



STUDIO **LINC**



RACHEL LINCOLN

0407 018 367

rachel@studiolinc.com.au

studiolinc.com.au

ABOUT

Hello. My name is Rachel Lincoln and with over 12 years experience designing for print and digital mediums, I have diverse skills to provide effective designs, ideas and tools that deliver results.

Design is more than just good looks. It is a critical tool to create meaningful conversations and build emotional connections in a busy and complex world.

I believe in collaboration. Taking the time to listen to your needs and understand goals forms the foundation of a solid brief to design valuable, relevant solutions. It's important to look at the bigger picture and understand the role of the project as part of your broader business objectives.

Design has to be effective. Taking a look at the current state of play is essential. Analysing your existing data, competitors and assets paints a clear picture of where you're at and identifies opportunities you may be missing. I help you find, keep and grow the right customers through effective marketing, design and print strategies.

I have many technical and creative skills that can be broadly applied to print design, digital projects and marketing strategies.

Design delivers results. Designing for clients across different industries – food, wine, healthcare, conferences, events, advertising and marketing to name a few – over the last 12 years has been the most valuable training ground. I also have a Bachelor of Digital Media and Graduate Certificate in Design from the College of Fine Arts (UNSW).

My attention to detail, honesty and integrity has helped develop successful long term partnerships. I'm committed to making the delivery system smooth and easy, leaving you with more time focus on what you do best.

DIGITAL PROJECTS



STUDIO **LINC**

Bridge The Gap

WEBSITE

SUMMARY

Design and build of a responsive website that reflect the newly defined visual identity. The contemporary aesthetic allows users to engage with the key messages, content and calls to action. Information is presented in the context of how it benefits/is relevant to visitors.

INVOLVEMENT

Lead designer and developer



The Physio Depot

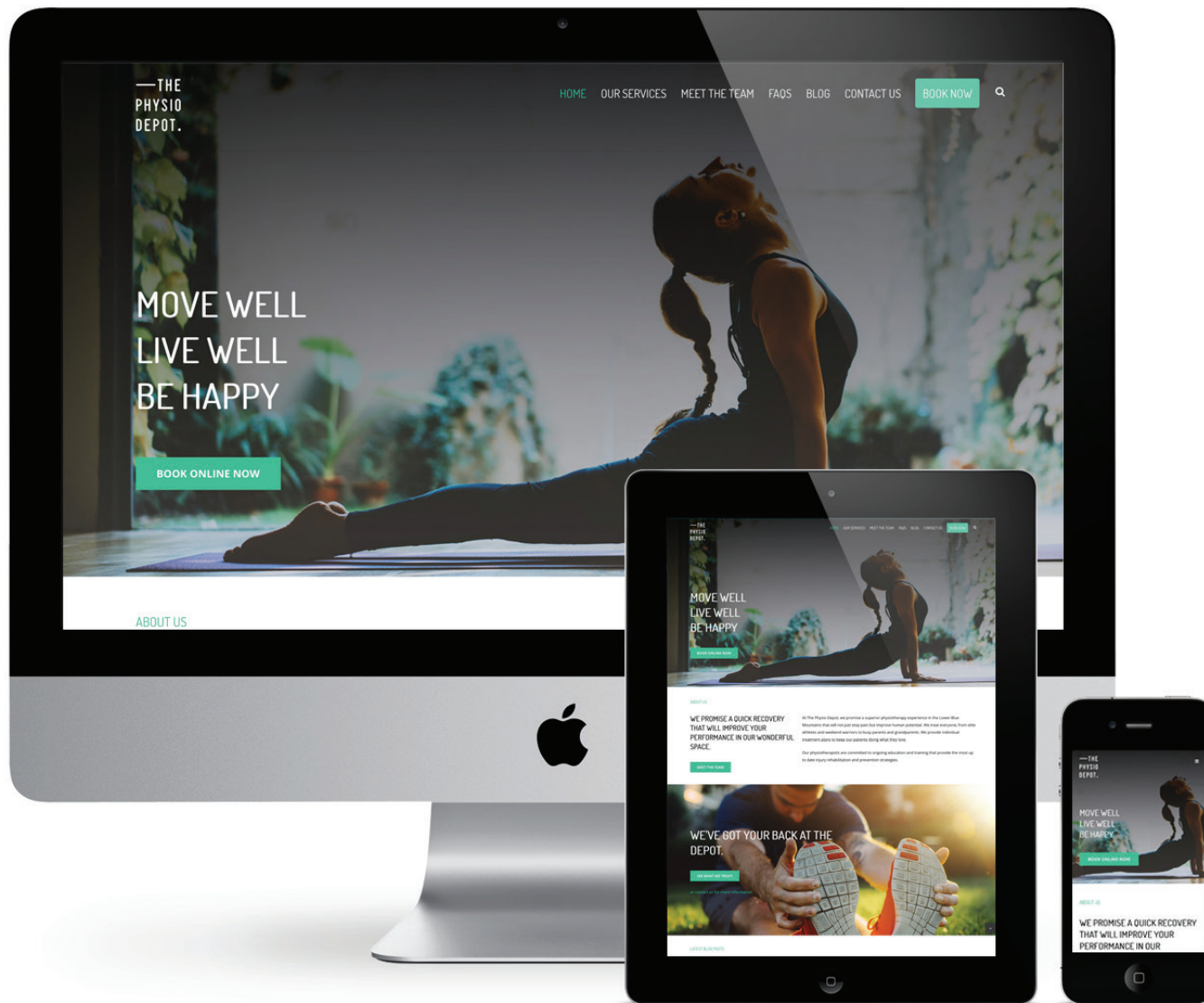
WEBSITE

SUMMARY

Design of responsive for new business to communicate values and services, optimise for SEO and drive online bookings.

INVOLVEMENT

Lead design and developer



Nerada Tea

WEBSITE

SUMMARY

Delivery of new company website for Nerada Tea. Key objectives were to communicate brand story and provenance of key products, implement blog and online store to manage sales of online-exclusive products.

INVOLVEMENT

Project management and creative direction



Nerada Tea

EMAILS

SUMMARY

Design of responsive email template for use across a range of email automations and monthly newsletters. Also provided regular creative input for messaging, themes and copy for each monthly newsletter.

INVOLVEMENT

Creative direction, lead designer, copy writing and project manager for development

Try your hand at making a batch of Anzac biscuits with our easy recipe

View this email online

Nerada

Australia's Top Drop



A CUP OF TRUE BREW

Australians' love of tea is well known, but its place in this country's history reaches far beyond white settlement. Read more about the infusions brewed by the indigenous peoples, and how tea was an essential part of life during World War I.

LEARN MORE →



DISCOVER OUR Black Tea

SHOP NOW



ANZAC BISCUITS

During war times homemade ANZAC biscuits were often sent to soldiers overseas. They are still made today in honour of the Australia and New Zealand Army Corps and are delicious served with a cup of Nerada Australian grown pesticide-free black tea.

GET THE RECIPE →



NERADA TEA ROOMS

We are pleased to announce that our Visitors Centre has re-opened under the new name of Nerada Tea Rooms. There's been some management changes and a greater focus on the free kangaroos who reside outside. We are open seven days a week from 10am – 4.30pm.

MORE INFORMATION →

Connect with Nerada



and share your #neradatea experience

VISITORS CENTRE

933 Glen Allyn Road
Malanda, Queensland 4885
T: +61 (0)7 4096 6308
E: visitorscentre@neradatea.com.au
Get directions

HEAD OFFICE

PO Box 1420
Sunnybank Hills, Queensland 4109
T: +61 (0)7 3272 0444
E: info@neradatea.com.au

unsubscribe update your subscription preferences

Queensland has had some severe weather lately, see our latest plantation video report

View this email online

Nerada

Plantation Weather Report

Our home state of Queensland has coped a battering of late, with extreme weather conditions wreaking havoc. The Nerada plantation in Malanda has not been without its challenges, we've had lots of rain but thankfully no flooding. Our Plantation Manager, Tony Poyner, gives you a firsthand tour in this short video to show you how our tea plants have fared.



Insider Exper-teas

Have you checked out our tea stories lately? There's lots of tea wisdom and facts to make the most of your brew. Read more [here](#). We have two new editions this month. Enjoy.



TASTING TEA LIKE A PROFESSIONAL

Being a tea taster would be a dream job right? But it is actually a skill honed over many years. We asked Bill Benson, our first plantation manager, how he refined his craft, the steps involved when tasting and what to look for when assessing tea.

READ MORE →



TEA AND WINE: BEVERAGES WITH A LOT IN COMMON

Tea and wine have a lot of similarities when you think about it. Both drinks are dependent on the forces of nature as well as the skill of the grower and blender. Learn more about what these two beverages have in common in our blog.

READ MORE →

Cooking with Nerada Tea

There's nothing better than a family recipe to bring back memories as you reminisce about good times. We've found two tempting Nerada recipes for you to enjoy. For more, [head to our website](#).



HONEY-GLAZED CHICKEN

Fire up the barbecue and serve this honey-glazed chicken – it's a real crowd pleaser. But what does this recipe have to do with tea you ask? The secret ingredient is Nerada black tea – try it.

GET THE RECIPE →



GRANNY'S NUTTY WONDERS

This delicious biscuit recipe has been a long-time favourite of the Russell family, owners of Nerada Tea, especially when served with a cup of our Australian grown black tea. We suggest making a double batch for when guests drop in.

READ MORE →

Your #neradatea photos

Nerada Tea

CONTENT CREATION

SUMMARY

Concept development and creative direction to create visual content for use across website, emails and social media channels.

