



GLENIGARRY



ORGANIC



BIODYNAMIC



NATURAL



NON-SULPHITE



ORANGE



VEGAN



PÉT-NAT

LOCATIONS

AUCKLAND

VICTORIA PARK
118 Wellesley St West
308 8346

HERNE BAY
54 Jervois Rd
378 8555

PONSONBY
139 Ponsonby Rd
378 8252

PARNELL
164 Parnell Rd
358 1333

KHYBER PASS
409 Khyber Pass Rd
529 2777

BASSETT RD | REMUERA
154 Remuera Rd
524 6666

DOMINION RD
250 Dominion Rd
623 0811

MT EDEN VILLAGE
417 Mt Eden Rd
638 9780

TAKAPUNA
Cnr Hurstmere Rd & Killarney St
486 1770

DEVONPORT
Cnr Clarence St & Wynyard St
445 2989

KINGSLAND
420 New North Rd
815 9207

WESTMERE
164 Garnet Rd
360 4035

ELLERSLIE
87 Main Highway
571 2567

GREY LYNN
23 Williamson Ave
(Cnr Williamson & Scanlan)
953 3310

WELLINGTON

THORNDON
53 Hutt Rd
473 1637

KELBURN
85 Upland Rd
475 7849

DIDA'S

DIDA'S WINE LOUNGE
54-60 Jervois Rd HERNE BAY
376 2813

SERVICES

DELIVERY
National and International

GIFT PACKS
For all occasions

FUNCTIONS
We cater for it all

SALE AND RETURN
By arrangement

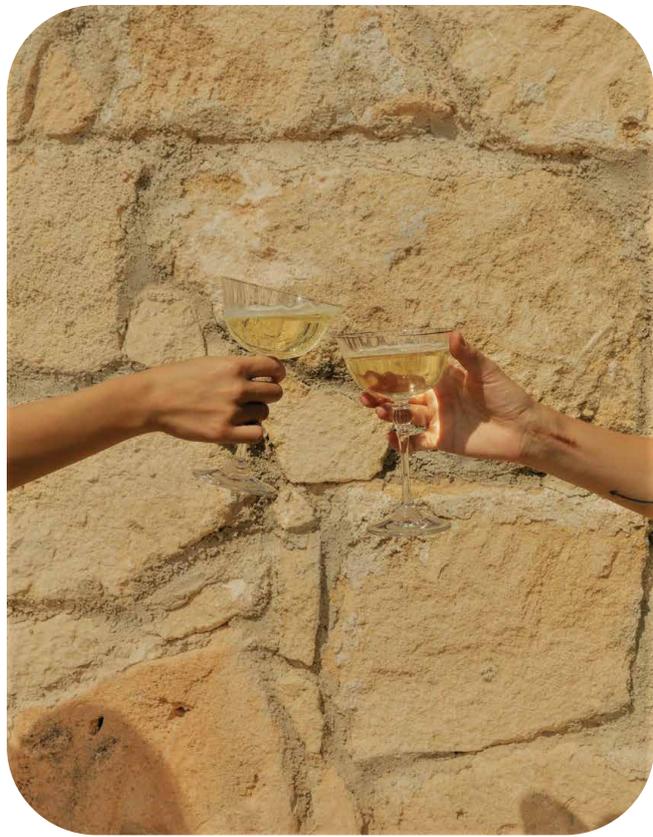
GLASSWARE LOAN/HIRE
Wine, Beer, Spirits

ADVICE
On everything wine related

MONTHLY OFFERS
Hot and exclusive!

FUN AND EDUCATION
We're known for it. It's fun

CLICK & COLLECT
It's so convenient. Join us



Spring's in, basic's out. Every bloom says ditch the dull, sip the sublime. Just like that sprout in your back yard, our latest epistle is bursting with all things fresh and fabulous. Kick things off with the Glengarry Greatest Hits; these are the bottles you guys couldn't get enough of. If it's a chart-topper, it's on this list.

Nothing heralds the arrival of spring like a chilled flute of bubbly. Champagne isn't just for New Year's Eve! We're poppin' bottles to celebrate the sun shining a bit brighter. But hey, it ain't just about the bubbles. We're shining a light on the unsung heroes, the still wines of Champagne. Quiet elegance in a glass, that's what they are.

