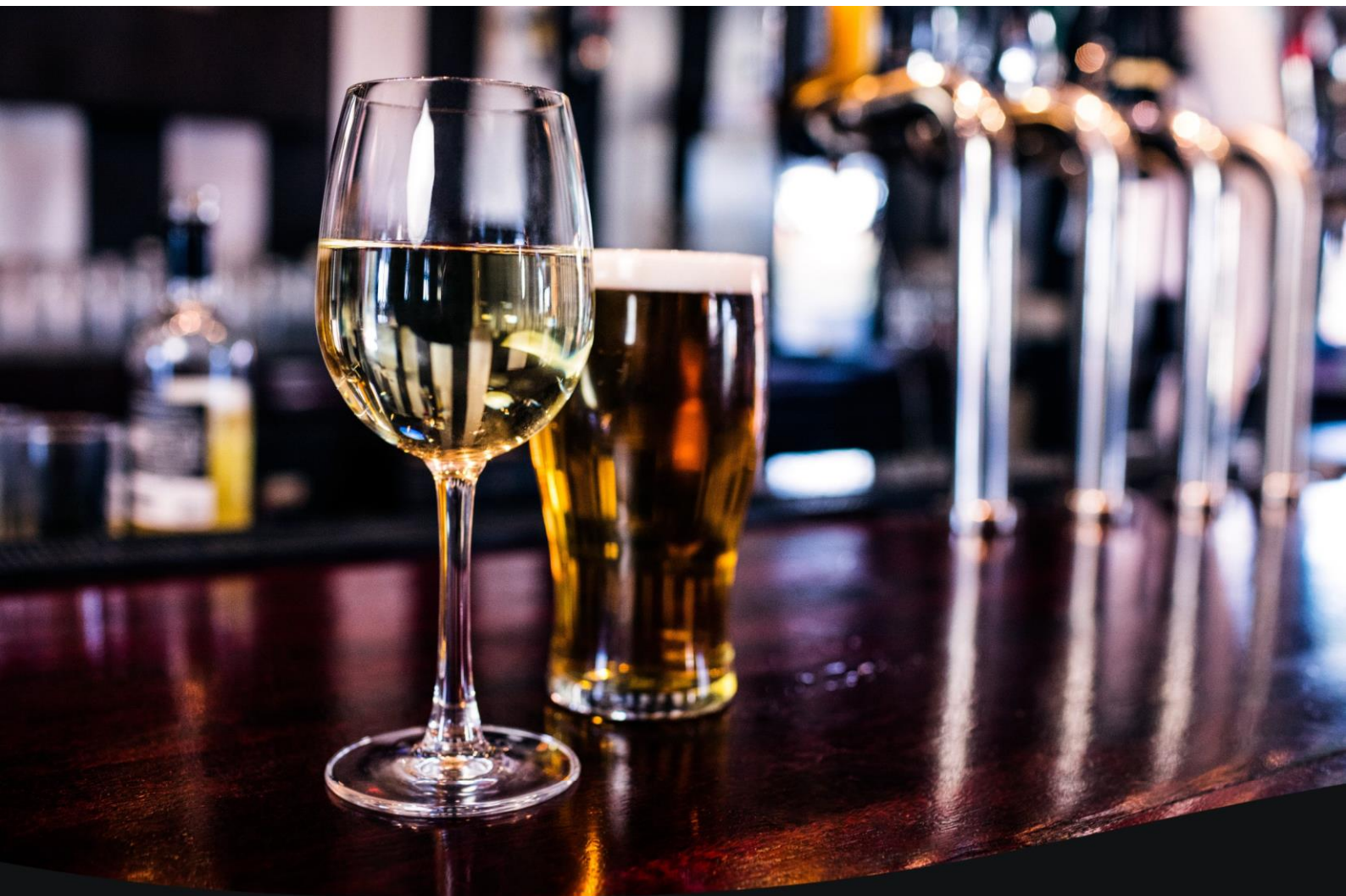


Good Food Distributors Beverage Solutions

www.goodfooddistributors.com.au



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Hunter Signature Shiraz

Indulge in a culinary symphony where the robust flavours of our very own Hunter Signature Shiraz gracefully intertwine with the succulent textures of our Hunter Signature Beef, creating a match made in gastronomic heaven.

The deep ruby hues of the Shiraz, intense with aromas of ripe berries, dark chocolate, and hints of spice, complement the rich mahogany tones of the expertly aged beef.

As the wine coats the palate with its velvety tannins, the tender beef melts in harmony, releasing a symphony of flavours that dance upon the tongue. The umami-rich notes of the beef mingle seamlessly with the fruitiness of the Shiraz, creating a complex and captivating experience. The pairing elevates both the wine and the meat, transforming a simple meal into an unforgettable culinary journey.

Each sip and bite are a testament to the unwavering dedication and craftsmanship of the Hunter Valley's finest vintners and cattlemen, showcasing the pinnacle of Australian gastronomy.





A mouthful worth savouring...

Ballabourneen by Binet Family Wines is a signature range of wines focusing on the varieties the Hunter Valley is most famous for, Semillon, Verdelho, Chardonnay & Shiraz.