INVOLVEMENT

Briefing, creative direction, propping and styling



Nerada Tea

RECIPE EBOOK

SUMMARY

Design of a recipe ebook as an incentive to encourage email recruitment via the website. The recipes were all photographed to create a unique piece for the brand. The results for the campaign were also excellent, with hundreds of new subscribers added to their email list.

INVOLVEMENT

Briefing, creative direction, lead designer and recipe editing

Australia's Freshest Tea

Nestled among Queensland's highest mountain range, 740 metres above sea level, you'll find the picturesque Atherton Tablelands. It's an hour and a half from Cairns, and an often undiscovered part of Australia. For Nerada Tea, it's our backyard.

This region has the perfect climate to grow world-class tea. Rich volcanic soils, a unique micro-climate and tropical rainfall allow our tea to grow in perfect harmony with the surrounding environment and World Heritage-listed national parks.

Our single-origin 360-hectare tea estate is something special. We use no pesticides in the cultivation of our tea. This can be tough, but our commitment to sustainable farming practices has gained us Rainforest Alliance certification. It also allows the rare Lumholtz's Tree Kangaroos residing on our tea estate to thrive.

You can taste the quality and freshness in every sip of our tea, with the journey from crop to cup taking as little as four weeks. Though small by global standards, we still produce approximately 1.5 million kilos of Australian-grown black tea each year. That's almost 750 million cups of tea, all harvested and packaged with love by our Queensland team.

Because we know that tea is best enjoyed with friends – and preferably with a sweet treat – we thought we'd share some of our favourite homegrown teatime recipes for you to try.

So put on the kettle and enjoy cooking with Australia's freshest tea.

neradata.com.au



Nerada Tea Estate

Nerada

Lemon Myrtle & Wattleseed Shortbread

SERVES 8-10

This is shortbread with an Australian twist. The wattleseed provides a subtle nutty flavour, while Nerada's Lemon Myrtle Black Tea adds a zesty finish.

INGREDIENTS	METHOD
1 tbsp Nerada Loose Leaf Black Tea with Lemon Myrtle	1. Place tea and wattleseeds in a food processor and pulse for a few seconds to release the aroma and break down the coarseness. You could also do this with a mortar and pestle.
2 cups roasted and ground wattleseeds	2. In an electric mixer, cream the butter and sugar until pale and fluffy.
225g butter	3. Add the wattleseeds and tea to the butter mixture and mix until combined. On a slow setting, add the flour to the butter and mix until fully combined.
115g caster sugar	4. Wrap the dough in plastic wrap and refrigerate for 2-3 hours until firm.
340g plain flour	5. Preheat oven to 150°C (130°C fan-forced) and line two baking trays with baking paper. Place a piece of plastic wrap on your bench top and lightly dust with flour. Place the dough on the plastic wrap and top with another layer of plastic. Roll out the dough to approximately 5mm thick between the two layers of wrap.
2 tbsp icing sugar, to dust shortbread	6. Remove the top plastic wrap and cut cookies into your preferred shapes. As these are very delicate shortbread cookies, use the bottom layer of plastic wrap to help transfer biscuits to the baking tray.
	7. Bake for 20-25 minutes or until light golden.
	8. Remove shortbread from the oven and allow to cool on the trays. Sprinkle with icing sugar and enjoy!

neradata.com.au



Nerada

Flourless Chai Chocolate Cake

SERVES 6-8

Rich, dense and decadent, this cake is for chocolate lovers & too. To complement the warm, > a mug of Nerada Chai of course!

Preheat oven to 170°C (150°C fan-forced). Grease and > 20cm springform cake tin with baking paper.

Place the Chai tea bags and milk in a small saucepan, > bring to the boil, then turn off the heat and allow > egg for 15 minutes, then strain, discarding tea bags.

Place the chocolate, butter and sugar in a heatproof bowl > a saucepan of simmering water. Stir through the > hot chai milk until melted and smooth.

Beat the egg yolks until pale and fluffy. Clean the > tin and then whisk the egg whites in a separate clean > until soft peaks form.

Fold the egg yolks into the chocolate mixture, then fold in > moist malt and cardamom until combined.

Fold the egg whites into the chocolate almond > cake tin, then pour your prepared cake tin > for 40-50 minutes. Stand for 10 minutes (or more) > then remove from tin and cool completely on > tray. Serve dusted with cocoa, if desired.

neradata.com.au



Nerada

Iced Green Tea with Lemon & Lime

SERVES 4-6

Zesty yet sweet, this easy iced tea is the perfect thirst quencher and a brilliant non-alcoholic drink. Make a jug or two to share with friends at your next barbecue.

INGREDIENTS	METHOD
5 cups (1.25 litres) water	1. Bring 2 cups (500ml) water to the boil in a medium saucepan. Once boiling, remove from heat, add the tea bags and set aside to steep for 2-5 minutes.
5 Nerada Organic Green Tea Bags	2. Using a large spoon, gently press the tea bags against the side of the pan to extract the tea as much flavour as possible. Carefully remove and discard the tea bags.
1/2 cup (60ml) lime juice, plus 3 lemons, sliced, to garnish	3. Add honey and stir until dissolved.
1/2 cup (60ml) lemon juice, plus 2 lemons, sliced, to garnish	4. Combine lime and lemon juices and 3 cups (750ml) cold water in a large jug.
1/2 cup (100g) honey, or to taste (up to 1/2 cups (100g))	5. Pour the mixture into the jug and stir until well combined. Add more honey to taste, if desired. Chill in the fridge.
	6. Serve chilled green tea over ice, garnished with lime and lemon slices, and mint leaves.

To serve: ice cubes, small mint sprigs

neradata.com.au



Nerada

Earl Grey Ice Cream

SERVES 4-6

A delicious dessert for any tea lover, this luscious ice cream is infused with the delicately perfumed notes of Nerada Earl Grey Tea.

INGREDIENTS	METHOD
2 cups (500ml) thickened cream	1. Place cream and milk in a heatproof bowl over a saucepan of gently simmering water (the bottom of the bowl should not touch the water). Whisk in 1/2 cup of the sugar, the tea and 1/2 tsp salt, whisking until sugar and salt dissolve. Warm the mixture until steam rises from the top, then remove from heat and strain mixture into a bowl.
1 cup (250ml) whole milk	2. Meanwhile, prepare an ice bath in a large bowl, then place another bowl over it. Set aside.
1/2 cup (100g) caster sugar	3. Whisk the egg yolks with the remaining 1/2 cup sugar in a bowl until combined and sugar dissolves. Whisking continuously add a splash of the hot milk mixture to the yolk. Gradually whisk in half the milk mixture, then add yolk mixture to the remaining milk mixture.
6 Bag Nerada Loose Leaf Earl Grey Tea	4. Place custard mixture in bowl over a saucepan of simmering water again, the bottom of the bowl should not touch the water. Reduce heat to low and cook custard, stirring continuously with a wooden spoon, until steam begins to rise from the surface and the custard thickens enough to coat the back of the spoon. To test if it is thick enough, run a finger through the custard on the back of the spoon. If a trail remains, the custard is ready to be cooked.
1/2 tsp salt	5. Strain custard into the bowl sitting over the prepared ice bath and stir for 2-3 minutes, or until cooled. Transfer custard to a container, cover and refrigerate for at least 4 hours or overnight.
6 large egg yolks	6. Pour the chilled custard into an ice cream maker and freeze according to the manufacturer's instructions. Churn ice cream until the texture resembles 'soft-serve' vanilla ice cream to a storage container and freeze until ready to serve.

neradata.com.au



Nerada

Christmas Cake

SERVES 8-10

This rich, fruit-filled traditional cake is sure to be the star attraction at any festive gathering, and it's incredibly easy to make.

INGREDIENTS	METHOD
750g salted butter	1. Place the fruit, peel, almonds and orange and lemon zest in a non-reactive bowl. Pour over the lemon juice and Nerada Black Tea, stir to combine, then cover and refrigerate overnight.
500g currants	2. Preheat oven to 150°C (130°C fan-forced) and grease and line a large cake tin with baking paper.
250g raisins	3. Beat the butter and sugar until smooth. Add eggs one at a time, beating well between each addition. Fold in the fruit mixture and marmalade, then lift in the flour, a little at a time, mixing well after between each addition.
100g dried cherries	4. Pour batter into the prepared tin, smooth top, and decorate with extra whole nuts and fruit. If rising, then bake for 4 hours or until a skewer inserted into the centre comes out clean. Cool in the tin for 10 minutes, then turn out onto a wire rack to cool completely.
50g mixed peel	5. This cake is delicious served as it is, but you can decorate with a layer of marzipan, then fondant icing, if desired.
200g blanched almonds, chopped	
Grated zest of 1 orange	
Grated zest and juice of 1 lemon	
120ml (1/2 cup) freshly brewed strong Nerada Black Tea	
500g butter	
500g sugar	
8 eggs	
2 tsp marmalade	
500g plain flour	
125g self-raising flour	
Extra whole nuts and glaze	
Fruit (optional) to decorate	
Marzipan and fondant icing (optional), to decorate	

neradata.com.au



Nerada

Australian Teatime Recipes



FREE
CLASSIC FLIGHT TASTING
EXPERIENCE FOR TWO
Find your region inside

Home grown Hunter Valley guide

Restaurants · Romantic Experiences · Local Produce · Breakfasts
Take Away · Accommodation · Great Cellar Doors

Visit our Cellar Doors



Scarborough Wine Co. Gillards Rd

The Scarborough family would like to invite you to experience one of the most unique tasting experiences in the Hunter Valley. Revel in the home grown environment that extends from the warm welcome at our inviting cellar door, to the taste of our wines that are distinctly regional. For a taste of home grown hospitality, make sure you visit our Gillards Road cellar door.