And get an inside look into how we cherry-pick the finest from the Petit Chateau producers; with a container that's just docked, the treasures are aplenty. Wallet feeling a pinch? No drama! With our list of 15 wines under \$15, you won't break the bank, but you might find a new fave. And for those who like a bit of background, we're giving you the story on vintage 2023 in New Zealand's various regions

Beer buddies, good news! The much-loved Glengarry beer growlers are back in the game, and if you're eager to mix it up, our spring cocktails radiate with the same energy as a sunlit spring morning. Distilled delights haven't been forgotten either. Rogue Society Liquor graces our shelves, along with a Glengarry-exclusive whisky – hand-selected, because we're fancy like that.

As nature flaunts its fresh hues, let's elevate our sips to match. Here's to spirited spritzers and the effervescent embrace of Spring! So, let's pour, sip, and dive into spring the Glengarry way!

Aroha Jakicevich

PINOT GRIS
& RIESLING
STYLES



DRY



MEDIUM-DRY



MEDIUM-SWEET



SWEET

CHARDONNAY
STYLES



LEAN & MINERAL



RICH & TEXTURAL



SOFT & FRUITY



BOLD & OAKY



DON'T DRINK
AND DRIVE

PRODUCTION: GRAEME GASH, LIZ WHEADON, ANTHONY SORENSEN, AROHA JAKICEVICH, DYLAN LYDFORD

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SALES ENQUIRIES | FREEPHONE 0800 733 505 | EMAIL SALES@GLENGARRY.CO.NZ

GLENGARRY

GREATEST HITS



We reveal
the most popular wines
of the last year
as selected by you
our customers



GREATEST HITS



It's safe to say that our expertise in product selection is quite extensive. Established in 1945, Glengarry proudly holds the title of NZ's oldest wine retailer (although some of us are in fact quite young). We secured the country's very first wine store licence for our Jervois Rd store, which stands strong to this day.

Equipped with this rich history, we are far from resting on our laurels; curiosity propels us ever-forward in the evolving world of wine. Curating a distinctive range determined by quality and price is a fundamental aspect of Glengarry. We take great pride in the calibre of the wines, spirits and beers we select.

With 7,500-plus distinct product lines to oversee, managing our extensive range, is no small feat. This expansive assortment encapsulates quality within each and every bottle.

Selecting our Greatest Hits compilation is a straightforward process, as we entrust this task to our customers. The selection comprises the 24 most popular wines from the past year, the ones the most of you walked out of the store with, or snapped up online.

We've been offering our Greatest Hits selection for over 15 years. Very much a tradition now, its longevity is attributable to the useful information it conveys to our customers regarding what you all consider is drinking particularly well.

You can take assurance in the knowledge that these wines are enjoyed by a multitude of wine enthusiasts, and we're confident you'll adore them too. It's a valuable shopping guide for the upcoming festive season. Who made this year's selection? Check it out online or instore now.

[learn more](#)



YOUR GREATEST HITS

SEE THEM HERE

NEW PETIT CHÂTEAU

just in



Our discussions around Petit Château have been rather frequent over the past few months, and rightfully so. These charming treasures have garnered such popularity that they swiftly sold out, and our excitement was palpable when they made their return.

Now, there's more fantastic news to divulge; we've successfully taken possession of a container brimming with Petit Château, a mix of familiar favourites and fresh selections.

This year, during her visit to Bordeaux to sample the 2022 En Primeur vintage, our General Manager, Liz Wheadon, embarked on a tasting expedition, assessing a multitude of options for our collection.

The wines Liz had the privilege to sample were curated by one of our partners in Bordeaux, Liz having provided their buying

team with specific criteria for the search. The assortment Liz tasted was merely a fraction of the wines that were scrutinized and sampled, all in the pursuit of presenting you with the absolute best.

The wines featured on the following pages are the latest additions. They exude excitement, offer exceptional value, and are simply delightful.

At the conclusion of the tasting, Liz reflected, 'While I relish the opportunity to partake in En Primeur tastings of the world's finest wines – being in Bordeaux and savouring the region's finest – discovering wines like these is super exciting. These are value-packed wines that deliver well beyond their price tags.'

As with every wine Glengarry imports, these selections have been transported in refrigerated containers, ensuring that the level of quality experienced in Bordeaux is replicated here in New Zealand, the wines presented to you exactly as envisioned by the winemakers themselves.



