



THE WINE
QUEEN
EMPORIUM



DISCOVER PREMIUM
WINES AND
FINE PRODUCE





DISCOVER PREMIUM WINES AND FINE PRODUCE

The Wine Queen Emporium

Is a Family Owned Western Australian Wine and Gourmet Merchant Established in 2020.

Discover Australian Regional Wines and Gourmet Epicurean Brands here at the Wine Queen Emporium. Take a tour of the Australian landscape and the key Wine Regions within Australia that produce world class varieties. From the Barossa Valley to the Margaret River Region, the many wines, epicurean gourmet brands and beverage options on offer are exclusive and exciting products.

We represent an award winning exceptional portfolio of Wines, Spirits, Australian Epicurean Condiments and Speciality Baked Goods for the consumer market made by passionate producers from Australia.

Our Team are dedicated and highly experienced, professionals who understand the industry, producers and have an exceptional reputation for customer service at its best.



By purchasing any of our products, you are helping us make an impact in supporting the “Dogs Refuge Home” located in Shenton Park Perth Western Australia. www.dogshome.org.au A portion of all sales will be donated to our partner.

“The Dogs’ Refuge Home was opened in October 1935. It is one of the oldest animal welfare organisation’s in Australia. More than 80 years on, the Home is still saving more than 1000 dogs in need every year. It has become an integral part of the Western Australian community.” Rescue is the Best Breed”



WHY CHOOSE THE WINE QUEEN EMPORIUM?

- ✔ We support local Australian producers and small business.
- ✔ Your purchase matters with a portion of all sales going to a donated partner – Dogs Refuge Home www.dogshome.org.au “ Give a dog a home”
- ✔ 100% Australian Owned and Operated
- ✔ Quality customer service and assistance

We Support Local Australian Producers and Small Business

We are proud to support Australian Wine Producers and Artisan Gourmet Businesses Australia-Wide, with purchasing product designed to showcase the best that is on offer and matched with wines by variety to their region in Australia. Often than not these Artisan producers are family owned which is very- important in lending a supporting hand too.

100% Australian Owned and Operated

At the Wine Queen Emporium, we're in the business of Distributing Premium Regional Australian Fine Produce to the Retail Industry, Corporate Solutions and quality customer service to our customers. As a 100% Australian owned and operated business our goal is to create the perfect experience for our customers, through offering the many brands on offer from our passionate producers.





ORGANIC HILL WINES

MCLAREN VALE SOUTH AUSTRALIA

About Organic Hill

Here, amongst the vines at Organic Hill, we believe wine tastes better and is better for you, made the good old-fashioned way - Organic. Free of the effects of artificial pesticides, fungicides or herbicides. With no synthetic hormones, no growth promoters, no fish or animal products, no GMO and no genetic modification of any kind.

And in the case of our Preservative Free 'PF' range, free from added noxious Sulphur Dioxide and related preservatives. In fact, no unnatural anything!

We're true believers that the best wines are created naturally organic, from the ground up. Just like 'paddock to the plate' is to food, our growing philosophy is 'soil to the wine' - organically.

Our vineyards are rich in natural nutrients and jam-packed with living organisms that naturally enrich the soil, the vines and the grapes they bear. It's the natural foundation for all the premium 100% organic wine ranges we make.

"Organic & Preservative Free Winemaking

ORGANIC HILL Made from 100% organically grown, **NASAA** certified premium fruit with absolutely NO added preservative sulphites, allergens and agents of any kind as well as the added, natural benefits of being 100% Vegan and Non-GMO. Certified Organic Vegan Preservative Free GMO Free



For Further Information Contact Our Team

☎ 1300 244 926 or 0401 231 029

✉ info@thewinequeenemporium.com





BLACK COCKATOO
DISTILLERY

BLACK COCKATOO DISTILLERY

SOUTH - WEST FORESTS - WESTERN AUSTRALIA

About Black Cockatoo Distillery

Crafting unique gins from the south-west forests

Black Cockatoo was built upon a desire to make modern gin styles that reflected the location in which they are made. In the same way wine connoisseurs talk about terroir (as a sense of place), we wanted to create gins that built upon traditional ingredients, but benefited from local indigenous botanicals.

Large-scale distilleries produce a uniform and predictable product. We prefer small batch gins, where slight variations occur between different batches. This is frequently caused by the temperature of the day and the state of the ingredients at the time. Our focus also means being part of the community that makes this location special. We use local suppliers and even local produce on-site in production, and it means giving back to the community. In our case, this is by supporting the endangered black cockatoos of Western Australia. In this way, we can be part of the community and produce unique small batch gins that achieve this sense of place in the forests of the south-west of Western Australia.



For Further Information Contact Our Team

☎ 1300 244 926 or 0401 231 029

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Supporting Black Cockatoo rehabilitation

10% of our profits is donated to Black Cockatoo Conservation Centre



MORELLA GROVE

NESTLED IN THE RIVERINA REGION OF NSW

About Morella Grove

Morella Grove was established by the Dal Bon family using outstanding Italian varieties of olive trees chosen for their intense flavour and colour.