📍 179 Gillards Rd, Pokolbin



Scarborough on Hermitage

Scarborough on Hermitage is another home for Scarborough Wine Co. This bright, modern space is one of the Hunter Valley's most exciting venues and offers a unique and exceptional tasting experience. If you want a definitive Hunter Valley experience and to feel like you are part of the extended family, make sure that you stop by.

📍 972 Hermitage Rd, Pokolbin

✉ cellar@scarboroughwine.com.au ☎ 1300 888 545

For groups of 8 or more bookings are essential. If you do not book, please do not be surprised if we are unable to accommodate you.

Home grown Hunter Valley guide
SCARBOROUGH WINE CO.

Our Tasting Experiences

At both our Cellar Doors we currently have a selection of our Offshoot, Classic and 'The Obsessive' Ranges available for tasting. When you arrive at either of our cellar doors, we invite you to choose a tasting experience that suits you from the selection below. Our SIP Experience and all Group Tastings (8+ people) must be booked in advance.

Offshoot Tasting Four wines from our Offshoot Range <i>Complimentary</i> 📍 🕒 12-1pm	Flight of Four Four wines of your choice <i>Complimentary</i> 📍 🕒 12-1pm
Red Wine Lovers Selection of current and museum release Pinot Noir, Red Blend and Shiraz. <i>\$10pp, refundable with purchase</i> 📍 🕒 12-1pm	Chardonnay Lovers Selection of current and museum release Chardonnay <i>\$10pp, refundable with purchase</i> 📍 🕒 12-1pm
Classic Flight Wines from our Classic and Offshoot Ranges <i>\$10pp, non-refundable</i> 📍 🕒 12-1pm	Get Obsessive Selection of wines from our Offshoot, Classic and 'The Obsessive' Ranges <i>\$10pp, refundable with dozen purchase</i> 📍 🕒 12-1pm
Group Tasting Selection of eight wines for groups of 8 people or more <i>\$10pp, non-refundable</i> 📍 🕒 12-1pm	SIP Experience <i>(Available at our tasting venue only, \$10 per bottle per person)</i> Selection of wines from our Offshoot, Classic and 'The Obsessive' Ranges served with local cheeses and smallgoods. <i>\$40pp (120 for Platinum, Young Club or Wine Club members), non-refundable</i> 📍 🕒 12-1pm

Home grown Hunter Valley guide
SCARBOROUGH WINE CO.

Scarborough Wine Co

HUNTER VALLEY GUIDE

SUMMARY

Design of Hunter Valley Guide to use as a recruitment tool on website and Google Ads campaign. A mobile first experience was paramount to cater for visitors accessing information on the go.

INVOLVEMENT

Lead designer



Restaurants

There are so many great places to eat out in the Hunter Valley so you really will be spoilt for choice when trying to decide where to go. Here are a few suggestions to get you started on your search for the ultimate dining experience in the Hunter Valley.

Home grown Hunter Valley guide
SCARBOROUGH WINE CO.

Casual Dining

Amanda's on the Edge: The daily curry is always a winner, as are the picturesque views from the restaurant.

1039 McDonalds Road, Pokolbin NSW 2320
www.amandas.com.au

The Cellar: If you have a large group chef Andy Wright offers a whole suckling pig on the menu with 48hrs notice - worth being organised for. 2090 Broke Road, Pokolbin NSW 2325
www.the-cellar-restaurant.com.au

Ecca Bimbadeen: It's a thrill to walk through the winery to get to the restaurant. 790 McDonalds Road, Pokolbin NSW 2320
www.bimbadeen.com.au

The Mill Restaurant: Gorgeous views over Hermitage Rd accompany the comfortable surroundings of this restaurant. Corner Hermitage Road and Mistletree Lane, Pokolbin NSW 2320.
www.estatetuscany.com.au



Local Produce



Tinklers: Pokolbin Mountains Rd, Pokolbin NSW 2320
www.tinklers.com.au/produce

Lovedale Smokehouse: 64 Majors Lane, Lovedale NSW 2320
www.majorslane.com

Binnorie Dairy: Corner of Lodge Rd. and Lovedale Rd, Lovedale, 2320, NSW
www.binnorie.com.au

Home grown Hunter Valley guide
SCARBOROUGH WINE CO.



Where to taste in the Hunter Valley

There are so many wineries in the Hunter Valley offering an outstanding range of wines and experiences. We have listed a small selection of the many cellar doors to visit. Some are new, others with a long heritage in the Hunter Valley, some with only a few wines to taste others with many. One thing is for sure, you have the opportunity to try some fantastic Hunter Valley wines.

Home grown Hunter Valley guide
SCARBOROUGH WINE CO.

Best's Wines

EMAILS

SUMMARY

Design of responsive HTML template for use across all email communication, including automations and monthly newsletter. Also provided regular creative input for messaging, themes and copy for each monthly newsletter.

INVOLVEMENT

Creative direction, lead designer and project manager for template development

IT'S A CABARET OF CABERNET!



A line-up of star performers to celebrate International Cabernet Day

The opening act? A limited edition pack of the finest samples of Great Western cabernet styles, including a classic comeback of some old favourites we discovered in our cellar.

1994 Cabernet Sauvignon
2012 Cabernet Sauvignon
2016 13 Acre Cabernet

\$200 per three-pack
(One bottle of each wine, value \$225)
\$350 per six-pack*
(Two bottles of each wine, value \$450)

**Six-pack includes free freight Australia wide for the next 48 hours only - valid until 11.59pm on Sunday, 1 September 2019.*

BUY NOW

Free Freight on your Favourites

The finale? Free freight* on six bottles or more of your favourite cabernets.

Use code **CABERNETDAY** at checkout.

**Valid until 11.59pm on Sunday, 1 September 2019. Minimum six bottle purchase. Only applies to our cabernet wines and not valid with any other offer.*



2017 Great Western Cabernet

A fine example of the Great Western cabernet style; showing rich, mocha and berry fruit with a solid mid-palate weight, thanks to superbly concentrated fruit. Smooth and velvety tannins give direction and length.

\$25 per bottle

BUY NOW



2016 13 Acre Cabernet

Deep broody aromatics of violets, peppermint and fresh tobacco leaf. The palate shows intense and vibrant dark cassis flavours that fill the mouth with layers of concentration showing elements of leaf, spice and fine tannins.

\$45 per bottle

BUY NOW



2017 Cabernet Franc

Dark red with flashes of purple and a scarlet hue. This wine unveils in the glass with blackcurrant, savoury herb and dried flowers all on show. Rounded and plush dark fruit flavours with gently drying tannins.

\$45 per bottle

BUY NOW

2017 PINOT MEUNIER PINOT NOIR



Dear Best's Wine Lover,

Vintage 2019 has kicked off. The fruit coming in is first-class and we couldn't be happier with the beginnings of our latest wines. Justin has some help in the winery with new additions to the team, including our Assistant Winemaker Brielette Rodda who we're thrilled to introduce below.

This month we're letting you in on two of our best kept secrets: our Pinot Meunier Pinot Noir and Chardonnay. Both have a loyal following, so don't delay. Our unique Pinot Meunier Pinot Noir is made with fruit from our Concongella Vineyard and is not made every year.

If you'd prefer not to order online, please call our cellar door team on (03) 5356 2250.

Cheers,
The Team at Best's Wines



2017 Pinot Meunier Pinot Noir

- This is a very special wine. The grapes come from some of our oldest vines – Old Vine Pinot Meunier as well as our Old Clone Pinot Noir and Young Vine Pinot Meunier plots. This deliciously savoury wine is only made when conditions allow.

\$45

Price per bottle

BUY NOW



2018 Great Western Chardonnay

Our 2018 Great Western Chardonnay is a cracker, it has the colour of pale straw with green hints. Aromas of gun flint and bread dough. The palate shows grapefruit characters and fine boned acidity with a creamy yet savoury finish. Be quick, this will sell out.

\$25

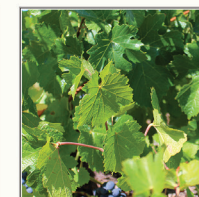
Price per bottle

BUY NOW



Introducing Our New Assistant Winemaker

Brigitte Rodda has joined the Best's team as Assistant Winemaker and we couldn't be happier to have her here.