44701

CHARTRON LA FLEUR

MERLOT CABERNET

2018 | \$16.99

CASE/6 \$14.99/BOTTLE

A Merlot, Cabernet blend from the boldly structured 2018 vintage, offering the complexity of a higher price tag. The underlying balance here is impressive; this is a delicious wine.



44705

LE JARDIN DE CHÂTEAU LES JONQUEYRES

ORGANIC BORDEAUX

2021 | \$22.99

CASE/6 \$20.99/BOTTLE

Biodynamic, classically styled, built on structure with the fruit intertwined. 90% Merlot, 7% Malbec, 3% Cabernet, aged in oak for 12 months. Elegant.



44702

CHÂTEAU LE PLANTIER

BORDEAUX SUPERIEUR

2016 | \$17.99

CASE/6 \$15.99/BOTTLE

Merlot dominates at 70%, with Cabernets Sauvignon and Franc in attendance. Fresh, rounded, vibrantly expressive. A delicious wine, and for the price tag, sensational drinking.



PETIT CHÂTEAU

NEW

BORDEAUX



44704
**SIGNATURES
EN BORDEAUX**
SAUVIGNON SEMILLON
2021 | \$19.99
CASE/6 \$17.99/BOTTLE

90% Sauvignon Blanc and 10% Semillon, this is all about the fruit. Fresh and lively, generous in style with a vivid finish, this is a wonderful introduction to white Bordeaux.



44703
**SIGNATURES
EN BORDEAUX**
MERLOT CABERNET
2020 | \$19.99
CASE/6 \$17.99/BOTTLE

70% Merlot and 30% Cabernet, this is fruity and fresh on the nose and velvety in the mouth. Delightful mid-palate richness, with impressive structure and balance.



44709
**CHÂTEAU
PEYRONAT**
NATURAL BORDEAUX
2018 | \$22.99
CASE/6 \$19.99/BOTTLE

A naturally crafted wine in a modern Bordeaux style. An expressive nose of red cherry on a supple palate, with a rounded, luscious finish that is clean, lively and refreshing.

44708

**CHÂTEAU
DU GAZIN**
CANON FRONSAC
2019 | \$26.99

CASE/6 \$24.99/BOTTLE

Rich, spicy, delightfully generous. 85% Merlot, 10% Cabernet Sauvignon, 5% Malbec. This is fruity and balanced, a fabulous wine that overdelivers on all fronts. Brilliant.



44707

**CHÂTEAU
DE RESPIDE**
GRAVES BLANC
2022 | \$30.99

CASE/6 \$28.99/BOTTLE

50-50 blend of Semillon and Sauvignon Blanc, full of fresh fruits, with hints of citrus. The palate is crisp and concentrated with a mineral focus and lovely length.



44706

**CHÂTEAU
DE RESPIDE**
GRAVES ROUGE
2019 | \$30.99

CASE/6 \$28.99/BOTTLE

A smart Merlot-dominant wine with a fruity nose of blackberry, strawberry and blackcurrant. Some hints of chocolate and toasty notes on a soft and vibrantly fresh palate.

VINTAGE NEW ZEALAND 2023



After the upending of normal transmission that was covid, post the various weather-induced ordeals around the country, we visit six New Zealand wineries in their respective regions to see how vintage 2023 has treated them



MATAWHERO | KIRSTEN AND RICHARD SEARLE

MATAWHERO

GISBORNE

As with much of the North Island the 2023 Gisborne summer was largely a rain ravaged affair. For grape growers, though, the challenges began even earlier; cool Spring temperatures resulted in yields being significantly down from the average before summer even began. Matawhero felt this, with some blocks cropping at 30-50% of where they would usually.

This did have the silver linings benefit of meaning that concentration was naturally going to be higher, and the team had fewer bunches to manage and try to protect when Gabrielle hit in mid-February. At that point, Matawhero had not harvested anything at all, and had to hope that Mother Nature would grant a reprieve following the cyclone.

Fortunately She obliged, with a few weeks of fine weather allowing Matawhero to bring in everything bar the Chenin Blanc. 2023 Sauvignon Blanc, rosé and Gewürztraminer are now in bottle, with owner Kirsten Searle proud of how they're tasting, and of the extreme hard work and dedication from the viticultural and winemaking teams that saved the day.