Located along McDonald's Road, Pokolbin is the Ballabourneen Cellar Door. Ballabourneen By Binet Family Wines is a small producer of an exceptional range of Hunter Valley wines. "Award winning winemaker Daniel Binet is a young gun who is creating wines that will tantalize your palate."

The Binet Family Wine Collection is all about quality, value, drinkability, food matching, and its signature series = ageing potential.



SIGNATURE SERIES "THE STUART" CHARDONNAY

The new release Chardonnay is made in the traditional way with lovely mouthfeel and texture, structure and finesse, white peach aromas and fine French oak. Generous length of flavour.

MATCHING FOODS: Roasted chicken, turkey or pork.



EDS SEMILLON

The Ballabourneen Signature Series Semillon is named after The Stuarts, Alex and Di who founded the Ballabourneen over 25 years ago. EDS is named in honour of Daisy Elizabeth Stuart. Sourced from a small parcel of Semillon. This Semillon has citrus and mineral notes with citrus flavours and a refreshing acidity at the finish that persists! A beautifully balanced wine.

MATCHING FOODS: Fresh Seafood



NV FORTIFIED VERDELHO

5+ years in the making honey and orange blossom with a sweet viscous mouthfeel, pair with dessert or spicely dishes.

MATCHING FOODS: Asian Dishes or desserts



MOSCATO

Floral with hints of musk and rose petals, sweetness reminiscent of Turkish delight. Smooth mousse and slightly sparkling, compulsory for the wine fridge. Chill down and drink by the bottle!

MATCHING FOODS: Cheese, Desserts, Spicy Foods, Perfect on its own.



ALEXANDER THE GREAT 2021 SYRAH

Aromas of spice and leather with typical Hunter savoury nuances that have made the Hunter style identifiable throughout the years. On the palate the wine has vibrant sour cherry acidity and charry oak that will mellow with bottle age. Best served with lamb or beef. Enjoy now until 2041 or longer.

MATCHING FOODS: Game Meats or Cheeses.



ALEXANDER THE GREAT MUSEUM RELEASE

Lovingly created from one of the finest vintages in over 20 years, this Hunter Valley classic typifies everything its style is prized for, aromas of spice and leather amplified by earthy savoriness and a palate of vibrant sour cherry acidity and charry oak that will mellow with a bottle age.

MATCHING FOODS: Red and Game Meats.



POKOLBIN HILL SHIRAZ

Each year we pick the very best Vineyard and fruit selection and grade the Shiraz to make the famed Pokolbin Hill Shiraz. 2021 is a blend of Hunter and McLaren Vale fruit.

This Shiraz has lovely notes of ripe red fruits and fine French oak.

MATCHING FOODS: Red and Game Meats





Domaine de
BINET



“We always create wines that tell a story about the vineyard, the seasons and the style of the wine, almost everything is done by hand.”

DANIEL AND NATALIE BINET



PINOT GRIGIO

Pinot Grigio that is just as delightful as you remember, slightly copper straw in colour with heady floral and citrus on the nose a viscous palate and that finish that keeps you wanting more!

MATCHING FOODS: Thai food or perfect on its own



WILD FIANO

The New Release Fiano sourced from 100% Hunter fruit. Barrel fermented in 1800L French and Eastern European Oak barrels for 12 months. Subtle oak lemon and citrus aromas and flavours, bright acidity and lingering oak not dominating.

A perfect match for scallops or shellfish, pork or chicken or on its own. Drink well chilled. Will age for 3-5 years.

MATCHING FOODS: Strong Cheese, Chicken and Pork.



LE CRAZY COQ

Le Crazy Coq is inspired by the classic Alsatian white wines of France, wines that are fruit driven and often a touch sweetness.

A blend of Riesling, Semillon and Gewurztraminer, produces a foral driven nose, middle palate sweetness with a crisp citrus finish. A perfect match for cheese and fresh seafood. Drink well chilled.

MATCHING FOODS: Fresh Seafood



ROSE

Rose its finally here and it's going to be your ultimate wine for Spring and Summer time drinking! Lovely berry fruits and a crisp palate, very refreshing! Made with Cabernet, Cabernet Franc and a touch of Semillon this wine is just the perfect wine to have on its own or paired with light summer lunches.

MATCHING FOODS: Fresh Seafood



SHIRAZ GRENACHE

Shiraz Grenache is the new blend, and it is elegant and light with lots of sweet raspberry, hints of spice and savoury tannins at the finish.

Blend percentages Shiraz 80% Grenache 20%

MATCHING FOODS: Barbecued, Smoked and Deli Meats.



ACCIDENTAL TOURIST

Shiraz, Pinot Noir and Barbera

A slight twist on the traditional 'Accidental Blend' Savoury with nice tannins and a wine that can age. Perfect with Rustic Italian dishes.

Blend percentages with tasting notes. Shiraz 60% Pinot Noir 30% Barbera 10%

REGION: Hunter Valley



TEMPRANILLO

The Tempranillo has depth of flavour, red forest berries with hints of white pepper and soft tannins at the finish.