What Vine Leaves Can Tell Us

Did you know that a grape variety can be identified just by looking at its leaves? Known as ampelography, it has

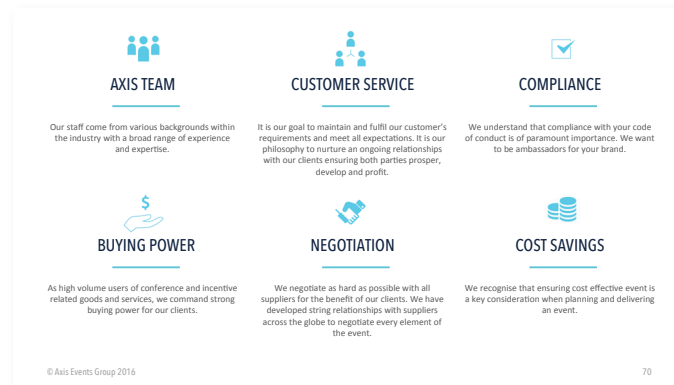
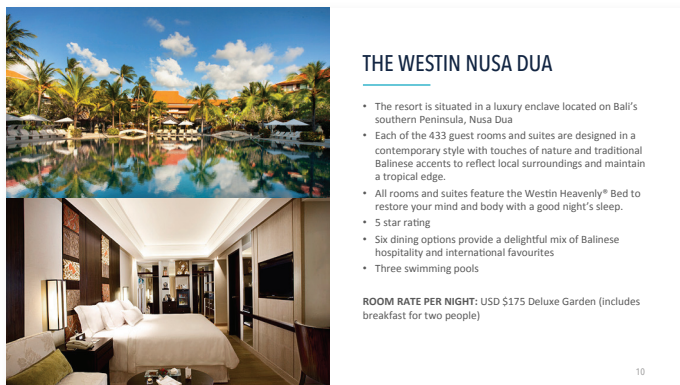
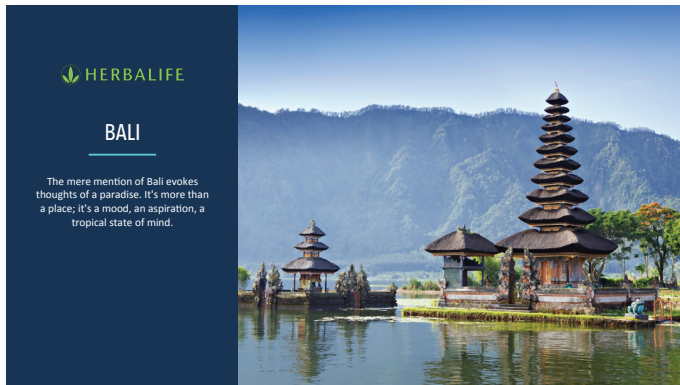
PITCH DOCUMENTS

SUMMARY

Redesign of Powerpoint template for all company staff to use for client pitches and presentations. The template had to be robust enough to cater for different clients and pitch types, and easy for staff to use to ensure the company brand was consistently portrayed.

INVOLVEMENT

Lead designer



Clear Hayes

PITCH DOCUMENTS

SUMMARY

Design of a minimalist on-screen
Keynote presentation for new client
pitch. The document also included
some animations to deliver messages
at the appropriate moment during the
presentation.

INVOLVEMENT

Lead designer





Redman Wines

CONTENT CREATION

SUMMARY

Concept development and creative direction to create content for use across website, emails and social media channels.

INVOLVEMENT

Briefing, creative direction, propping and styling



PRINT DESIGN



STUDIO LINC

Wining & Dining in Sydney

THE EMERALD CITY may be famous for it's harbour and coastline, but there are also plenty of places around the city to savour a glass or bottle of fine wine and some of the best food Australia has to offer.

ROCKPOOL BAR & GRILL

For a special-occasion dinner, there's not much to beat this grand dining room in the heart of the city. The extraordinary wine list (some 3000 wines and counting) regularly wins accolades, and features some of Best's own gems. rockpoolbarandgrill.com.au

THE LODGE BAR

Over on the Balmain peninsula on Sydney's west side, The Lodge Bar is one of those snug, welcoming locals that every suburb needs. Settle into a comfy leather lounge and take your pick from the fine-casting wine list. Bart takes it easy from various states of Australia and around the globe. thelodgebar.com.au

880

Drop into this Double Bay wine bar for a drink, lunch (Friday, Saturday and Sunday only) or dinner seven days a week. Work your way through a Portuguese-inspired menu of bar snacks or more substantial fare, and the perfect glass of fine local and imported drops, including Best's. 880bar.com.au

IVY

Often referred to as Sydney's coolest bar precinct, Ivy houses some of the most happening restaurants and bars, including the trendy Peck Club. Sit back with some friends and enjoy some of Best's finest drops such as Great Western Shilling, Bin No. 1 Shilling and Sparkling Shiraz. www.ivy.com.au

SMOKE BAR

Situated on the rooftop of the spaceship - as Harrogate House is affectionately known - Smoke Bar is the perfect place for sunset drinks overlooking the water. harrogatthouse.com.au



SEPTEMBER DRIP EDITION

2016 SPARKLING SHIRAZ

THE MUCH ANTICIPATED RELEASE of our 2016 Best's Sparkling Shiraz is about here. Launching on 1 November 2016, it's the perfect choice for the festive season. It's only made in small quantities and never lasts long - keep an eye out on your shelves so you don't miss out.

NEWS FLASH!

CHRISTMAS DELIVERIES!

It's hard to believe that Christmas is almost here. To enjoy your time in Best's wines during the festive season, **FREE DELIVERY** is available on all wine orders delivered by Christmas.

Need assistance with your selection? Check out our special offers online or call our cellar door team on 0813401220.



BEST'S RECIPES



Sparkling Shiraz & Raspberry Jellz WITH CLOTTED CREAM

THIS FESTIVE RECIPE is from everyone's favourite food icon, Maggie Beer. Our sparkling shiraz is the true hero of this dish, paired with fresh raspberries for a chilled dessert that is sure to be a hit with friends and family on a hot summer night.

700ml Best's Sparkling Shiraz

200g raspberries

50g gold strength gelatine leaves

2 packets of fresh raspberries

200ml cream

Bring the sparkling shiraz to a boil in a non-reactive saucepan, then light a match and touch it to the surface to turn off the alcohol. Turn off the heat and stir in the sugar until dissolved.

Meanwhile, soften the gelatine leaves in a small bowl of cold water for 5 minutes. Add the softened gelatin leaves to the wine mixture and stir over a low heat until gelatin is dissolved in the gelatin. Remove from the heat and allow to cool completely.

Place the raspberries into your chosen bowl or mould (it should hold about 2 litres) and slowly pour the cooled wine mixture over them so it doesn't froth. The raspberries will rise to the surface, gently press down on the raspberries with a spoon so they absorb enough of the liquid to set throughout the jelly. Refrigerate overnight to set.

Serve directly from the refrigerator or turn off by dipping the base of the mould into hot water and then turn on for a waiting plate. Serve with clotted cream.

You could also divide the mixture between individual glasses or ramekins before setting in the fridge.

Meet the BEST'S TEAM



LUCKY JOYCE Cellar Door & Wine Club Manager

Born and raised in Melbourne, but with weekly trips to a country property at Cape Lupton in South Australia, Lucy has been a true regional Aussie since childhood. Studied graphic design and photography, working in finance and advertising before joining the family business managing art and antique fairs, Japan and China. It was here that Lucy began to love Best's Western, when she met and fell in love with the wine.

Henry first met Best's in 1981 and was instrumental in a small vineyard in Great Western where they raise their first vintage of wine.

Presently Best's Wine Club Manager.

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WE READ IT ON THE GRAPEVINE

JUST AS HUMAN BEINGS have unique ways of being identified, grapes have their own kind of fingerprint in the form of their leaves.

READING THE LEAVES - NOT JUST FOR FORTUNE TELLERS

Amphiglossy is the study of leaf veins. Things began to get serious on the amphiglossy front in the 19th century, when farmers and poets from the New World, such as phylloxera and mildew, began to threaten Europe's vines. Knowing the grape variety and the disease resistance of the rootstock was vital when it came to treatment. Knowing how the leaves should look when they are healthy also helps you recognise when the vines are under stress or something is amiss.

THE FATHER OF AMPHIGLOSSY

It wasn't until the 1950s that Frenchman Pierre Galt produced his seminal work, *Précis d'Amphiglossie Pratique* (A Practical Amphiglossy), an astonishing database of 9600 types of grapevine. His other landmark books include *Viticulture* and *Viticulture de France*.



BEST'S NURSERY BLOCK - THE MYSTERY CONTINUES We're not alone in having a vineyard with different grape varieties planted together (23 in all, with eight still unidentified). Amphiglossy offers a fun and fairly easy way to identify them on the 1.3ha block, compared to the expense and time required by DNA testing. But also, neither method has been able to determine what all the vines growing in our Nursery Block are...

VISIT OUR CELLAR DOOR

In the area over cornered. We have a new cellar door. We are open Monday to Saturday from 10:00am and Sundays from 11:00am Christmas Day.

SOCIALISE WITH US

Facebook.com/bestwines @bestwines #bestwines bestwines

CONTACT US

111 Best's Road, Great Western, Victoria 3574, Australia
P: (03) 5356 2210 F: (03) 5356 2430 E: info@bestwines.com W: www.bestwines.com

SEPTEMBER DRIP EDITION

CELLAR TREASURE

— ENJOY LIMITED RELEASE BACK-VINTAGE WINES —



TACORCKING AN OLD WINE can be a magical experience. Full of memories and an eager anticipation of what's to come. Deep in the underground cellars of Best's we've carefully nurtured a range of back-vintage wines.

From time to time, we release these wines to our valued members. They make the perfect gift for someone special, or a talking point at a dinner party if you're looking for something with a little more age. Why are these wines so rare? Most wines are consumed within hours of purchase, as bottles that have been carefully cellared are rare gems. Reap the rewards of our patience (and restraint), visit our website to find specific additions of back-vintage wines. These wines are limited in nature, strike while the iron is hot to stake your claim. If you're looking for a specific vintage, be sure to call our cellar door team and they'll be happy to assist.

Congratulations to our Assistant Winemaker Brigitte Rodda and her friend Ryan Jon, who were recently engaged! Ryan literally ran from Perth to Great Western to secure a romantic proposal in the Concoqella Vineyard at Best's.

THE BEST OF THE BEST

WE'RE PROUD TO HAVE been listed at #19 in The Best Review's Top Wines of Australia and New Zealand.

A place on the Top Wines of Australia list is no small feat, as The Best Review rates over 10,000 wines reviewed each year.

The Best Review Certificate of Excellence is awarded to a select group of wineries that consistently produce excellent wine.



SEPTEMBER DRIP EDITION

Best's Wines NEWSLETTER

SUMMARY

Bi-annual publication for cellar door visitors and wine club members. The broadsheet format references the brand's 150 year history, while the design reflects the newly-established brand guidelines.