[learn more](#)

BROOKFIELDS

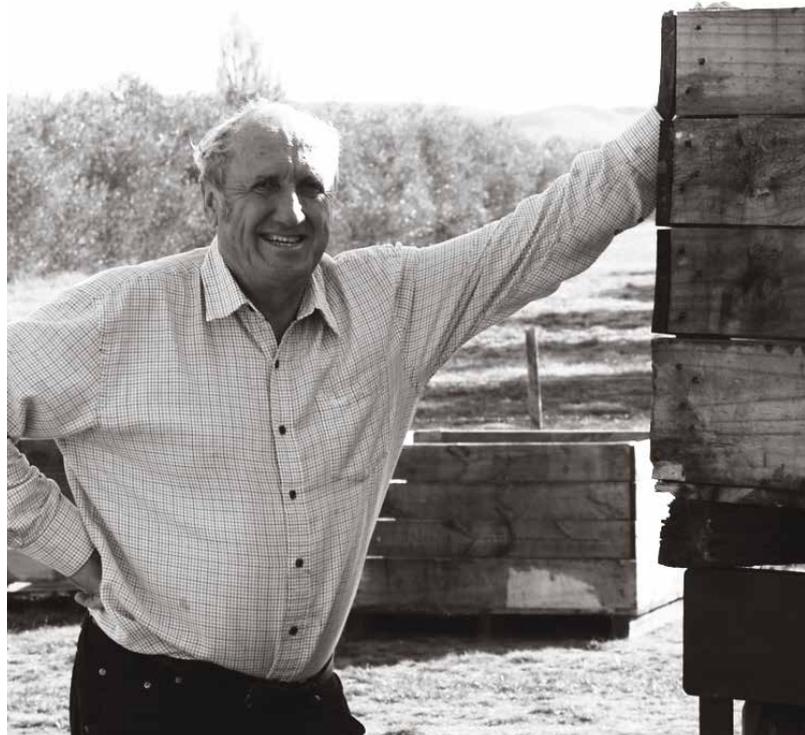
HAWKES BAY

2023 will be a year long remembered in the Bay, but unfortunately for a lot of the wrong reasons. Clean up from cyclone damage and flooding continues in many parts of the region.

Brookfields Vineyards were not spared at all, losing an entire block of Chardonnay due to the vines sitting underwater, along with the winery itself sustaining heavy damage. Not all was lost however, with owner and winemaker Peter Robertson saying that against all odds, his Pinot Gris in particular is looking excellent. Some quality Autumnal sunshine also proved a boon, allowing late ripening reds like Cabernet Sauvignon to recover from the rain and reach good levels of ripeness.

As the vineyards finally dry out, the Brookfields cellar door has also been able to reopen after months of hard work, as Peter and his team look forward to once again welcoming visitors.

[learn more](#)



BROOKFIELDS | PETER ROBERTSON



NGA WAKA | ROGER PARKINSON

JULES TAYLOR

MARLBOROUGH

Consistent rain in Marlborough continued through to December. Pressure from mildew and even Botrytis setting in during the middle of summer had growers and wineries preparing for another tricky year.

As in Gisborne and Hawke's Bay, it was the Autumn weather that came to the rescue, something that Jules Taylor notes is quite common in Marlborough. Fears about disease gave way to healthy vines. Giving the bunches time to ripen fully was key, with harvest of Sauvignon Blanc in the Awatere Valley being done a full ten days later than in 2022.

Concentration was very high in the grapes as a result of the long season, and the 2023 vintage promises to be memorable for many of the wines that make this region famous, including Pinot Noir and Chardonnay.

And for the variety that is the backbone of Marlborough and the New Zealand wine industry in general? Jules Taylor, knower of a thing or thousand about Sauvignon Blanc and how to make a great one, says that it is the darling of the vintage and some of the best she has seen in a long time.

[learn more](#)

NGA WAKA

MARTINBOROUGH

Nga Waka winemaker and local legend Roger Parkinson likes to name his vintages, usually something witty, that gives a snapshot of how the year went. After experimenting with a few wistful and watery themed song titles for the 2023 report, he landed on Tina Turner's classic, *I Can't Stand The Rain*, a familiar refrain right around the North Island.

Rightfully so for Martinborough, where Roger points out that rainfall during the growing season (seven months from October to April) was not far at all from the annual average.