The Mediterranean climate under which these olives are traditionally grown is replicated on the Wumbulgal Hills.

The olives are grown chemically free using the best environmental practices.

The olives are harvested in May then processed, stored and bottled using the world's best technology to achieve a standard of excellence which guarantees consistent quality. The products offered are diverse and Australian Made. Food Service, Retail Supermarkets and Gift Store Stockists.

- ✓ Extra Virgin Olive Oil
- ✓ Caramelised Balsamic Vinegar
- ✓ Caramelised Apple Cider Vinegar
- ✓ Drizzles
- ✓ Gourmet Range
- ✓ Natural Olive Oil Soap



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CHRISTEN'S GINGERBREAD

About Christen's Gingerbread

At Christen's Gingerbread we feel that having a great product on the market is only half the challenge. Customer service is also a major focus of our business.

At Christen's Gingerbread we originated manufacturing Plain and Chocolate gingerbread men and happy faces. Our gingerbread is best described as a delicious, light flavoured gingerbread that is enjoyed by people of all ages. Our recipe has remained the same over our 25 years of wholesale manufacturing (a Swiss recipe that has been passed down from one generation to another).

We have recently expanded our product range to include a scrumptious shortbread. Our shortbread are available in two flavours – Traditional and Chocolate Chip. Simply put we ensure our shortbread is the best available by using our traditional recipes containing real butter.

Ensuring our gingerbread and shortbreads everlasting distinction we source only the finest quality ingredients available. We support other Australian businesses by sourcing all our ingredients and materials from Australian suppliers.

The quality of our products are ensured throughout the manufacturing journey, from the making of the dough, baking and hand decorating our delicious biscuits, you can be assured that we are taking care to ensure only the best ones are used.

Food safety is something we take very seriously at Christen's Gingerbread and for that reason we are proud to advertise that we have been fully HACCP approved for over 10 years.

We are a proudly 100% Australian owned and operated specialty gingerbread and shortbread manufacturer servicing customers throughout Australia.



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☎ 1300 244 926 or 0401 231 029

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FOR FURTHER INFORMATION CONTACT OUR TEAM



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Office: Monday – Friday, 9am to 5pm

 1300 244 926 or 0401 231 029

 info@thewinequeenemporium.com

Our brands are available through WA Direct Delivery,
Metcash Food WA & Australian Liquor Marketers.





THE WINE QUEEN EMPORIUM BUNDLES PACKAGES

Australian Outdoor Bundle

Australian Animals Charms Box of 6 units

Mixed Wine Bottle Coolers of 6 units

Mixed Glass on The Grass Coaster Set 6 units



THE WINE QUEEN EMPORIUM BUNDLES PACKAGES

Diamond Sparkle Bundle

Glitz Champagne Glass Cooler 6 units

Glitz Wine Glass Cooler 6 units

Glitz Wine Bottle Diamante Cooler Bag Mixed Black & White 6 units

Silver & Black Champagne Poppers Mixed 6 units



THE WINE QUEEN EMPORIUM BUNDLES PACKAGES

Champagne L'Flowing Bundle

Apron 'Save Water Drink Champagne' units of 3

Apron 'My Doctor Says I Need Glasses – Oh alright then' units of 3

Coupe Champagne Glasses Clinq units of 3



THE WINE QUEEN EMPORIUM BUNDLES PACKAGES

Cheesemaker Connoisseur Bundle

Copper Platter Cheesemaker's 6 units

White Marble Copper Handle Round Cheese Board 2 units

Apron 'Sweet dreams are made of Cheese' 3 units

Billing and Payment Terms.

All invoices are due and payable within thirty (30) days from the date of invoice. The prices of the Services contained with your invoice with the Wine Queen Emporium are expressly contingent on payment in the form of ACH, check, or by wire transfer. If Customer fails to pay any undisputed amount when due, Customer shall pay interest on such unpaid amount at the rate of one and a half percent (1.5%) per month, or such lesser amount as is the maximum amount permitted under applicable law, until such sum is paid in full. Customer shall notify The Wine Queen Emporium in writing of any charge or amount disputed, in good faith, within sixty (60) days of Customer's receipt of the applicable invoice ("Dispute Notice"). In no event shall Customer's notice of a good faith dispute relieve Customer from its obligation to pay, in full and on time, all undisputed charges and amounts. The Parties shall work in good faith to promptly resolve any billing dispute initiated pursuant to this section. If a dispute is resolved in favour of The Wine Queen Emporium, and Customer has not already paid the disputed amount, Customer will pay such amount to The Wine Queen Emporium, plus any applicable late fees, no later than the due date of the next billing cycle. If a dispute is resolved in favour of Customer, The Wine Queen Emporium will apply a credit in the appropriate amount to Customer's account in the next billing cycle, subject to the billing cycle cut-off date. Credits that miss the billing cycle cut-off date will be applied in the next billing cycle.