INVOLVEMENT

Creative direction, lead designer

Best's Wines

MARKETING COLLATERAL

SUMMARY

Brand guidelines were formalised and applied to promotional material, including business cards, brochure for local tourism centres, brochure and form to assist with growth of wine club and various communications for the business.

INVOLVEMENT

Creative direction, lead designer



DISCOVER OUR BEST KEPT SECRETS...



ALL WINE CLUB MEMBERS RECEIVE:

- Exclusive tastings and dinner invitations throughout the year
- Wines made exclusively for Wine Club members and fine restaurants
- Best's Concierge Service when visiting The Gramplains, Victoria
- Discount on wine purchases online and at cellar door
- Private tastings in Best's underground cellars in Great Western with personal service of back-vintage wines with cheese platter
- No wine club joining fees

SOCIALISE WITH US

Facebook: [facebook.com/bestswines](https://www.facebook.com/bestswines)
Twitter: [@bestswines](https://twitter.com/bestswines)
Instagram: [@bestswines](https://www.instagram.com/bestswines)
YouTube: [youtube.com/Bestswines](https://www.youtube.com/Bestswines)

CONTACT US

111 Best's Road Great Western, Victoria, Australia 3374
P: (03) 5356 2250 F: (03) 5356 2430 E: info@bestswines.com
www.bestswines.com



Your invitation to join

THE CONCONGELLA WINE CLUB



THE BEST PHOTOS WIN

We're giving away a twin-pack of our wine worth up to \$85 each month for our favourite fan photo.

To enter, share your photo enjoying Best's Wines at home, in a restaurant or at our historic Great Western cellar door.

Get creative and simply post your photos to social media, tag [@bestswines](https://www.facebook.com/bestswines) on Facebook or Instagram and use [@bestswines](https://www.facebook.com/bestswines).

Facebook: [@bestswines](https://www.facebook.com/bestswines) Instagram: [@bestswines](https://www.instagram.com/bestswines)



Terms and conditions apply. Visit bestswines.com/terms-and-conditions

OUR CONCONGELLA WINE CLUB is our Best Kept Secret. Why? Just like our historic vines, our members are treasured, respected and given rare access to the wines we treasure the most. Best's winemakers produce the Concongella Wines with wine club members in mind. Belonging also extends membership to become part of the Best's family.



— DISCOVERY TRIO —

Join Best's **DISCOVERY WINE CLUB** to explore our wines and the distinctive styles from the Great Western wine region. This membership is perfect for those who have limited space to store wine but are keen to try regular releases from our Great Western range, as well as a few special drops from our Concongella Collection (small parcels of premium grapes crafted into wine).

MEMBERS RECEIVE:

- A quarterly three-pack including a selection of Great Western favourites as well as a few wines from our Concongella Collection. The wines are enhanced by winemaker tasting notes and food-matching tips on Best's website.
- Quarterly deliveries are sent in March, June, September and December.
- 10% discount on all purchases made from Best's.

\$90 EACH QUARTER

FOUR SHIPMENTS PER YEAR

— MAGNUM CLUB —

Join Best's **MAGNUM WINE CLUB** to stock your cellar with age-worthy wines and fill your cabinet with drink-now drops that are perfect for the season ahead. This membership is for the wine lover who can't go without Best's finest wines, such as our Langton's classified Bin No. 0 Shiraz, our limited Concongella wines and of course our Great Western varietals. In years they are produced, you will also have access to our Thomson Family Shiraz and Old Vine Pinot Meunier.

MEMBERS RECEIVE:

- One dozen wines delivered twice a year including the super-premium Bin No. 0 Shiraz, the exclusive Concongella Collection and the regional styles in the Great Western range. The wines are enhanced by winemaker tasting notes and food-matching tips on Best's website.
- Bi-annual deliveries are sent in May and November.
- 15% discount on all purchases made from Best's with free delivery Australia wide, as well as invitations to Best's exclusive Wine Club dinners and events.

\$285-\$320 TWICE A YEAR

TWO SHIPMENTS PER YEAR

— IMPERIAL CLUB —

Join Best's **IMPERIAL WINE CLUB** to experience the very best of Best's. This membership is for wine enthusiasts who yearn to experience the ultimate in fine wine collectibility. Membership is limited to 150 members only.

MEMBERS RECEIVE:

- One dozen wines delivered four times a year including the super-premium Bin No. 0 Shiraz and first access to Thomson Family Shiraz and Old Vine Pinot Meunier in years they're produced and rare back-vintage and pre-release wines, including the exclusive Concongella Collection. Your pack includes tasting notes from the winemaker and food-matching suggestions.
- Quarterly deliveries are sent in February, May, August and November.
- 20% discount on all purchases made from Best's with free delivery Australia wide, as well as invitations to Best's exclusive Wine Club dinners and events.

\$470-\$500 EACH QUARTER

FOUR SHIPMENTS PER YEAR

JOIN OUR WINE CLUB

PLEASE SIGN ME UP TO:

☐ DISCOVERY TRIO ☐ MAGNUM ☐ IMPERIAL

BILLING INFORMATION

Name Phone
Address
Postcode
Birthday / / Is this a gift membership? Yes ☐ No ☐
Gift Recipient Name
Email Address
M/Card ☐ Visa ☐ Amex ☐
Cardholder Name
Card No.
CVC Expiry / / Signature

SHIPPING INFORMATION

☐ Same as billing address
Address
Postcode

Special Instructions

☐ I hereby authorise Best's Wines Pty Ltd, ABN 41 904 166 189, to enrol me as a member in the Best's Wines Concongella Wine Club and debit my credit card as nominated above, with the cost of my wine deliveries prior to being dispatched. I understand that I will automatically receive my wine shipment in the allocated frequency and I am liable to pay for only those wines that have been dispatched prior to my membership cancellation. I am 18 years of age or older.
Best's Wines Pty Ltd adheres to the code of practice of the Australian Direct Marketing Association. By supplying your contact details you are giving permission for Best's Wines Pty Ltd to contact you periodically via telephone, mail and email with special offers for an indefinite period.
Privacy Notice: Your information is collected by Best's Wines Pty Ltd for the purpose of processing your application and administering the Concongella Wine Club. We will use your information to inform you about Best's Wines Pty Ltd events, offers and promotions that we consider may be of interest to you. You can opt-out at any time. See our Privacy Policy at www.bestswines.com/privacy for more details.

Nerada Tea

MARKETING COLLATERAL

SUMMARY

Design of suite of collateral for use across direct-to-consumer communication. Deliverables include recipe post cards, post card to articulate product origin and brand values, tourism brochure for local visitor centres and product brochure with story of provenance and tea range.

INVOLVEMENT

Lead designer



Lemon & Ginger Iced Tea



INGREDIENTS

1 litre coconut water
3 kaffir lime leaves
4 Nerada Lemon & Ginger tea bags
ice, for serving
½ cup fresh or canned lychees, for serving
lime slices, for serving

METHOD

1. Bring the coconut water and kaffir lime leaves to a gentle simmer in a small saucepan.
2. Remove from the heat and add the Nerada Lemon & Ginger tea bags and allow to steep for two minutes.
3. Remove the tea bags and place in the fridge until chilled.
4. Fill some glasses with ice, pour the chilled infusion and garnish with lychees and fresh lime slices. Serve at once.

For more recipes, visit www.neradatea.com.au. Share your #neradatea experience with us.

@nerada_tea neradatea



Apple & Peppermint Iced Tea



INGREDIENTS

3 Nerada Peppermint tea bags
500ml boiling water
1.25 litres chilled clear apple juice
2 tablespoons lime juice
ice, for serving
2 Lebanese cucumbers, for serving
watermelon slices, for serving

METHOD

1. Place the Nerada Peppermint tea bags in a large heatproof jug and pour over the boiling water. Steep for six minutes then remove the tea bags. Place the jug in the fridge until chilled.
2. Combine the apple juice with the chilled peppermint infusion. Add lime juice.
3. Place some ice into serving glasses. Peel some cucumber ribbons using a potato peeler and add to the serving glasses with a small wedge of watermelon. Pour over the chilled peppermint infusion and serve at once.

For more recipes, visit www.neradatea.com.au. Share your #neradatea experience with us.

@nerada_tea neradatea

Where does your tea come from?

Nerada's black tea is 100% Australian grown, cultivated on Australia's largest single-origin tea estate on the Atherton Tablelands in North Queensland.

Entirely pesticide free, our tea estate lies among World Heritage rainforests, at altitude. Small by global standards, we harvest over 6 million kilos of fresh tea each year – that's almost 750 million cups of tea!

We're proud that our environmental practices have earned us Rainforest Alliance Certification, the first and only Australian agricultural entity to be awarded this accreditation.

We've crafted a fine brew, so pop the kettle on to enjoy Australia's freshest tea!



Nerada

For more information, visit www.neradatea.com.au. Share your #neradatea experience with us.

@nerada_tea neradatea

Printed on 100% recycled paper





How To Find Us

NERADA TEA ROOMS

933 Glen Allyn Road, Malanda

(07) 4096 8328

tearooms@neradatea.com.au

OPEN 7 DAYS A WEEK, 10AM TO 4.30PM*

Bookings requested for groups of 10 or more.

Closed Christmas Eve, Christmas Day, Boxing Day,
New Year's Day and Good Friday.

Australia's Freshest Tea

Nerada's black tea is 100% Australian grown. Cultivated in the lush Atherton Tablelands in Far North Queensland, our Rainforest Alliance certified plantation is 100% pesticide free.

Our 360-hectare plantation is Australia's largest tea estate.

Each year, more than six million kilograms of fresh tea leaves are harvested and processed into 1.5 million kilograms of black tea. That's nearly 50 million cups of tea!