MATCHING FOODS: TAPAS



SHIRAZ CABERNET PETIT VERDOT MELOT

Shiraz Cabernet Petit Verdot Merlot is one of those blends that are just so good! Split Shiraz, 40 Petit Verdot 30, Cabernet 20, Merlot 10. Primary ripe fruit with deep savoury, earthy and soft tannins. It is a classic and full-bodied wine aged on American oak for 15 months.

MATCHING FOODS: Roasted Meats



LE PETIT COQ SHIRAZ

Le Petit Coq Shiraz is for those who like their Shiraz with all the flavour but a little lighter! Purity of fruit reigns supreme here. Enjoy the balance of flavours with delicate notes of ripe red berries/bramble. An elegant Shiraz that will delight the senses. 100% Hunter Valley Shiraz matured in French oak for 10 months. Drink within 2 years. Chill at 12-13 degrees!

MATCHING FOODS: Pizza and Pasta or Roasted Meats.



LE GRAND COQ

This Shiraz is a deep red in colour. Plum, red berry and cedar lifted aromas. Full-bodied, rich and concentrated with a dense platform of tannin under layers of black fruit, liquorice and dark chocolate complexity and a long generous finish. If this isn't in your cellar yet it should be!

REGION: Hunter / Hilltops NSW

MATCHING FOODS: Fresh Seafood

++ LISA MCGUIGAN ++

W I N E S



Lisa's wine instincts are distilled from her family's four generations of winemaking in the Hunter Valley. However, true to her rebellious spirit, she curates her ranges unencumbered by geography, choosing the varietals she loves from the most reliable and renowned terroir all across Australia, giving the brand it's iconic quality. However, Lisa always finish of the winemaking process in the Hunter Valley so she can oversee the final product and always ensure the best possible end result.



PINOT GRIGIO

Savor the bright and crisp notes of Lisa McGuigan's 2023 Silver Pinot Grigio. This wine is a delightful expression of the Pinot Grigio grape, offering a clean and refreshing palate that's perfect for enjoying over the warmer months.



GRUNER VELTLINER

Experience the grace and finesse of Lisa McGuigan's 2019 Platinum Gruner Veltliner. This vintage is a masterpiece of elegance, offering a crisp and refreshing palate that perfectly captures the essence of this unique grape variety



MOSCATO

Sip into the vibrant sweetness of Lisa McGuigan's Renaissance Moscato. This non-vintage sparkling is a joyful and aromatic experience, offering the perfect balance of fruitiness and refreshment in every glass.



CHARDONNAY

Sip into the elegance of Lisa McGuigan's Platinum Chardonnay. This wine embodies the perfect balance of fruit and oak, offering a rich and creamy palate for those who appreciate classic Chardonnay flavours.



PINOT GRIS

The grapes for the 2023 Pinot Gris were sourced from the Alpine Valley region in Victoria. This wine is crisp and fruit-forward, showing flavours of nashi pear, honey and nectarine.



MCLAREN VALE PINOT NOIR

Discover the elegance and charm of Lisa McGuigan's 2022 Platinum McLaren Vale Pinot Noir. This wine is a testament to meticulous winemaking, offering a velvety, well-balanced palate that captures the essence of McLaren Vale's Pinot Noir



MAXIMUS SHIRAZ

Indulge in the opulence of Lisa McGuigan's 2018 Platinum Maximus Shiraz. This wine is a true expression of the varietal's power and grace, delivering a bold and complex flavor profile that will leave a lasting impression.

BROKENWOOD

HUNTER VALLEY

MAKE GREAT WINE *and have* FUN

As a passion project that has evolved into one of Australia's most respected wine labels, Brokenwood Wines is a true example of commitment to excellence. Since our beginning in 1970, they have been one of the leading 5-star Hunter Valley wineries, sourcing premium fruit from 'all the right regions, for all the right reasons'.



CRICKET PITCH WHITE SAUVIGNON BLANC SEMILLON

Grapefruit, finger lime and a zesty acidity adds to the structure.



CRICKET PITCH RED CABERNET SAUVIGNON, SHIRAZ, MERLOT

Ripe Cabernet fruit complimented by the spice and plushness of the Shiraz & Merlot components.



8 ROW SAUVIGNON BLANC SEMILLON

Aromas of citrus and tropical melon. Sauvignon Blanc from the Orange wine region provides the powerful fruit backbone with Semillon giving structure of richness to the palate.



8 ROW CABERNET SAUVIGNON MERLOT

A beautiful deep colour with youthful tints. Rich, dark chocolate characters from the McLaren Vale component, ripe tannins and acid line will see this age well over the medium term.



ROSATO

The colour has a very appealing pale coral hue. Sangiovese has a floral element to its aroma, and this dominates with Turkish delight and almost rose water in the background. The palate has vibrant spice/ginger notes and a dry finish, and while technically a red wine, has plenty of zesty acid. Perfect out of the ice bucket on a blue-sky day.

JONES | ROAD

WINES

Established in 1997, Jones Road vineyards have now increased to 54 acres producing 7500 cases annually. The varietals are typical of the Mornington Peninsula, Pinot Noir, Pinot Gris & Chardonnay. Their philosophy is to accept what the terroir has to offer and gently nurture the wines through the winery letting them speak for themselves.