Red wine will be especially hard hit, with the Nga Waka team making the tough call not to produce a 2023 Pinot Noir under the label at all. There is an uncompromising approach to quality, and the recognition that some years Nature just does not play ball. Devotees will need to fill their boots from the vintages currently on our shelves (which, fortunately, are among the best the winery has ever made).

White wine and rosé, meanwhile, did thankfully make it through in good condition, with Chardonnay being the potential highlight.

[learn more](#)



JULES TAYLOR



WAIPARA HILLS | KRYSTAL PALMER

WAIPARA HILLS

WAIPARA

As rain continued to fall in Auckland and with the ski season in full swing down south, it was hard not to feel more than a trifle of jealousy hearing over the phone how lucky Mainlanders had also happened to enjoy an excellent summer.

Waipara Hills in Canterbury did experience some challenges though, with early rain during flowering leading to some millerandage – the 'hen and chicken' budding of grapes, which can cause uneven levels of ripeness.

A long, hot summer followed, but cooled somewhat during the ripening period. Picking was slightly later as a result, occurring a week later than it did in 2022. This will be a vintage particularly noted for the quality of its aromatics, Riesling, especially, looking like it will be one for the books. Which is saying a lot in a region that even in tougher years is noted for its delicious aromatics.

[learn more](#)

ROCKBURN

CENTRAL OTAGO

The ever-eloquent winemaker at Rockburn, Malcolm Rees-Francis, tells us that the reason we didn't get much of a summer was because Central Otago was hogging it all. Lucky for some.

There was a hot, dry season that initially promised robust, potentially bombastic wines. As picking was beginning across the region however, the Otago Indian Summer finally came to an end. Rain – and in some cases even frost – set in. Vines shut down, and any idea of late ripening was effectively at an end.

Expertise and local experience will light the path for Central Otago wines of 2023. For those who got their picking dates wrong, the wines may be somewhat thinner than would have been expected halfway through the growing season, while the good and great will be noted in Malcolm's words for their finesse, bright aromatics, beautiful florals and elegance.

[learn more](#)



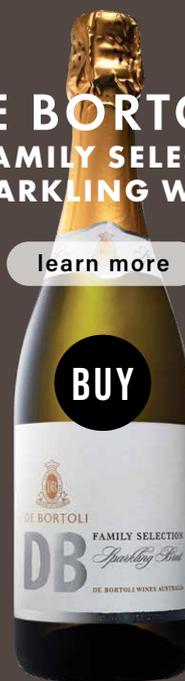
ROCKBURN | MALCOLM REES-FRANCIS

15under15

These days,
it's a challenge
to find a wine
for under \$15
that's any good.
But we did it.
Fifteen times

DE BORTOLI
DB FAMILY SELECTION
SPARKLING WINE

[learn more](#)



PERELADA
BRUT RESERVA CAVA

[learn more](#)



NUGAN
THIRD GENERATION
SHIRAZ 2021

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ALTERA
FRENCH MERLOT
IGP PAYS D'OC

[learn more](#)



EMILIANA
ADOBE ORGANIC
CABERNET SAUVIGNON

[learn more](#)



**DUSKY
SOUNDS
SAUVIGNON BLANC**

[learn more](#)



BUY

**JAM SHED
CHARDONNAY 2020**

[learn more](#)



BUY

**YALUMBA
Y SERIES
VIOGNIER 2021**

[learn more](#)



BUY



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OUT OUR
MIXED CASE
OFFERS
[HERE](#)**

**CHIARLI
LAMBRUSCO
DELL'EMILIA**

[learn more](#)



BUY

**BIJOU
TERRE DE PROVIDENCE
FRENCH ROSÉ**

[learn more](#)



BUY

**MATEUS
ROSÉ**

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BUY

**DE BORTOLI
DB FAMILY SELECTION
SHIRAZ**

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BUY

**SANTA
JULIA
MALBEC**

[learn more](#)



BUY

**VIÑA
SALCEDA
RIOJA CRIANZA**

[learn more](#)



BUY

**PASQUA
MONTEPULCIANO
D'ABRUZZO 2020**

[learn more](#)



BUY



**WE SHIP
OUR IMPORTED
WINES IN
TEMPERATURE
CONTROLLED
CONTAINERS**

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white delight



Champagne's glorious Blanc de Blancs wines celebrate the Chardonnay grape's effervescent nature

While most champagne is made using the holy trinity of sparkling wine varieties, Pinot Noir, Pinot Meunier and Chardonnay, it's not uncommon to find mono-varietal offerings. Bottles marked as Blanc de Blancs are the most popular, made entirely from light-skinned grape varieties.