@nerada_tea f neradatea

www.neradatea.com.au

* From January to March opening times may vary.
Please refer to our website for specific details.

Australia's Biggest Tea Plantation

Nerada

ONLY 1.5
HOURS FROM
CAIRNS



From Leaf to Cup

When you visit our Tea Rooms, you'll see for yourself what goes into the process of making our black tea. Relax with your freshly brewed cuppa and take in the views over our spectacular tea fields. This alone offers a fascinating insight into how our tea is grown here in Malanda, and why we're Australia's freshest tea.



Tea & Scones

Sit back and enjoy your favourite cup of Nerada Tea in our Tea Rooms, or take the opportunity to try something new. Our Devonshire Tea, with freshly made scones, and delicious High Tea are not to be missed. We also offer a range of snacks and light meals. Gluten-free options are available.

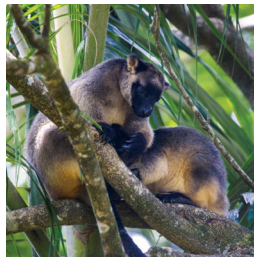


Our Special-Teas

Taste our delicious brews for yourself. Explore our range of speciality teas and gifts.



Nerada



Meet Our Neighbours

Our tea estate is also home to one of Australia's rarest animals, Lumholtz's tree-kangaroos. There's a family of them living in the trees outside our Tea Rooms. If you're lucky, you might spot one of these creatures, just remember to look up.



Organics Range

ROOIBOS & VANILLA

Pronounced 'royboss' and originating in South Africa, this tea has been consumed for centuries. Our blend is naturally sweet, with smoky, woody notes and a hint of vanilla. Free from caffeine, this infusion is ideal at any time of day.

LEMON & GINGER

This zesty combination of two of nature's most versatile ingredients is tasty and may be beneficial to your health. Both lemon and ginger reportedly aid with digestion and boost energy levels as well as providing antioxidants and immune-boosting effects.

ROSEHIP, LEMONGRASS & GINGER

Rosehip is the fruit of the rose flower and its use as a medicinal food dates back to antiquity. Blended with ginger and lemongrass, this rosehip infusion has a smooth taste.

GREEN TEA

Light and fragrant, with an inviting nutty, buttery flavour, green tea is a healthy drink choice. Research continues to reveal the many reputed health benefits that green tea has – boosting immunity, enhancing mood and aiding weight loss.

GREEN TEA & LEMON MYRTLE

Lemon myrtle is without a doubt the most popular of Australia's native herbs. With a fresh, creamy lemon and lime fragrance and taste, it brings a complementary and refreshing twist to traditional green tea.

PEPPERMINT

Peppermint has been used medicinally for centuries. With a sharp, refreshing flavour, peppermint may assist to improve digestion and reduce bloating. Its soothing properties have been shown to promote relaxation to assist with stress and sleep.

PEPPERMINT & GINGER

Peppermint and ginger are regarded as two of nature's greatest healing herbs, both used for hundreds of years. With a cool and invigorating flavour, this duo may help with bloating and detoxifying.

CHAI

Savoured for its complex and rich flavour, chai has been a popular choice throughout Asia for centuries. With hints of cinnamon, cardamom and cloves, our blend uses the finest organic spices for the perfect sweet and spicy fix.

HIBISCUS & LEMONGRASS

Hibiscus has been used in traditional medicine for hundreds of years as it reputedly helps control blood pressure and cholesterol. Lemongrass adds a refreshing, citrus flavour. Enjoy this infusion hot or cold.

CAMOMILE

Prepared using dried flowers, camomile is renowned for its subtle flavour and calming effect. Camomile has been reported to promote relaxation and soothe the nervous system, which may help with sleep, immunity and digestion.

Our tea range is available in your local supermarket. Visit our website for more information and recipes, including some delicious iced teas to enjoy in warmer weather.

www.neradatea.com.au

of Tea your Cup Nerada



@nerada_tea f neradatea

www.neradatea.com.au

info@neradatea.com.au

(07) 4096 8328

PO Box 11420

Sunshine, QLD 4109

CONTACT NERADA TEA



Fresh Black Tea

AUSTRALIAN GROWN & PACKED

Nerada's black tea is 100% Australian grown. Cultivated in the lush Atherton Tablelands in Far North Queensland, our Rainforest Alliance certified plantation is 100% pesticide free and yields 6 million kilograms of tea each year.



LEAF TEA

For those who cherish the ritual of brewing a pot of tea, our loose leaf is the perfect choice. Our Australian grown, loose leaf black tea is 100% plastic free, packaged in a cardboard box with a convenient pop-out pour spout on the side.



250g loose leaf tea

CUP OR POT BAGS

There is no need to decide between pot or cup, with tag-less tea bags you can enjoy the best of both worlds. Our Australian grown pesticide-free black tea is available in packs of 100 or 200 tea bags.



100 or 200 x tea bags

TAGGED TEA BAGS

As a tea drinking nation, Australia has fallen in love with the humble tea bag. A cuppa brewed with a tea bag is a daily ritual. Our Australian grown pesticide-free black tea is available in packs of 50 or 100 tea bags.



50 or 100 x tea bags



Nerada Tea

PACKAGING

SUMMARY
Design of packaging for new product range of loose-leaf tea tins.

INVOLVEMENT
Lead designer



Scarborough Wine Co.

MARKETING COLLATERAL

SUMMARY

Design of suite of collateral for use across direct-to-consumer communication. Deliverables include seasonal newsletter with order form and recipe postcards for display and distribution in cellar door.

INVOLVEMENT

Lead designer



gravlax

Ingredients

500g coarse sea salt
400g white sugar
1 cup finely chopped dill
60ml (¼ cup) gin or vodka
1 tbsp juniper berries, coarsely crushed
1 (about 1kg) salmon fillet, skin on and pin-boned
Dill pickles, sour cream, rye bread and lemon wedges, to serve

Method

1. Combine salt, sugar, dill, gin and juniper berries in a bowl. Place two sheets of plastic wrap, long enough to envelope salmon in, overlapping by half, on a work bench, spread with half of salt mixture, place salmon skin-side down on top, cover with remaining salt mixture, wrap tightly

in plastic, then place on a large, deep tray. Top with a smaller tray or board and weigh down with cans and refrigerate for 12 hours, then remove weights, turn over, replace tray and weights and refrigerate for another 12 hours.
2. To serve, unwrap gravlax and wipe clean of salt mixture. Using a sharp knife, thinly slice gravlax and serve with dill pickles, sour cream, rye bread and lemon wedges.



Serve with

2018 Offshoot Pinot Noir Rosé
Strawberries abound on the nose and in the mouth of our Rosé. Its creamy, more-ish texture and dry, clean finish makes it the ideal partner for the gravlax.

\$18/btl \$216/case



Smoked Trout Dip

Ingredients

1 (360g) whole smoked rainbow trout
250g tub spreadable cream cheese
¼ cup Greek-style yoghurt
1 tbsp horseradish cream
¼ cup lemon juice
2 tsp fresh dill, roughly chopped
2 tsp fresh chives, finely chopped
1 large gherkin, finely diced
½ small red onion, finely diced
Dill sprigs, lemon zest and fresh bread or crackers, to serve

Method

1. Remove and discard skin and bones from trout. Using a fork, flake into small pieces.
2. Using an electric mixer, beat cream cheese, yoghurt, horseradish and lemon

juice on low speed until mixture is smooth and combined. Fold in trout, dill and chives. Season with salt and pepper. Cover with plastic wrap. Refrigerate until ready to serve.

3. Sprinkle dip with gherkin and onion. Top with dill sprigs and lemon zest. Serve with fresh bread or crackers.



Serve with

2017 Blue Label Chardonnay
Our Blue Label Chardonnay is a modern expression of Chardonnay with lean, steely notes, peach and subtle oak. It has a long, lemony finish which pairs well with the smoked trout dip.

\$21/btl \$252/case

Heading to the Hunter Valley?

We love having visitors, which is why we have two cellar doors. The Gillards Road Tasting Room is the heart of our family business, while the Scarborough on Hermitage Tasting Room is light, bright and thoroughly modern. Our aim at both of our cellar doors is to make you feel like part of our extended family, so drop in and try one of our tasting experiences.

Gillards Road

179 Gillards Rd, Pokolbin, NSW 2320

Scarborough on Hermitage

972 Hermitage Rd, Pokolbin NSW 2320

Call: 1300 888 545

Email: cellar@scarboroughwine.com.au

Visit: www.scarboroughwine.com.au



Celebrate with Scarborough this festive season

The sun is shining and summer holidays are just around the corner, it's the perfect time of year to catch-up with family and friends. The person who always ensures our family get-togethers are fun and delicious is our mum and granny, Merralee Scarborough. She's an absolute whizz in the kitchen – the Nigella of the Hunter Valley some might say – and lucky for all of us she happily shares her recipes (see reverse side). And, of course, it's not a party until a bottle or two of Scarborough wine have been opened.

It's at this time of year we release the new vintage of our Yellow Label Chardonnay and also re-release one from our cellar. Our latest release is the 2016 Yellow Label Chardonnay made in the style that you love and expect, and from the cellar we've got a limited amount of our 2013 Yellow Label Chardonnay.

2013 Yellow Label Chardonnay – \$30/btl \$360/case

Golden yellow in colour, this Chardonnay is showing some complex notes from time in bottle. With subtle toasty oak flavours, plus melon and citrus, this is drinking well now but will also cellar for years to come.

2016 Yellow Label Chardonnay – \$23/btl \$276/case

With a light yellow hue and a luscious texture, this Chardonnay is the Yellow Label you know and love. With vanilla oak, peach and citrus notes, this has a long finish, and is perfect summer drinking.