CHARDONNAY

The Jones Road chardonnay shows concentrated cool-climate chardonnay characters of grapefruit, peach and nectarine fruits, smooth complex texture and effortless balance.



PINOT NOIR NEPEAN

A very intense and precise Pinot Noir by Jones Rd with violet florals, sappy fresh forest aromas, raspberry and spice – very taut and youthful



PINOT NOIR

Plenty of fine pinot character and complexity with spicy forest berry, red cherry, cocoa powder and a handsome layer of fine-grained savoury French oak woven throughout.

Limited stock available



CRITTENDEN®

MORNINGTON PENINSULA | EST. 1982

You can discover the world of wine at Crittenden.

Explore the best of Mornington Peninsula in their Peninsula wines or get a taste for Victoria's best regions and vineyards in their Pinocchio, Geppetto, OGGI and Los Hermanos wines, which feature some favourite varieties from around the world.

Across all their wines, you will find new favourites and old friends.





PINOCCHINO MOSCATO

A beguiling nose of lynchies and ginger with a delicious frizzante, apple sherbert and citrus, with a sweetness that is balanced by refreshing acidity and playful bubbles.

DRINK WITH: Tiramisu

CELLARING: Drink now



PINOCCHINO PROSECCO

Full and lightly creamy with refreshing with a refreshing citrus drive and vibrant long-lasting bubbles. The aroma is punctuated by the classic varietal fragrance of fresh apple blossom, nashi pears and lemon zest.

DRINK WITH: Good friends, sunshine and your favorite antipasti selection

CELLARING: A wine made for early enjoyment



PINOCCHIO PINOT GRIGIO

With savory aromatics of honeysuckle and fresh cut hay, on the palate textural flavors of pears and lemon juice.

DRINK WITH: Antipasto, pan fried calamari, buffalo mozzarella salad with cherry tomatoes and green olives.

CELLARING: Drink now or over the next 2 years



PINOCCHIO ROSATO

A lively core of berry fruit, clean vibrant acidity with a nice dry finish.

DRINK WITH: Salad nicoise, Mexican fish tacos, ceviche

CELLARING: Drink now or over the next 2 years



PINOCCIHO SANGIOVESE

A long dry finish with a refreshing spine of acidity and firm tannins, with a aroma of berries and morello cherries.

DRINK WITH: Tuscan bean soup, spinach and ricotta cannelloni, margherita pizza or spaghetti Bolognese.

CELLARING: Drink now or over the next 6 years



GEPPETTO CHARDONNAY

Hints of white peach and melon with a vibrant fruit finish.

DRINK WITH: Chicken terrine, creamy vegetable soup, salmon fish cakes.

CELLARING: Drink now or over the next 3 years



GEPPETTO PINOT GRIS

White peach, with lemon zest and hints of musk. This is a bright yet complex Pinot Gris with texture, lengthy cleansing acidity.

DRINK WITH: Asparagus quiche, lemon herbed grilled chicken, tomato and goats cheese tart.

CELLARING: A wine best enjoyed now or within the next 12 – 18 months.



GEPPETTO PINOT GRIS

Classic French varieties are unashamedly designed for youthful drinking. Bright with red berry fruits on the nose, with the taste of fresh fruit, supple tannins while still retaining a lively acidity attributable to the ideal growing season.

DRINK WITH: Barbecued pork or lamb chops, chargrilled vegetables

CELLARING: Drink now or over the next 3-5 years



GEPPETTO SHIRAZ

Grown from the grapes in several cool climate regions of Victoria, this Shiraz is a vibrant colour with berry fruits and spice on the nose.

DRINK WITH: Barbecued spare ribs, kangaroo burger, steak with pepper sauce

CELLARING: Drink now or over the next 6 years





The Cri de Coeur (Cry Of The Heart) label was established in 2012. It is made in tiny quantities and perfectly showcases the pinnacle of our Viticulture and Winemaking efforts spanning over 40 years and 2 generations



CRIDE COEUR CHARDONNAY

With lifted florals and citrus leading to white stone fruit, this pure fruited and finessed chardonnay steers the palate with subtle hints of toasty oak.

DRINK WITH: Pan fried snapper fillets with lemon and caper butter, crab omelette

CELLARING: 2025 to 2035



CRIDE COEUR PINOT NOIR

A spicy fragrant nose with vibrant attributable to whole bunch fermentation, finished with fine and textured tannins on the palate.

DRINK WITH: Beef bourguignon, rare roast beef

CELLARING: Although drinking beautifully now, this wine will reward substantial cellaring perhaps even 15 years and beyond.



CRIDE COEUR SAVAGNIN SOUD VOILE

This wine displays many of the desired nutty aldehyde characters that can be expected after prolonged ageing under flor. With a complex array of flavors, amongst them preserved lemon, grilled nuts and exotic spice, moth filling chalky texture and persistent acid drive.

DRINK WITH: Cornte cheese

CELLARING: Enjoy now although this wine will continue to develop over the next 20 years

True to its name, The Peninsula range of wines represents the Crittenden family's dedication to over 40 years of viticulture and winemaking in this cool maritime region. Parcels of grapes have been selected from various vineyards across the Mornington Peninsula to produce vibrant and aromatic wines which truly reflect their ideal climatic origins.