There are a number of these, including Pinot Gris and Pinot Blanc, allowed in the production of champagne, but almost all Blanc de Blancs are made using Chardonnay. The combination of cool climate and chalky soils, most famously in the Côte des Blancs south of Épernay, allows Chardonnay to thrive in the Champagne region.

These wines are beloved for their fresh acidity, taut minerality and remarkable longevity. They are sometimes referred to as 'classic' in style, meaning they can be steely and linear in youth before developing notes of honey and almond in maturity.

Of champagne's three core varieties, Chardonnay is the least planted, and yet perhaps the most celebrated. Many of the region's most coveted bottles, the likes of Salon, Taittinger Comtes de Champagne and Krug Clos du Mesnil, are made using Chardonnay alone.

A number of the big names will often refer to themselves as 'Chardonnay houses,' where Chardonnay is the star, even in a blend. In certain cases the Blanc de Blancs cuvée has even become the more well-known champagne.

In the world of Grower champagne, the love affair with Chardonnay also runs deep. For many growers, especially those situated in specific villages in the Côte des Blancs, Chardonnay is in fact all they know. This can lead to tremendous bargains, where producers such as Lilbert-Fils and André Jacquart have Blanc de Blancs champagne from Premier and Grand Cru sites as their entry level offerings.

[learn more](#)

DELAMOTTE



BLANC DE
BLANCS



BUY

learn more

LE MESNIL
EXTRA BRUT
BLANC
DE BLANCS

ANDRÉ
JACQUART

learn more



BUY

41542

CHAMPAGNE
MOUTARD
CHAMP PERSIN
BRUT

NV | \$59.99

100 percent Chardonnay.
Delicate, floral, fruity, mineral
aromas. Powerful and elegant,
with mineral-edged characters
of lemon and grapefruit



LE MESNIL
BRUT NATURE
BLANC
DE BLANCS



BUY

learn more

GRAND CRU
BLANC
DE BLANCS
VINTAGE
2014



BUY

learn more



CÔTE DES BAR

BUY



BLANC
DE CRAIE



BUY

learn more

HENRI GIRAUD

Aÿ
GRAND CRU
BLANC
DE BLANCS
BRUT 2015

learn more



BUY



HENRI GIRAUD

In the world of champagne, genius persists. You'll find it here

The line between madness and genius can be a fine one. Visionaries and their ventures dare to tread this line, where judgement of their steps and missteps may only be measured by success or in hindsight.

In Champagne, steeped in history, tradition and the binding rules of the appellation, and where annual production at a single house may be in the millions of bottles, this balancing act is more precarious still. Yet genius persists, and perhaps nowhere more so than at Henri Giraud.

Innovation is grounded in the Giraud family roots. Broadly speaking, these core tenets may be characterized by three central pillars: Aÿ, oak and Pinot Noir.

Reims may be the modern hub upon which champagne spins, but the village of Aÿ is the ancient capital. It was here the Hemart family settled at the beginning of the 17th century, putting down roots both literal and figurative.

In Aÿ they remained until a veteran of the Battle of the Marne, one Léon Giraud, married a Hemart daughter. Battered by phylloxera and war, the family's vineyards were restored, fully deserving of the Grand Cru classification that Aÿ commands.

The house, winemaking facilities and primary vineyards are found in Aÿ still. Take a stroll through the grounds, though, and the nod to modernity is striking. Art is everywhere, with a large oak tree made entirely of paper being particularly beloved. Don't mind the periscope hanging from the ceiling – it doesn't actually do anything anymore, but it does look very cool.

There are barrel halls, of course, but also colourful eggs made from concrete and clay. Several metres beneath the ground is one of the house's greatest treasures, the perpetual reserve, passively cooled by its depth and proximity to the Marne river.

Rarely for a modern champagne house, oak remains the primary vessel for fermentation and

maturation, lending the Giraud wines weight, structure and power. Current scion, Claude Giraud, took this traditional method to a new level in a way that was firmly rooted in history.