Limited Mixed Museum Dozen

If you can't make up your mind which Chardonnay to buy then we have the Mixed Museum Dozen, which includes 4 bottles each of our 2013, 2014 and 2015 Yellow Label Chardonnay. These dozens are strictly limited, so don't miss out!

Mixed Museum Dozen – \$328/case

Bonus Bottle

With every straight or mixed dozen purchased you will receive a bonus bottle of our 2016 Yellow Label Chardonnay with our compliments.

As always, we want to thank you – our loyal Scarborough customers – for your continued support. Without you we wouldn't be here, so a big heartfelt thank you for enjoying what we do as a family.

Sam, Merralee, Jerome, Sally and staff

Win a two-night stay at Scarborough's Cottage

If you purchase a straight or mixed dozen of Scarborough Wines for this festive season not only will we send you your usual bonus bottle of 2016 Yellow Label Chardonnay, but you will also go into the running for your chance to win a two-night stay at our gorgeous Cottage in the Hunter Valley. The Cottage is our own little oasis in the middle of the vineyards.

You'll also enjoy dinner at a restaurant of your choice to the value of \$400, a private tasting and a tour of the winery – all that just for making sure that your fridge is well-stocked this festive season! You will be automatically entered into the draw with every dozen purchased.

For more details, go to www.scarboroughwine.com.au.



☐ Visa ☐ Mastercard ☐ Amex ☐ Diners

Name on Card:

Card Number:

Expiry:

Signature:

DOB:

Address:

Suburb:

State:

Postcode:

DOB:

Email:

Special Delivery Instructions

(authority to leave your wine if you are not at home to accept delivery)

Signature:

4 bottles each of 2013 Yellow Label Chardonnay, 2014 Yellow Label Chardonnay and 2015 Yellow Label Chardonnay

People \$15/case NSW, QLD, ACT and VIC: \$21/case SA, \$30/case TAS, \$45/case WA and \$50/case NT for all orders unless you are a Wine Club or Vintage Club member

Name:

Member no:

Address: ☐ Business ☐ Residential

Suburb:

State:

Postcode:

DOB:

Email:

Special Delivery Instructions

(authority to leave your wine if you are not at home to accept delivery)

Signature:

People \$15/case NSW, QLD, ACT and VIC: \$21/case SA, \$30/case TAS, \$45/case WA and \$50/case NT for all orders unless you are a Wine Club or Vintage Club member



Scarborough 'The Obsessive' Semillon

Kingfish Sashimi

Kingfish Sashimi

Who doesn't love a celebration that includes a spread of gloriously fresh raw fish? At Scarborough, our festive celebration always kicks off with sashimi, crudo or gravlax, teamed with a glass of Champagne or delicious Hunter Valley Semillon.

Thickly slice kingfish and arrange on a serving platter. Drizzle with lemon juice and oil, then scatter with pink peppercorns, shallot and sea salt flakes, and serve immediately.

- 300g sashimi-grade kingfish, well chilled
- 1 lemon, juice only
- 2 tsp extra virgin olive oil
- ½ tsp pink peppercorns, crushed
- 1 golden shallot, finely chopped
- Handful of sea salt flakes

Serves 2

Pair with: Scarborough
'The Obsessive' Semillon



Scarborough
WINE CO.
Our home. Your wine.

Scarborough Wine Co.
179 Gillards Rd, Pokolbin
1300 888 545
www.scarboroughwine.com.au

Scarborough on Hermitage
972 Hermitage Rd, Pokolbin
cellar@scarboroughwine.com.au

Scallops with Hazelnut & Coriander Butter

Rick Stein is one of our foodie heroes – the way he cooks with seafood is inspired. This recipe is a go-to dish for when Sally Scarborough is entertaining. Over the years she has replaced the scallops with Balmain bugs and prawns. It's a very Australian dish, and that's why we love it.

Clean scallops and remove roe. Toast hazelnuts under a grill for about 5 minutes, or until golden brown. Remove hazelnut skins by rubbing in a tea towel.

Add shallot, coriander and mint to a food processor along with hazelnuts, butter, lemon and lime juice, a pinch of salt and a grind of black pepper. Mix ingredients until roughly blended.

Cook scallops in a frying pan for 1 minute each side to colour. Place scallops back into shells, place 1 tablespoon of butter mixture on top and cook under a moderate grill until cooked through.



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- 8 scallops in shell
- Handful of hazelnuts
- ½ bunch of coriander, leaves only, roughly chopped
- ½ bunch of mint, leaves only, roughly chopped
- ½ shallot, roughly chopped
- 80g unsalted butter
- Sea salt and black pepper
- 1 tbsp lemon juice
- 1 tbsp lime juice

Serves 2 as a starter

Pair with: Scarborough
Green Label Semillon

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Scarborough Green Label Semillon

Scallops with Hazelnut & Coriander Butter

Fish, Prawns & Clams with N'duja and Caper & Anchovy Butter

This flavoursome seafood dish is simple to make and just so delicious. It's the perfect dish to impress dinner guests, or to whip up through the week as a little treat. There will be leftover Caper & Anchovy Butter, just slice and freeze and use on future fish or chicken dishes.

To make the Caper & Anchovy Butter, mix all the ingredients together then place onto a sheet of glad wrap, roll into a log and chill in the fridge.

Place the fish, prawns, clams, n'duja and butter into a metal or earthenware tray about 30cm x 20cm and 10cm tall. Add a splash of Chardonnay, cover with foil and cook in a 180°C oven for 20 minutes.

Check the fish is cooked and garnish with the Jamón Serrano and herbs.

Enjoy with steamed new potatoes and a mixed leaf salad.



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- 300g firm white fish – Mahi Mahi or Snapper is ideal
- 4 large green prawns, peeled and de-veined
- 300g Stormy Bay Clams
- 60g n'duja
- 50g Caper & Anchovy butter, sliced
- 50ml Offshoot Chardonnay
- 30g thinly sliced Jamón Serrano
- 30g picked soft herbs, such as chervil, dill and parsley
- Caper & Anchovy Butter**
- 300g soft butter
- 70g rinsed baby capers, lightly chopped
- 20g finely chopped garlic
- 50g finely chopped shallots
- 50g chopped anchovies, Ortiz are excellent
- 20g chopped flat leaf parsley
- Serves 4
- Pair with: Scarborough
Offshoot Chardonnay

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Scarborough Offshoot Chardonnay

Fish, Prawns & Clams with N'duja and Caper & Anchovy Butter

Axis Events Group

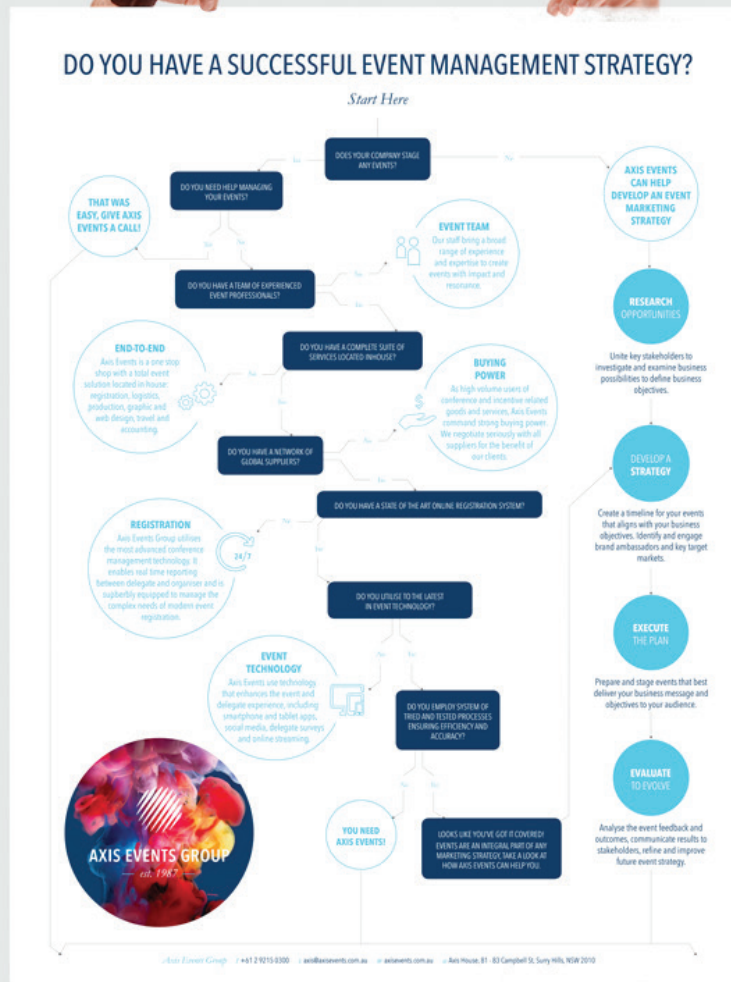
MARKETING COLLATERAL

SUMMARY

This design was distributed to potential clients with the goal of having them assess the role of events within their business. The scale and use of infographics created an element of theatre and playfulness.

INVOLVEMENT

Creative direction, lead designer



Brown Hill Wines

MARKETING COLLATERAL

SUMMARY

A range of direct-to-consumer collateral to showcase their wine range and provide some insightful information for loyal customers.

INVOLVEMENT

Lead designer



Golden Mile Shiraz

Handpicked and handsorted from the best parcels of shiraz grapes on our single-site vineyard, the Golden Mile Signature Shiraz is the latest addition to a superb portfolio of red wines. It's made from the most premium fruit and aged in 100% brand new oak for 18 months. 2020 will mark Brown Hill's 25th anniversary and this Signature Shiraz encompasses everything we've learned over a quarter of a century of grape growing.