PENINSULA CHARDONNAY

Savoriness and acidity on the palate with a fragrance of figs and ripe melons

DRINK WITH: Prawn and zucchini linguine, frittata, spring pea and thyme risotto, tempura

CELLARING: Enjoy now or over the next 4 years



PENINSULA PINOT GRIS

Savory aromatics of musk and spice, textural flavors of pears and lemon juice with a vibrant acid finish.

DRINK WITH: Oysters Kilpatrick, Thai fish cakes, chili garlic mussels, Moroccan chicken

CELLARING: Enjoy now or over the next 3 years



PENINSULA PINOT NOIR

The Pinot Noir walks the middle ground between being fruit driven and more complex with a lovely core of fine grain tannins. Fragrant and aromatic with red berry and floral notes.

DRINK WITH: Roast beetroot and goats cheese salad, grilled quail, Peking duck pancakes

CELLARING: Enjoy now or over the next 5 years



KANGERONG CHARDONNAY

Characters of white stone fruit and citrus on the nose, and peach, lemon curd and grapefruit on the palate. A touch of flint and good supporting acid.

DRINK WITH: Caesar salad, seafood risotto, pumpkin ravioli, pea and ham soup

CELLARING: Enjoy now or over the next 5 years



KANGERONG PINOT NOIR

The nose of the Kangerong Pinot has pretty floral notes and subtle spice. On the palate you'll find black cherries, spice and a velvety texture due to thoughtful oak handling.

DRINK WITH: Roast duck, rare rack of lamb, beef wellington, grilled pork chops

CELLARING: Enjoy now or over the next 5 years



THE ZUMMA CHARDONNAY

The nose of the Zumma Chardonnay has lemon zest and fig with almonds notes to provide some savouriness. The palate is rich and complex, with a lovely finesse due to the cool maritime climate.

DRINK WITH: Roast chicken with thyme butter, grilled scallops, creamy fish pie

CELLARING: Enjoy now or over the next 7 years



THE ZUMMA PINOT NOIR

Cherries, berry fruits and fresh spice on the nose. Fine silky tannins and restrained oak on the palate

DRINK WITH: Coq au vin, porcini mushroom risotto, spiced roasted chicken

CELLARING: Enjoy now or in the next 10 years





“Wines that are to be enjoyed together with good food and company”



THE VINCENT CENTENARIAN VINE GRENACHE

Generous with intense true varietal characteristics. It is delicately rounded and generous with bright crunchy acidity. The Vincent offers inviting aromas of fresh fruit, pretty spice and white pepper.

A wine that can be enjoyed now or well into the future.



BAROSSA SINGLE VINEYARD SHIRAZ

The Cirillo Shiraz is made with grapes sourced from high-altitude vines from Steingarten on the border of the Barossa and Eden Valley ranges.

The dark, ink-like Shiraz tantalizes with earthy spice-driven aromas and hints of berry fruits, offering a soft and delicate palate, mid-palate weight, and a lingering finish that can be savoured immediately or aged for up to two decades.



1850 ANCESTOR VINE GRENACHE

This exceptional full weighted grenache riffs on redder fruits, rather than darker reds. Soft aniseed spice and hints of white pepper. It follows striking, chalky tannins and an underlining savory finish.



1850 ANCESTOR VINE SEMILLON

Surprisingly youthful with powerful lemongrass and citrus with hints of lanolin. Finished crisp, minerally and long. A lightweight wine with juicy acidity.





Fantini was established in Abruzzo, the “Green Region” of Europe, where the high mountains that rise close to the coast generate a rare and precious microclimate, natural essence for wines of absolute elegance and consistency!



PINOT GRIGIO TERRE SICILANE IGP

FLAVOUR: Fruity, peach, grapefruit, lemon-lime and mineral flavours. Medium body with roundness and a pleasant mouthfeel, good balance, finish is long, clean, spicy yet delicate.

FOOD PARING: Rich first courses, white meat and cheese. Excellent with fish soup and roast fish.

REGION: Ortona Abruzzi Italy



CALALENTA ROSE

FLAVOUR: Raspberry melon and grapefruit underlined with floral note of rose and bloom. Palate is dry, elegant and fresh

FOOD PARING: Matches perfectly with fish, first light courses and white meat. Excellent in between meals.

REGION: Sambuca Di Sicilia



MONTEPULCIANO D'ABRUZZO

FLAVOUR: Full bodied, well balanced, slightly tannic with a clean aftertaste.

FOOD PARING: Excellent with all the typical courses of Italian traditional cooking.

REGION: Ortona Abruzzi Italy



SANGEOVESE TERRE DI CHIETI

FLAVOUR: Wood, medium body, good tannins, balanced and ready to drink.

FOOD PARING: Excellent with all the typical courses of Italian traditional cooking.

REGION: Ortona Abruzzi Italy

RIPORTA



From the great expressiveness of the native vines of Southern Italy, Riporta is a project that comes from the idea of putting in a bottle the magical regions, the passion of winemakers and the knowledge that has been handed down for millennia



RIPORTA NERO D'AVOLA

A deep and brilliant red wine with purplish highlights. It has elaborate aromas with hints of spices (such as liquorice and cloves), prune, cherry, blackberry and blackcurrant

FOOD PAIRING: First courses, barbecued and roast meat, game birds and seasoned cheese.