The nearby Argonne forest had long been neglected as a resource for cooperages. Giraud restarted the use of Argonne oak for winemaking, in the process also implementing an enormous replanting and revitalizing program. Oaks from specific parts of the forest were tracked for common attributes and influences they would have on wine.

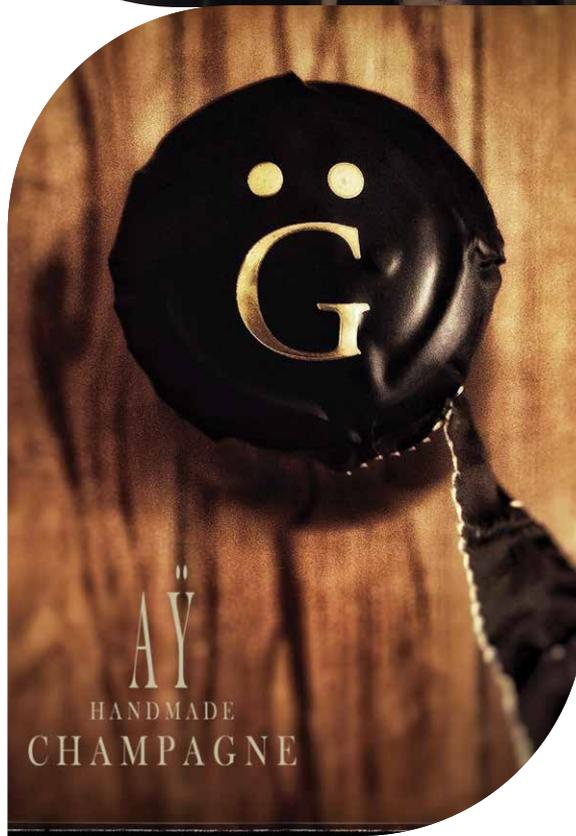
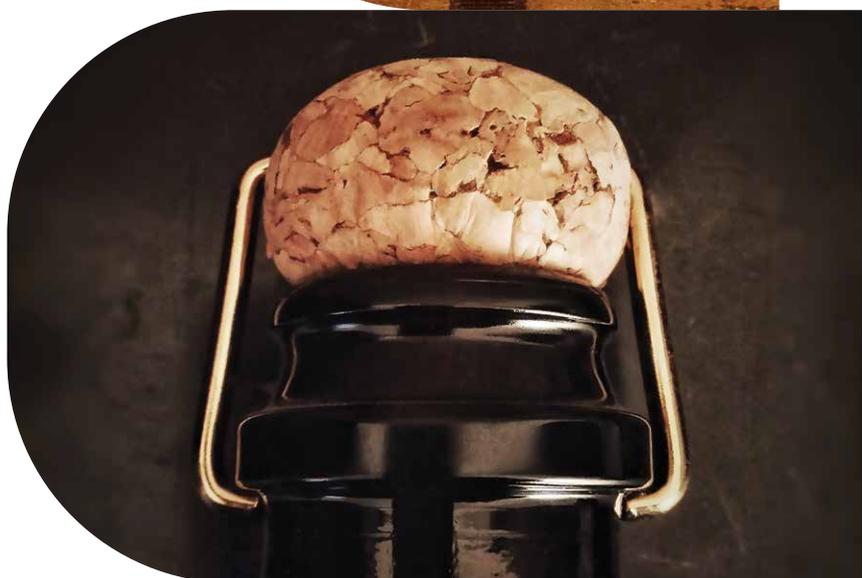
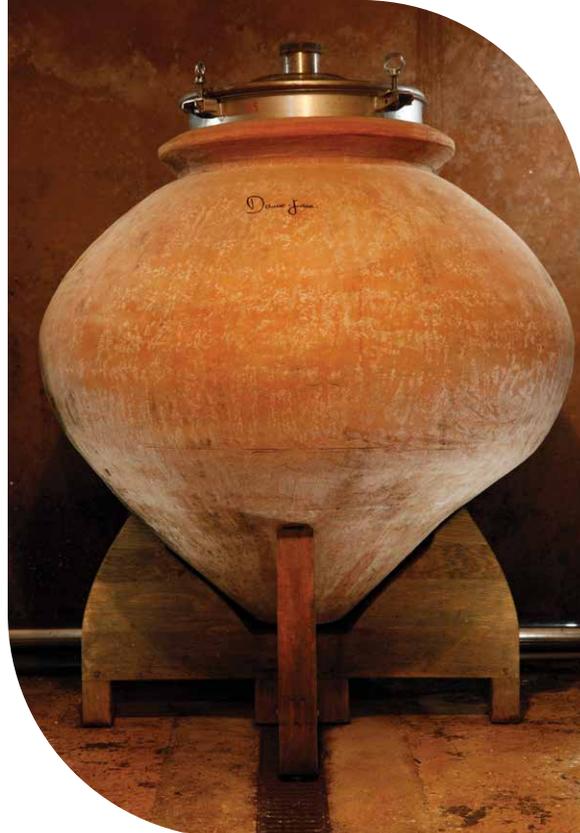
Understanding has built to the level that Giraud now identify unofficial 'oak appellations' within the forest, matching them to specific vineyard plots and vintages. In the very best years, they produce their prestige cuvée using oak exclusively from this forest, appropriately and simply naming it 'Argonne.'

