

MINO + CO



Wednesday, November 5, 2025

MINO + CO

HANWOOD, RIVERINA REGION NSW

A GROWERS TOUCH SERIES



BIRTHED FROM THE EARTH RAISED BY THE HAND

APPEARANCE = Rich yellow-ochre glow.

AROMA = Fresh nectarine, peach and orange blossom.

PALATE = White nectarine, stone fruit and a citrus nuance, balanced acidity and subtle French oak.

FOOD MATCH = Lightly cooked shellfish, like crab and prawns. Steamed or grilled fish. Chicken pasta or risotto with spring vegetables.

AGEING = Best enjoyed young and fresh, or up to 3 years in the cellar

2022 Chardonnay 13.0% Alc

MINO + CO

HANWOOD, RIVERINA REGION NSW

A GROWERS TOUCH SERIES



BIRTHED FROM THE EARTH RAISED BY THE HAND

APPEARANCE = Pale yellow straw.

AROMA = Pungent lemongrass, basil and bell pepper.

PALATE = Fresh herbaceous flavours of passionfruit, bell pepper and gooseberry, with linear undertones of white grapefruit.

FOOD MATCH = Oysters, snapper and BBQ grilled green vegetables.

AGEING = Made to drink young and fresh.

2024 Sauvignon Blanc 11.5% Alc

MINO + CO

HANWOOD, RIVERINA REGION NSW

A GROWERS TOUCH SERIES



BIRTHED FROM THE EARTH RAISED BY THE HAND

APPEARANCE = Dark, deep lilac and magenta hues.

AROMA = Lush briary fruits of blackberry and blackcurrant partnered with plum, cloves and vanillin.

PALATE = Blackberry, blackcurrant and blood plum, complemented by lovely French oak. This wine has low acidity and enjoyable tannins best complemented with food.

FOOD MATCH = Braised beef short ribs, garlic chicken wings, porcini risotto and blue cheese.

AGEING = Made to drink now with cellaring potential of up to 10 years.

2022 Cabernet Sauvignon 14.0% Alc

MINO + CO

HANWOOD, RIVERINA REGION NSW

A GROWERS TOUCH SERIES



BIRTHED FROM THE EARTH RAISED BY THE HAND

APPEARANCE = Bright crimson red with violet hues.

AROMA = Primary fruits of Mulberry, dark cherry and blackberry.

PALATE = Complex mix of black and blue mulberry, the wine is rich and powerful. It is complimented by hints of coconut, vanillin and smooth fine grain tannins.

FOOD MATCH = Eye fillet, slow cooked lamb or BBQ beef.

AGEING = Will reward the patience of cellaring up to 7 years, also made to enjoy now.

2021 Durif 14.0% Alc

MINO + CO

HANWOOD, RIVERINA REGION NSW

A GROWERS TOUCH SERIES



BIRTHED FROM THE EARTH RAISED BY THE HAND

APPEARANCE = Vibrant crimson and burgundy.

AROMA = Dark berries, currents and hints of chocolate.

PALATE = Wild blackberry and forest fruits with rich velvet tannins.

FOOD MATCH = Best enjoyed with grilled or roast beef, beefy stews or strong hard cheese.

AGEING = Enjoyed now with cellaring potential of up to 10 years.

2022 Shiraz 14.0% Alc

MINO + CO

HANWOOD, RIVERINA REGION NSW

A GROWERS TOUCH SERIES



BIRTHED FROM THE EARTH RAISED BY THE HAND

APPEARANCE = Light ruby red.

AROMA = Floral in character, rose petals, cherry blossoms and nuances of violet.

PALATE = Ample sun gives rich flavours of cherry, raspberry and cranberries. The fruit is complimented by subtle French oak integration, with a long smooth finish.

FOOD MATCH = This wine is best enjoyed with Peking duck, raw or cooked fatty fishes such as salmon or roast vegetables over the colas.

AGEING = Enjoyed now with cellaring potential of up to 4 – 5 years.

2024 Pinot Noir 13.5% Alc

MINO + CO

HANWOOD, RIVERINA REGION NSW

SIGNOR VINO SERIES



ITALIAN HEART AUSTRALIAN SOUL

APPEARANCE = Pale straw with a green tinge.

AROMA = White peach, passion fruit, gooseberry and a hint of spice.

PALATE = Fresh fruit flavours of lemon, honeydew and grapefruit are supported by superb length and lovely acidity.

FOOD MATCH = This textural white wine best complements fresh seafood and fish. Serve chilled.

AGEING = To be enjoyed now whilst fresh and crisp but will also develop further spice and some pleasant nutty characters if given a few years in cool cellaring.

2021 Fiano 13.0% Alc

MINO + CO

HANWOOD, RIVERINA REGION NSW

SIGNOR VINO SERIES



ITALIAN HEART AUSTRALIAN SOUL

APPEARANCE = Pale straw, white gold.