REGION: Sambuca di Sicilia, Sicily



RIPORTA SANGIOVESE

Garnet red in colour this wine has seen 20% aged in oak. A medium bodied wine which is balanced and ready to drink. Excellent pairing with any Italian dishes, both lighter and heavier in style.

FOOD PAIRING: Excellent with all the typical courses of Italian cooking, with meat and baked fish

REGION: Ortona e San Salvo, Abruzzo



RIPORTA PRIMITIVO PUGLIA

Intense ruby red colour with violet reflections; complex boutique with lots of red fruits. Full bodies, soft, quite tannic, harmonious. Ready to Drink

FOOD PAIRING: Excellent with rich first courses, red meat, game and medium seasoned cheeses

REGION: Salento, Puglia



RIPORTA ZINFANDEL

Intense ruby red colour with violet reflections; complex boutique with lots of red fruits. Full bodies, soft, quite tannic, harmonious. Ready to Drink

FOOD PAIRING: Excellent with rich first courses, red meat, game and medium seasoned cheeses

REGION: Salento, Puglia



RIPORTA PINOT GRIGIO

Fruity with aromas of herbs, oak, vanilla, nutmeg and flavours of peach, grapefruit, lemon-lime and mineral.

FOOD PAIRING: Easy to drink with rich pasta dishes, white meat and cheese. Delicious with cream soups and grilled fish.

REGION: Terre Sicilane, Southern Italy



PICCINI®

Piccini today represents one of the spearheads of the Tuscan and Italian wine sector. The history of the Piccini family covers three centuries, raising as a guarantee of traditions, making wine since 1882 became an art.



PROSECCO EXTRA DRY DOC

A wealth of delicate aromas, unfolding into white fruit and flowers notes for an enhanced tasting experience.

This prosecco combines fantastically with food. You can enjoy it perfectly with antipasti appetizers, olives and ripe cheese, as well as roasted peppers and marinated artichokes. It goes well with freshwater fish, as well as seafood and fish.



PICCINI MARIO PRIMO CHIANTI DOCG

This easy-going red wine, fresh, light-hearted, and utterly enjoyable, bursts with vinous aromas of freshly pressed grapes, vibrant red berries, and delicate violet, while its supple palate boasts bright acidity, relaxed tannins, and a delicious interplay of juicy Marasca cherry, white pepper, and wild herbs, making it the perfect chilled summer red or aperitivo.



PINOT GRIGIO DELLE VENEZIE

This wine has a straw-yellow colour and a light to medium body. The floral bouquet is complemented by notes of apple and peach. The palate is firm and fruity, with a crisp acidity that balances the soft character. Overall, this is a pleasant and easy-to-drink wine.



CHIANTI FLASK 90% SANGIOVESE 5% CILIEGIOLO 5% CANAILOLO

This wine boasts a deep, ruby-red colour and an intense, persistent fragrance of mature red fruit. It is well-structured, smooth, and features soft tannins, as well as distinct notes of red fruit, and extremely versatile wine

BELLINI



CIPRIANI

Wine is an important part of the traditions that originate in North-Eastern Italy, where the Cipriani family was born and raised, and where the Cipriani brand came into being.



THE BELLINI

A sweet and easy-going drink that pleases both the palate and the eyes. The Peach Bellini is made with only the best white peach puree, whose smooth texture combines with the sparkle of Prosecco to conceive a joyous cocktail that celebrates life.

The Bellini recipe has used the same quality ingredients since its original inception. The Prosecco and peach puree complete each harmoniously, no other aromas or flavours required.



**TENUTE
ROSSETTI**
VINI TOSCANI

A modern, young and dynamic winery which has deep roots in a strong family tradition. Located near Florence in the heart of Chianti, they have searched for the best quality and attention to modern winemaking techniques designed to best represent the Tuscan terroir through the aromas and sensations with a unique personality.



ROSSO TOSCANA

Sangiovese 50%, Merlot 30%, Cabernet Sauvignon 20%.

This wine has been matured for 18 months in French oak barriques and then further aged in the bottle for a minimum of 6 months. Its colour is a rich and vibrant ruby red. The nose reveals a complex bouquet, with prominent fruity aromas harmoniously balanced with delicate balsamic notes and subtle woody undertones. On the palate, this wine displays great character and structure, imparting a full-bodied and persistent mouthfeel. The tannins are velvety smooth, perfectly complemented by well-integrated acidity for a sophisticated balance of flavours. It pairs excellently with aged cheeses, roasted game meats, and hearty red meat dishes.



BIANCO TOSCANA

This wine boasts a lovely straw yellow colour, along with a medium body and well-balanced acidity. Its aromatic profile offers delicate floral notes with hints of bananas and pineapple. With a dry and refreshing taste, it culminates in a clean and pleasant finish. This versatile wine pairs perfectly with risottos, herbed chicken, savory pies, and fish dishes.

