
LTO'S:

DECEMBER 26TH, 2025 – JANUARY 29TH, 2026

UNTIL SUPPLIES LAST

McLAREN VALE,
STH AUSTRALIA

HUGO - SHIRAZ 2020 - # 716002

Regular Wholesale: \$18.17/bottle

LTO Price: \$13.17/bottle (12 x 750ml)

100% Shiraz.

The hallmark of the Hugo range is the Hugo Shiraz. Due to the unique location of the Hugo estate at the foothills of McLaren Vale conditions are markedly cooler due to the elevation and gully breezes. This results in a longer ripening period and a more elegant McLaren Vale shiraz with great intensity of flavor's, mouthfeel & complexity. Well balanced, fruit flavours of blueberry, plum, dark cherry with hints of winter spices and fine soft tannins.

Beef fillet with horse radish & prosciutto, or locally sourced T – bone steak.



McLAREN VALE,
STH AUSTRALIA

HUGO - RESERVE SHIRAZ 2016 - # 716000

Regular Wholesale: \$37.83/bottle

LTO Price: \$27.83/bottle (6 x 750ml)

100% Shiraz.

Intense, violet/blue with ruby highlights. Clean, with lifted, fresh, dark berry fruit esters, leading to a developed bouquet that includes notes of black pepper, molasses, and vanilla.

Serve with Roasted whole fillet of beef with beetroot, Marinated kangaroo fillets, Brisket and Cheddar pie with sour cream pastry or Roast pumpkin wedges with almonds. Rabbit and mushroom pie, Leek, tarragon and Gruyere tart or Marinated hanger steak Ssäm. Rib eye steak with crispy kipfler potatoes.

92 points - James Halliday 2019 Wine Companion - June 2021



SOTTANO - JUNIOR BLEND 2021 - # 874842

LUJAN DE CUYO,
ARGENTINA

Regular Wholesale: \$13.67/bottle

LTO Price: \$10.67/bottle (12 x 750ml)

60% Malbec, 20% Cabernet Sauvignon, 20% Syrah.

The colour is an intense bright red with purple nuances. Aromas of red fruits like plums and raspberry are perceived, complexed by pepper and graphite hints provided by the varieties that compose this blend.

Great with beef or venison dishes. Also, pork loin, St. Louis pork ribs, Cuban-styled lechon, lean brisket, duck to dark turkey meat.



SOTTANO - JUNIOR MALBEC 2022 - # 874841

LUJAN DE CUYO,
ARGENTINA

Regular Wholesale: \$13.67/bottle

LTO Price: \$10.67/bottle (12 x 750ml)

100% Malbec.

Complex in nose, with fresh aromas that recall fresh cherries and strawberries. Elegant floral notes. Its concentration and smoothness combined with its acidity ensures a persistent and elegant wine.

Great with beef or venison dishes. Also try this with a chili con carne, grilled eggplant, or fish tacos. Sirloin steak, beef empanadas, pasta with tomato-based sauce, pumpkin risotto, savory cured meats like salami and Ibérico ham, mildly flavored semi-soft cheeses.



SOTTANO - CLASICO CABERNET SAUVIGNON 2022 - # 803981

LUJAN DE CUYO,
ARGENTINA

Regular Wholesale: \$16.30/bottle

LTO Price: \$12.30/bottle (12 x 750ml)

100% Cabernet Sauvignon.

Deep and intense color with ruby hues. Black pepper, red bell peppers, cassis, cappuccino, tobacco and varied spices are part of the complex aroma this wine displays. In the mouth, mint and chocolate play in perfect harmony with black fruits. Great volume in the mouth, and the tannins are firm and ripe adding to a great balance. It is just sublime.

Good pairings include steaks like ribeye and sirloin, served rare to medium-rare; braised beef short ribs; roast beef with mushroom sauce; burgers with or without rich/smoky toppings or blue cheese; roast lamb; filled/stuffed pastas with strongly flavoured sauces; grilled Portobello mushrooms; rich and creamy cheeses with robust flavour (Camembert, Gruyere etc.)