Colour: deep ruby with bright cherry highlights

Nose: complex plum and black pepper

Palate: plum, blueberries and toasty oak with great complexity and balance

Cellar: 10 to 15 years

Pair with: hay smoked pork tenderloin with apple and radicchio slaw

A 925 Rosa Brook Rd, Rosa Brook, Margaret River, WA P 1800 185 044 W brownhillstate.com.au
F [brownhillstate](https://www.facebook.com/brownhillstate) @brownhillstate



Golden Horseshoe Chardonnay

The grapes for this exquisite chardonnay were handpicked at a variety of ripeness levels over several days before being chilled to 5°C overnight. After whole bunch pressing, the juice was racked to French oak barrels of which one third were new. The wine was fermented in barrel and allowed to mature for nine months. Aromas of white peach and melon lead to a balanced palate with layers of flavour. The oak is well integrated with slightly toasty flavours on the palate. A fine example of Margaret River chardonnay.

Colour: pale gold

Nose: lime, melon, nuts, red apple, vanilla and peach

Palate: peach, quince, lime, nashi pear, brioche and hints of light cedar

Cellar: 10 years

Pair with: fresh Sydney rock oysters with a squeeze of lemon

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BROWN HILL'S WINE & CHEESE TIPS



Goat's Cheese

These cheeses have earthy, 'flinty' flavour overtones and a chalky texture. Acidic, citrusy and mineral-driven wines are ideal matches, as their flavour profile complements those elements in the cheese.



Brown Hill match
Charlotte
Sauvignon Blanc



Washed Rind

Brine-washed cheeses tend to become extremely pungent as they ripen, while their oozy interior becomes sweeter, nuttier and creamier. They're most happy alongside full-flavoured chardonnays.



Brown Hill match
Golden Horseshoe
Chardonnay



Brie

Best served at room temperature, this decadent soft-ripened cheese improves in flavour and intensity as it matures. A fruit-driven style of red suits the velvety textures and rich flavours of brie.



Brown Hill match
Finiston
Shiraz



Smoked Cheddar

These golden-yellow cheeses have a distinctive creamy texture and full-bodied flavour. Choose a powerful red wine with fruit to match the weight of the cheese and tannin to cut through the fat.



Brown Hill match
Trafalgar
Cabernet Merlot



Vintage Cheddar

Vintage cheddar is a hard, close-textured cheese that may be slightly crumbly, depending on how long it's been aged. A full-bodied red wine will draw out cheddar's sharp, yet sweet, nutty flavour and texture.



Brown Hill match
Ivanhoe Reserve
Cabernet Sauvignon



Blue Cheese

Salty, pungent blue-vein cheeses work beautifully with an unctuous dessert-style wine. The sweetness and 'body' of the wine will complement the strong flavour and creamy texture of the blue cheese.



Brown Hill match
Paringa
Liqueur Muscat

Brickworks Building Products

INCENTIVE BRANDING & COLLATERAL

SUMMARY

Design of enticing brand to promote incentive destination. Bright colours and custom icons captured spirit of Singapore.

Collateral included promotional booklet, wall calendar, competition flyers, personalised letters with accompanying product information and name badges.

INVOLVEMENT

Lead designer



Chilli Crab

Arguably one of Singapore's greatest culinary inventions, this famous dish is a must have during any visit to Singapore. It is easily found in many hawker centres and restaurants throughout the city.

What makes this dish so special is its sensuous, sweet yet savoury sauce, created with a base of chilli and tomato sauces which will electrify your palate and satisfy your taste buds.

The red-tangy sauce is made deliciously fragrant with light flavourings of garlic and rice vinegar, while thickening flour and egg ribbons (produced by adding beaten eggs towards the end of the cooking process) give the chilli crab dish the fluffy texture it's known for.

Don't forget to order some *mantou* (toasted buns) to scoop up the thick gravy, which will leave you hankering for more.

2014 BRICKWORKS DYNASTY INCENTIVE

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Discover Singapore

BRICKWORKS



Discover Singapore

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Orchid

Singapore is a Garden City, rich in greenery and biodiversity. It is fitting that the nation is represented by a unique National Flower of its own, the orchid.

The most highly coveted of ornamental plants, the delicate, exotic and graceful orchid represents love, luxury, beauty and strength.

As the flower most associated with hybrids, the orchid is also a symbol of Singapore's multicultural heritage. It is representative of the harmony among the ethnic communities, as well as with the many foreign visitors.

In Singapore, the flower is used in souvenirs, jewellery and has become a source of inspiration for art, songs, fashion and architecture.

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Singapore Sling

It's fairly well documented and agreed on that the Singapore Sling was created by Ngiam Tong Boon of the Long Bar of the Raffles Hotel in Singapore, some time between 1900 and 1915.

The original Singapore Sling is a gin-based drink that has a nice balance between the sweet pineapple juice, the spice of Dom Benedictine and a dash of Angostura bitters to finish.

30ml Gin 7.5ml Cointreau
15ml Cherry liquor 7.5ml Dom Benedictine
120ml Pineapple juice 10ml Grenadine
15ml Lime juice Dash of Angostura Bitters

Mix ingredients well in a cocktail shaker and pour in a tall glass full of ice cubes. Garnish with a slice of pineapple and a cherry.

2014 BRICKWORKS DYNASTY INCENTIVE

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January

WED 1	New Year's Day
THU 2	
FRI 3	
SAT 4	
SUN 5	
MON 6	
TUE 7	
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FRI 17	
SAT 18	
SUN 19	
MON 20	
TUE 21	
WED 22	
THU 23	
FRI 24	
SAT 25	
SUN 26	Australia Day
MON 27	Public Holiday
TUE 28	
WED 29	
THU 30	
FRI 31	Chinese New Year

July

TUE 1	
WED 2	
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SAT 5	
SUN 6	
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WED 9	
THU 10	
FRI 11	
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SUN 13	
MON 14	
TUE 15	DISCOVER SINGAPORE
WED 16	DISCOVER SINGAPORE
THU 17	DISCOVER SINGAPORE
FRI 18	DISCOVER SINGAPORE
SAT 19	DISCOVER SINGAPORE
SUN 20	DISCOVER SINGAPORE
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THU 31	

February

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FRI 28	

August

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WED 13	
THU 14	DISCOVER SINGAPORE
FRI 15	DISCOVER SINGAPORE
SAT 16	DISCOVER SINGAPORE
SUN 17	DISCOVER SINGAPORE
MON 18	DISCOVER SINGAPORE
WED 20	DISCOVER SINGAPORE
THU 21	
FRI 22	
SAT 23	
MON 25	
WED 27	
THU 28	
FRI 29	
SAT 30	
SUN 31	

March

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MON 31	

September

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October

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SUN 26	
MON 27	
TUE 28	
WED 29	
THU 30	
FRI 31	Halloween

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BRICKWORKS
BUILDING PRODUCTS



Discover Singapore 2014

January

WED 1	New Year's Day
THU 2	
FRI 3	
SAT 4	
SUN 5	
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TUE 7	
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SAT 18	
SUN 19	
MON 20	
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WED 22	
THU 23	
FRI 24	
SAT 25	
SUN 26	Australia Day
MON 27	Public Holiday
TUE 28	
WED 29	
THU 30	
FRI 31	Chinese New Year

February

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FRI 28	

March

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SUN 30	
MON 31	

April

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WED 30	

May

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SAT 31	

June

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SAT 21	
SUN 22	
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SUN 29	
MON 30	
TUE 31	

Win a Discover Singapore Ticket

Visit the website and enter your details before 31/12/13 for your chance to win one ticket to the 2014 Brickworks Dynasty Incentive in Singapore! The winner will be announced in 2014.

www.brickworksevents.com.au/discoversingapore

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BRICKWORKS
BUILDING PRODUCTS

MON 8	
TUE 9	
WED 10	
THU 11	
FRI 12	
SAT 13	
SUN 14	
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MON 22	
TUE 23	
WED 24	Christmas Day
THU 25	Boxing Day
FRI 26	
SAT 27	
SUN 28	
MON 29	
TUE 30	
WED 31	New Year's Day

WINE CLUB MEMBER NEWSLETTER

Creative direction, lead designer

[illegible][illegible]

Top Shelf

Allow us to introduce you to classic wines across our different ranges and a few drops you may not yet had the pleasure to discover. If you're not a member, joining Singlefile's wine club is the best way to ensure delivery of exclusive wines and limited releases. Head to our website to learn more: www.singlefilewines.com/Wine-Club



**2017 GREAT SOUTHERN
SEMILLON SAUVIGNON
BLANC**

FLAVOUR CUES: dry, lively and textured with soft tannins, hints on the palate and the nose and subtle minerality.

DID YOU KNOW? the blend is mostly 50% Semillon/50% Sauvignon Blanc.

PRICE: \$25
Gallon: \$20, approx: \$11.25/\$11.95
Bottle: \$22.50

FOOD FRIEND: orange and poached chicken salad



**2017 GREAT SOUTHERN
CHARDONNAY**

FLAVOUR CUES: elegant, full-bodied, clean, stone fruit, creamy and elegantly drinkable.

DID YOU KNOW? this is the premier style of fine-chardonnay Chardonnay we make for export in France's Burgundy region.

PRICE: \$30
Gallon: \$24, approx: \$12.50/\$12.51
Bottle: \$26.50

FOOD FRIEND: baked mushrooms and chicken steaks

GET IN TOUCH

If you're interested in working together, let's have a chat:

RACHEL LINCOLN

0407 018 367

rachel@studiolinc.com.au

studiolinc.com.au



STUDIO **LINC**