*Proudly
Introducing!*
J.ROSE
LONDON DRY GIN



WHILE ADMIRING THE SINUOUS CURVES OF ITALY AS IT LIES ON THE MEDITERANEAN WE BECOME SEDUCED BY ITS WONDERS: MOUNTAINS, LAKES, HILLS, THE WAVES THAT BATHE THE SHORES OF THE BEL PAESE.

A LAND RICH IN ARTISTIC CITIES THAT TEEM WITH WORKS CREATED BY THE GREAT PERSONALITIES OF THE PAST....J.ROSE HAS THE SOUL OF THIS ITALY AND THE CREATION OF THE ARTSANAL LABELS THAT COVER EACH BOTTLE IS INSPIRED BY THE MASTERS WHO MADE THE HISTORY OF ART, WITH THE USE OF A MIXTURE OBTAINED FROM CARRARA MARBLE AND ROMAN TRAVERTINE, MATERIALS WITH WHICH FAMOUS STATUE SAND MONUMNENTS WERE MADE.



BIRRA MORETTI

Birra Moretti is a quality beer made in the traditional way and has remained almost unchanged since 1859. The best raw materials are used to make Birra Moretti, as well as a special blend of high-quality hops that gives it a unique taste and fragrance, enhancing its perfectly balanced bitter taste. This beer is perfect for enhancing simpler dishes: risottos, pasta dishes, main dishes featuring white meats and fresh cheeses.

COUNTRY: Italy



SINGHA BEER

Thailand's #1 export beer. Singha Lager is a German style lager that only uses the finest quality barley, malt & hops that are imported from around the world. These products are then blended with pure Artisan water producing a product pale yellow in colour, distinctively rich in flavour with strong hop and slightly spicy characters.

COUNTRY: Thailand



BALADIN NAZIONALE

The first 100% Italian Beer made with Italian ingredients. An intentionally simple beer, Italian water, barley which combine to create harmony and originality. A beer which suggests daring combinations, but more importantly marks a turning point in the Italian production of craft beer. Is excellent as an aperitif and goes well with any dish

COUNTRY: Italy



BLADIN SUPER BITTER BIRRA

This is an amber ale with a persistent, light hazelnut coloured head. Fruity and warm scents immediately invade the nose, harmoniously blending with the delicate herbaceous and citrusy notes of the hops.

COUNTRY: Italy



MESSINA BEER

Birra Messina is brewed in Messina, Sicilia and is known as Sicilia's most famous beer since 1923. Through the process of slow fermentation is created a premium quality larger with a unique and delicate taste. This unique regional brand shows lovely aromas of hops and a great sociable flavour.

COUNTRY: Italy, Sicilia



ICHNUSA

A unique regional brewed brand with a delightful light gold colour. It is a true triumph of harmony; a balanced flavour, colour and a discreet aroma, a pleasantly bitter note which gives it the right character accompanied with persistent froth Moderately crisp and refreshing, tight and fine grain, with a light pleasant scent of hops.

COUNTRY: Italy, Sardinia



MENBREA

Birra Menabrea Lager is brewed using light barley malts and maize, for a light, crisp Lager style. A distinctive yeast strain, and a more significant number of hops than is usual for a Lager beer add to its aromatic complexity.

ALC: 4.8%

330ml x /CTN

COUNTRY: Italy



GOLDEN DAB

The pride and joy of the Prilep Brewery is Zlaten Dab, a high-quality European lager with a golden yellow colour. Hence the name Zlaten Dab or Golden Oak.

COUNTRY: Macedonia



Juice Range

200ml Mini Range

- Orange Juice
- Apple
- Apple & Blackcurrent

400ml Range

- Orange
- Orange & Mango
- Orange & Passionfruit
- Apple
- Apple & Blackcurrent
- Pineapple
- Country Style Lemonade
- Wake up Shake up
- Tomato Juice
- Jive – Apple, Pomegranate & Guava
- Jive – Apple, Kiwi, Peach & Mango
- Jive – Apple, Carrot & Ginger

1L Range

- Jive – Apple, Pomegranate & Guava
- Jive – Apple, Kiwi, Peach & Mango
- Jive – Apple, Carrot & Ginger

2L Range

- Orange – Strained
- Orange - Pulp
- Orange & Mango
- Orange & Passionfruit
- Apple
- Apple & Blackcurrent
- Pineapple
- Country Style Lemonade
- Wake up Shake up
- Cranberry
- Lime
- Lime – Unpreserved
- Lemon
- Lemon – Unpreserved

4L Range

- Orange - Strained
- Orange - Pulp
- Lemon
- Lemon - Unpreserved
- Lime
- Lime - Unpreserved





Introducing our Eastcoast Spring and Sparkling water, bottled at the source and made locally in Kulnura on the Central Coast of New South Wales. Kulnura' means 'up in the clouds' in Aboriginal – exactly where our spring water comes from.

Our water is naturally filtered through layers of sandstone, drawn from the land that Salvatore Lentini originally started farming back in 1965, resulting in a refreshingly pure taste. Eastcoast Springs supply bottled spring water and the Lentini range to a variety of wholesale, retail, hospitality and food services



Available in 350ml, 600ml and 1.5L



Lentini Spring Water
Lentini Sparkling Water
Lentini Sparkling Water with Lime

Available in 350ml and 750 ml

antipodes

Unaltered from its deep source to the bottle on the table, the purity of Antipodes is its hallmark.