AROMA = Fresh aroma of orange blossom, citrus, pear with nuances of spice.

PALATE = Dry, crisp and refreshing flavours of green apple and melon add to the refined palate, like a freshly soaked spring day.

FOOD MATCH = To be enjoyed chilled with a range of food, particularly cheeses, seafood and pasta or even as an afternoon refresher on its own.

AGEING = Made for early drinking this wine will retain its freshness for over a year.

2022 Pinot Grigio 12.0% Alc

MINO + CO

RIVERINA NSW

SIGNOR VINO SERIES



ITALIAN HEART AUSTRALIAN SOUL

APPEARANCE = Copper, salmon pink.

AROMA = Baking spice, dried and tropical fruit, herbal aromas.

PALATE = Dried fruit with stone fruit skins and spice. True to its varietal characters, the wine presents dry with a Granny Smith apple and mineral tactile finish.

FOOD MATCH = A food wine, this Rose is best served chilled. The wine provides a perfect complement to fresh seafood, salad or baked poultry dishes.

AGEING = Made for early drinking this wine will retain its freshness for 2 to 3 years.

2024 Ramato Pinot Grigio 11.5% Alc

MINO + CO

HANWOOD, RIVERINA REGION NSW

SIGNOR VINO SERIES



ITALIAN HEART AUSTRALIAN SOUL

APPEARANCE = Ruby red.

AROMA = Exotic spices greet an earthy and meaty undertone of aromas.

PALATE = Cherries, red current and pomegranates are met with savoury flavours of roast tomatoes, baked quince and dried herbs.

FOOD MATCH = Best served with antipasti, roast vegetables, oxtail and slow cooked BBQ meats.

AGEING = Made to drink now, this wine will get better with age. Up to 5 years cellaring is recommended.

2021 Nero D'avola 13.5% Alc

MINO + CO

ADELAIDE HILLS SOUTH AUSTRALIA

SIGNOR VINO SERIES



ITALIAN HEART AUSTRALIAN SOUL

APPEARANCE = Crimson red.

AROMA = Rainforest, dark cherry and savoury spice aromas with complemented oak characters.

PALATE = Flavours of ripe cherry and plum with nuances of strawberry jam. Finishes soft and intriguing with fine structured tannin.

FOOD MATCH = Perfect food pairing with pizza and tomato based pastas such as gnocchi or spaghetti.

AGEING = Produced to be enjoyed now with ability to cellar well for 2 to 3 years.

2021 Sangiovese 13.5% Alc

MINO + CO

ADELAIDE HILLS SOUTH AUSTRALIA

SIGNOR VINO SERIES



ITALIAN HEART AUSTRALIAN SOUL

APPEARANCE = Crimson red.

AROMA = Lovely varietal aroma of red berries and roses with sophisticated toasted oak and spice.

PALATE = Lush berry flavours with savoury spice are supported by smooth tannins and oak complexity providing an ever intriguing finish.

FOOD MATCH = Best served with rich meat dishes or hard cheeses.

AGEING = Made to be enjoyed now, but will only get better with a few years cellaring.

2019 Nebbiolo 14.0% Alc

MINO + CO
HEATHCOTE VICTORIA

LITTLE WILLIAM SERIES



ITALIAN HEART AUSTRALIAN SOUL

APPEARANCE = Crimson red.

AROMA = Black cherry, mulberry, dried herbs and forest floor undertones are matched with mulberry dark cherry and briary black fruit flavours coupled with hints of spice.

PALATE = The wine has great acid and fruit balance accompanied with firm tannins.

FOOD MATCH = Best served with a medium rare T-bone steak.

AGEING = Made to be enjoyed now.

Blue Gold Sydney International Wine Competition

Top Gold Medal Australian Italian Varieties Open Show

2016 Montepulciano 14.5% Alc

LITTLE WILLIAM SERIES



ITALIAN HEART AUSTRALIAN SOUL

APPEARANCE = Deep garnet.

AROMA = This wine is immediately accessible, soft and fragrant. Nose is lifted spice, cedar, mocha, ripe briary fruits and toast nuances from American oak maturation.

PALATE = Palate is rich and ripe briary fruits that continue to linger.

FOOD MATCH = Best served with a medium rare rib eye steak.

AGEING = Will reward generously with cellaring over 5 years.

93 Points Wine Orbit November 2020

Sam Kim's Comments = Wonderfully ripe and perfumed, the wine shows Black Doris plum, blueberry, violet, clove and toasted almond characters on the nose. The palate displays excellent weight and supple mouthfeel, well supported by succulent fruit flavours and fine tannins. Flavourful and harmonious, offering fabulous drinking. At its best now and until 2027.

2017 Shiraz 14.6% Alc