloudiness. Aromas of strawberries, greengages with a hint of sage. Zippy on the palate with stewed fruit and orange peel. Gently structured on the animating finish.

2015 Pittnauer Mash Pitt RRP \$62

A blend of Chardonnay, Grüner Veltliner and Sauvignon Blanc from various sites around the subregion of Gols in Burgenland. 100% skin fermented (partly whole bunches, partly destemmed) for 20 days on average. Final fermentation in fuder and used barriques. No racking, aged on full lees for eight months. No additives and no sulphur added during the whole process of vinification. No filtration. Blended immediately before bottling.

Tawny coloured with orange reflexes, slightly yeast clouded. Aromas of baked apples, sourdough bread and linseed oil. Powerful and creamy on the palate, impressive tannin structure. Ripe peach, grapefruit and walnut; rich and complex. Vivid acidity on the finish and a savoury aftertaste. Great aging potential.

2015 Pittnauer Dogma Rosé RRP \$41

MAGNUM RRP \$120

Rosé Dogma 2015 is a blend of biodynamic Blaufränkisch and St Laurent grapes grown on various light sandy sites around the Neusiedlersee region of Austria's Burgenland. This undergoes spontaneous fermentation and nothing is added, including sulphur, throughout the entire process. Bottled unfiltered.

This rosé has a light, raspberry hue with a slight yeast haze, and surprises with intense aromas of strawberries, rhubarb and orange zest. It has a fresh and delicate mouthfeel and is juicy, soft and harmonious on the palate. It has pleasant acidity and savoury tones on the finish.

2015 Pittnauer Dogma St Laurent RRP \$52

MAGNUM RRP \$136

100% St Laurent from the light, sandy soils of various sites across the Neusiedlersee region of Burgenland. Destemmed, not crushed, with 15% whole bunches included in the ferment. Vinified in stainless steel, with 18 days' skin contact in total. Aged on full lees for eight months in tank. Nothing added, including sulphur. Bottled unfiltered.

The wine is dark cherry red with violet reflections and a slight cloudiness. Aromas of red berries, plums and lychees with expressive peppery, herbal spiciness. Grippy on the palate, with vivid acidity and a gentle structure. Vibrant and vigorous. Complex and light at the same time. Savoury finish and an animating aftertaste.

[Back to headlines](#)

GABRIEL-GLAS REFILL

It seems that word is really out on the Gabriel-Glas. We had something of a run on the Austro-Swiss super stem of late, and so a new mid-October shipment is most welcome.

To recap a bit, this is the glass that's been an essential part of the CellarHand scene ever since we stumbled on it at Franz Hirtzberger's Wachau winery years ago. We use it personally and professionally, and find that whatever's in the glass – Mosel to Meursault, Burgenland to Bannockburn – sings from it. There are already plenty of converts out there: customers who've



stashed some away for personal use or fitted out the entire restaurant with Gabriels.

The glass is the brainchild of Swiss-German wine writer René Gabriel, who developed it with Austrian glass innovator Siegfried Seidl and launched it in 2010. The glass has a unique selling point, as well as ticking the most important boxes for any great glass: it feels great in the hand and on the lip, and makes wine look, smell and taste the best it can. Its singularity lies in the fact that it is a universal glass – a single design that works for red and white wines, be they still, sparkling or sticky.

One of America's most respected wine bloggers, **David White** of **Terroirist.com**, saw the uptake of the universal glass by the general wine-drinking public as one of the three key trends of 2015. "Expect consumers and industry leaders alike to fawn over Gabriel-Glas. The company produces just one glass and it has quickly become my favourite."

The range starts with the standard ("StandArt") version – a machine-cut, dishwasher-safe, lead-free crystal glass. The other option is the Gold Edition, a mouth-blown glass that is lighter and finer but otherwise identical. The StandArt glass weighs in at just 145g and the mouth-blown Gold Edition a mere 90g.

NZ wine writer **Bob Campbell MW** declares the glass "brilliant". "I can endorse the way that the Gabriel Glass amplifies the wine's bouquet and is brilliantly fine and light," he says. "It's wafer thin and an absolute delight to use," he concludes.

All prices below are RRP.

Gabriel-Glas StandArt *Machine-cut, 510ml glass weighing 145g*

Per stem: RRP \$16 (minimum order 24)

Twin-pack: \$35

Six-stem gift pack: \$106

Gabriel-Glas Gold Edition *Mouth-blown 510ml glass weighing 90g*

Twin-pack: \$76

Six-stem gift pack: \$246

[**Back to headlines**](#)

NO LANGHE NO LONGER

"If there is an estate in Barbaresco that deserves more attention, it is without question Cigliuti," wrote **Antonio Galloni** of **Vinous Media**. That was, and is, only too true. But one wine that did get the attention it deserved was the 2013 Cigliuti Langhe Nebbiolo – so much so, that it ran out in the blink of an eye. **Gary Walsh** of **The Wine Front** called it "Pure, classic Nebbiolo,

unadorned and beautiful” and **Ralph Kyte-Powell** called it “a great introduction to Piedmont's fabled Nebbiolo”.

We're pleased to say that this Barbaresco born-and-raised beauty is back – this time from Piedmont's mighty fine 2015 vintage.

2015 Cigliuti Langhe Nebbiolo RRP \$47

100% Nebbiolo from 15-year old vines growing on the Bricco di Neive cru Barbaresco site. The vineyard has a southwestern aspect and sits on calcareous, sandy at 350m above sea level. The must is fermented in steel vats at controlled temperatures months and aged for five months in steel and another five months in Slavonian oak barrels.

[Back to headlines](#)

KABINETT RESHUFFLE

“Rarely have we seen so much anticipative raving from winemakers, grower associations and merchants alike than for the 2015 vintage,” barked the acid hounds of **Moselfinewines.com**. Erni Loosen was one of the ravers: “Under close to perfect conditions, we were able to harvest grapes with optimal must weights and acidity levels, producing wines in all quality levels.” It is with great pleasure that we welcome a trio of Kabinetts from the 2015. Does the vintage live up to the hype? The proof is in the slatey, spicy, pure, succulent, mouth-watering pudding,

2015 Dr Loosen Bernkasteler Lay Riesling Kabinett RRP \$39

MAGNUM RRP \$103

2015 Dr Loosen Graacher Himmelreich Riesling Kabinett RRP \$42

2015 Dr Loosen Wehlener Sonnenuhr Riesling Kabinett RRP \$42

MAGNUM RRP \$103

[Back to headlines](#)



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