A water's subtle taste can be determined by the amount of minerals per liter. At just 130 milligrams per liter its minerality is remarkably low in comparison to many other waters. With much of this light minerality composed of silica, Antipodes water offers an almost imperceptible flavor and a gentle, silky texture on the palate. The pH level of Antipodes is a neutral 7.0, providing Antipodes with its unique clean and subtle taste.



Antipodes became the world's first and is still the only mineral water to be carbon Zero certified. They achieve this by minimizing and measuring all carbon emissions generated throughout their organization and product distribution. Antipodes leave absolutely no carbon footprint from its source to any dining table in the world.



Antipodes is committed to producing the world's best water in a way that is sustainable and ethical. All production energy is from 100% renewable sources: Geothermal, wind and hydroelectric. And through the creation of wetland reserves around the source, Antipodes continuously enhance and preserve the natural environment.



Antipodes is the most awarded water at the prestigious Berkeley Springs International Water Tasting, the world's leading mineral water comp



Sparkling Mineral Water 500ml x12
Sparkling Mineral Water 1L x6



Still Mineral Water 500ml x12
Still Mineral Water 1L x6



S. PELLEGRINO®



- Natural Sparkling Mineral Water 1L x12 \$
- Natural Sparkling Mineral Water 750ml x12
- Natural Sparkling Mineral Water 500ml x24
- Natural Sparkling Mineral Water 250ml x24



- Flavoured**
- Aranciata Rossa 200ml x 24
 - Limonata 200ml x 24
 - Chinotto 200ml x 24

San Pellegrino Mineral Water has been produced for over 600 years. Certain rare geological conditions can produce naturally carbonated water; often the carbonation can be attributed to volcanic activity. San Pellegrino was one of the first bottled Natural Carbonated waters.

ORDER DETAILS

Order prior to 12am the day before your delivery

Good Food Distributors deliver to the

- **Port Stephens** Monday, Wednesday and Friday
- **Newcastle** area on Monday, Wednesday and Friday;
- **Hunter Valley** on Tuesday and Thursday;
- **Mid North Coast** on Thursday

To make ordering easier, Good Food Distributors can organize an order sheet with your most used items that can be faxed or emailed to us the night before delivery, or if you prefer to leave a phone message this can be done any time before 12pm the night before delivery.

Orders received by the Good Food Distributors Customer Service Department after 12.00pm may not be delivered that day.

Pricing

All special pricing must be arranged by your Good Food Distributors Account Manager. Good Food Distributors Service Representatives are not permitted to negotiate or authorise any special pricing with accounts.

Minimum order quantities

Good Food Distributors have minimum order quantities for most of their products. If you order less than the minimum quantity, your order may be increased to the minimum quantity.

Good Food Distributors offer Free Delivery to all orders over \$250. A delivery fee is applied to all invoices under \$250.

Energy Levy

The Energy Levy came into effect in 2009. This Levy is used to contribute to the ever-increasing costs of all forms of energy (including electricity, gas and fuel) used in the production, storage and delivery of all orders.

This Levy helps keep rising costs to a minimum and reduces the necessity to charge Delivery Fees, Fuel Levies and Administration Fees. The energy levy is a flat rate of \$1.00 (excl GST) and is applied to all invoices.

Delivery times and claims

Customers must allow our drivers a delivery window of at least three consecutive hours between 8.00am and 5.00pm. (Example – “deliver before 11.00am or after 3.00pm” is acceptable. “Deliver before 10.30am or after 2.30pm” is not acceptable). Failure to provide a 3-hour delivery window will result in delivery costs to the customer.

A representative of your company must sign for all deliveries. Your signature is our proof of full delivery. Please check the goods with our driver carefully before signing. If a delivery error is identified after the driver has departed, you must report such discrepancies to our Customer Service Department within 24 hours of receipt of goods. Failure to do so will automatically result in your claim being rejected.

Return of good stock

Please ensure your orders are considered carefully as Good Food Distributors cannot accept returned stock due to over ordering. Any stock to be returned must be approved by your Account Manager in advance and:

- Must be in original packaging with the label attached.
- Claims must be made within 24 hours of delivery.

The above terms assist Good Food Distributors in providing a high level of customer service to all our customers. Your adherence and understanding are greatly appreciated.

Office hours

Good Food Distributors office hours are Monday to Friday from 8.00am-5.00pm; please feel free to contact our friendly Customer Service Staff during these times.

Payment of accounts

Our preferred method of payment is by direct transfer however we do accept cash, or credit card payments. Please be advised that Visa and Mastercard accepted. 1.5% surcharge on all credit card payments.

Good Food Distributors Account Details

BSB: 082-514 Account Number: 751203837

Call customer service on

02 4919 2999

Email customer service on

sales@goodfooddistributors.com.au

Email orders on

orders@goodfooddistributors.com.au

Visit our website

www.goodfooddistributors.com.au

Our location and contact details

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Telephone 02 4919 2999 Facsimile 02 4984 7815 ABN 39 100 678 064

