

Welcome to Winter!



During chilly winter months, the Tertini Wines cellar door fills with visitors who are welcomed by our knowledgeable staff, roaring log fires, a range of award-winning wines, picnic hampers, coffee, cakes, cheese plates and local produce. As our popularity grows and news of our quality wines begins to spread, so does our distribution, both locally and nationally.

Nebbiolo

Tertini Wines has added another Italian grape to its range of wines. Nebbiolo is the classic Piedmontese grape that makes the much sought-after Barolo and Barbaresco wines. Traditionally, these wines are described as having scents of black tar and roses, with a tenacious tannin structure which lessens after long periods of barrel ageing. Our winemaker, Jonathan Holgate has coaxed this cool climate grape into a much more accessible style, which is proving to be very popular among visitors to the cellar door. Tertini Wines Nebbiolo 2010 is made from 18 year old vines and fermented at warm temperatures to aid in extraction. The wine spent 8 months in large-format French oak before being bottled in April. The wine has a bright garnet colour and aromas of cherry, spice and chocolate. Its silky texture, medium weight, hints of spicy oak and long finish make it an ideal accompaniment with mushroom risotto, grilled steak, osso buco, lamb roasts, winter casseroles and game.



Our wines are now available at:

The Southern Highlands

- Berida Manor, Bowral
- Biota Dining, Bowral
- Café Rosso, Bowral
- Classical Thai Cravings, Mittagong
- Eschalot Restaurant, Berrima
- Feast @ McVitty, Mittagong
- Josh's Café, Berrima
- Links House, Bowral
- Milk Factory Gallery, Bowral
- Milton Park, Bowral
- Mittagong RSL
- Moss Vale Hotel
- Onesta Cucina, Bowral
- Peppers Craigieburn, Bowral
- Peppers Manor House
- Pioneer Flask Cellars, Bundanoon
- Pizzas in the Mist, Robertson
- Stones Restaurant, Sutton Forest
- Sutton Forest Inn
- The Olive Leaf Restaurant, Bowral
- The Red Olive, Mittagong
- Three Creeks Café, Robertson
- Visitors Information Centre, Mittagong
- Vin Santo, Mittagong

Canberra

- A Bite to Eat
- Aubergine
- Courgette
- Fat Goanna
- Pulp Kitchen
- Sabayon
- Sage Restaurant
- The National Press Club
- The Plaka Restaurant

Sydney

- Bather's Pavilion, Balmoral
- Brass Monkey, Cronulla
- Buon Ricordo, Paddington
- Camperdown Cellars, Darlinghurst
- Coast, Cockle Bay Wharf
- Cotton Duck, Surry Hills
- Dank Street Depot, Waterloo
- Glebe Liquor
- Kemeny's, Bondi
- Porters, Maroubra
- Masuya, Sydney CBD
- Oyster Bay Cellars
- Pulu at Freshwater
- Rocksalt, Menai
- Rubyos, Newtown
- Summer Salt, Cronulla
- The Woollahra Hotel & Bistro Moncur
- Wildfire, Circular Quay West
- Wine Odyssey, The Rocks
- Yulli's, Surrey Hills

South Coast/ Snowy Mountains

- Addisons, Shellharbour Village
- Coedale Cellars
- Fredericks IGA Liquor, Kiama Downs
- Lake Conjola Bowling & Recreation Club
- Lake Crackenback
- Merimbula Aquarium & Wharf Restaurant
- Merry Street Restaurant, Kialoa
- Ravensthorpe, Albion Park
- The Aviator Lounge, Albion Park
- Wollongong Golf Club

Southern Highland Corporate Events

The Southern Highlands is a great place to visit in the winter months. Fine wines, swirling mists, log fires, and steaming plates of five star food can be found at wineries, restaurants and conference centres around this picturesque region.

Conference numbers to the region have been increasing steadily over the past 10 years, as news about the Southern Highlands spreads.

Southern Highlands Corporate events (SHCE) offer free venue sourcing and conference quoting services as well as offsite activities to suit your conference delegates.

Based in Bowral, just 90 minutes from both Sydney and Canberra CBDs, SHCE is a destination management company specialising in corporate tourism in the Southern Highlands.

Tertini Wines enjoy a strong relationship with SHCE, as do 40 other stunning venues and attractions in the region. Call them on **4861 5973** and take all the hard work out of organising your next event or conference.



Delishious Hampers from deliSH!

Adding to our range of fare available from the cellar door, Tertini Wines can now offer local produce, neatly packaged and ready to eat from deliSH.

deliSH gourmet hampers are filled with everything you would have picked up before you left to go wine tasting or touring the region. To make the visit easier for those who are feeling peckish, local produce hampers can be purchased directly at the cellar door saving you extra travelling time and waiting at the checkout.

Enjoy your feast in the cosy cellar door, or visit some of the attractions in the area and enjoy country life indulging in some of the region's finest produce with a glass of local wine in your hand.

The hampers are available in Ploughman's Lunch or Deluxe Picnic and include local Small Cow Farm and Highland Organics cheeses, Whitmarsh olives, Sutton Forest Olives hummous, continental deli meats from Il Topolino, bread from Flour, Water, Salt, and preserved fruits. Each pack also contains a wooden cheese board, wine glasses, cutlery, napkins and a tea towel to make your picnic even more enjoyable.

Add a bottle of Tertini wine to the experience and you have another perfect day in the Southern Highlands.



Summit Club

The Summit Club, introduced only six months ago, is proving to be a popular choice for wine lovers. Membership to this wine club offers options of 2 or 4 deliveries a year from a selection of 6 bottle packs. Each newsletter links to our wine club and on-line order system, making the Summit Club easy to access for all our customers. Summit Club Membership is free and offers award-winning wines delivered to your door as well as special vineyard trails, wine-tasting dinners and wine appreciation classes. All Summit Club members enjoy a 15% discount on wine purchased from the cellar door.

Tertini Wines Were Well Matched at Wine Dinner

Proving that Tertini wines are the perfect combination with food, the recent wine dinner held at Rubyos Restaurant in Newtown was a great success and enjoyed by the sell-out group of gourmands who attended. Guests were greeted at this popular inner city restaurant with a glass of the multi-award winning Tertini Riesling 2005, which slid down perfectly with the Tasmanian Pacific oyster served on a bed of pickled cucumber spaghetti with roasted tomato and caper dressing. The night progressed with each wine perfectly combining with its chosen match and some proving their versatility by working well with more than one dish. Tertini wines are known for their compatibility with food, and the excellent menu and top quality dishes served at Rubyos proved to be an excellent combination.

Awards

Tertini Riesling 2009 and Pinot Noir 2007 were both voted best in their class at the 2011 South Coast Wine Show.

The May/June Winestate magazine voted Tertini Reserve Arneis 2010 Top in Class with 4.5 stars.

Our Riesling 2008, Rosé 2010, Pinot Noir 2007 and Pinot Grigio 2010 were also named top or equal top in their categories.



TERTINI WINES

Currently in Stock

- Riesling 2005 (limited stock)
- Riesling 2008
- Riesling 2009
- Arneis Reserve 2009
- Arneis Reserve – Barrel Fermented 2009
- Pinot Grigio 2010
- Rosé 2009
- Pinot Noir 2007
- Nebbiolo 2010
- Cabernet Sauvignon/Merlot 2008