Giraud vinify all three major varieties, and indeed make fantastic Chardonnay, both still and sparkling, but Pinot Noir is the beating heart of both the Marne Valley and the house. The love affair is a natural one from the terroir, but also perfectly suits the demands of oak and thus finds itself the central part of most blends. The result is champagne of spectacular complexity, and often tremendous ageing potential.

In addition to these renowned sparkling wines, Giraud also produce still wines from both Pinot Noir and Chardonnay – another nod to the region's history, but also an acknowledgement of the reality of warming temperatures. Ratafia is also made at Giraud; a sweet liqueur made from a blend of grape juice and eau-de-vie that is as delicious as it can be hard to find.

After Robert Parker famously blew the lid off the secret that Giraud had been, the house is no longer technically a 'Grower champagne'. Production, however, remains small at 250,000 bottles a year. In France itself, they can often only be found in fine dining establishments. We are thus excited to be able to offer these wines in New Zealand, and have just landed several new cuvées that further tell the story of Giraud and their ceaseless efforts to produce some of the world's finest wines.

[learn more](#)



HENRI GIRAUD

The Henri Giraud champagnes come in a versatile range of sizes, from the compact 375mL bottles for two, to the giant 3-litre bottles to accompany dinner parties and larger celebrations

[learn more](#)



CHAMPAGNE
HENRI GIRAUD



\$79.99

BUY

Not all wine regions are created equally, and practicing organics in a warm, dry area is naturally more forgiving than somewhere prone to rain or cooler temperatures.

Champagne as a region falls much more into the latter category, with grape growing historically tending towards the verge of viability. As a result, organic champagnes tend to be few and far between.

Yet the potential benefits of organics persist. At Henri Giraud the house motto, ingrained in their practices and painted across winery walls reads, 'Preclude nothing, be bound by nothing, make good wine naturally.' Giraud have worked without pesticides or weedkillers for over 30 years.

From their motto and the house spirit it represents comes the *Esprit de Giraud*, a brilliant Pinot Noir-based cuvée that is the first champagne to be certified as having zero herbicide or insecticide residue, after two years of exhaustive testing conducted by an independent laboratory.



sweet!

A rich and fruity liqueur from champagne house Henri Giraud

Sweet, fortified wine from Champagne? What fresh blasphemy is this, you say? Well, in truth, the practice of making Ratafia goes back centuries. However, if it's not something you're familiar with don't feel too ashamed, because it was only in 2015 that the designation and style achieved officially recognized status.

Ever a force for the modern embracing the traditional, Champagne Henri Giraud were very much at the forefront of that movement, with Claude Giraud the president of Boissons Spiritueuses Champenoises – an association of the growers, distillers and producers in Champagne – at the time.

All that is well and good, of course, but what is it? Ratafia is made by taking grape juice from the third and fourth pressings and fortifying it with a grape-derived brandy, usually ending up at an ABV of around 18%.

The result is sweet, spicy and often quite nutty, with flavours of marzipan and ripe, stewed fruits. Delicious on ice after a meal, with a cheese board or dessert, or served cold as an aperitif.

[learn more](#)



SOLERA
RATAFIA CHAMPENOIS

SOLERA
RATAFIA CHAMPENOIS
S 90-16

Henri Giraud

Henri Giraud

RATAFIA
CHAMPENOIS

RATAFIA
CHAMPENOIS

SOLERA
90-16

Henri Giraud
1625
DOMAINE
HENRI GIRAUD

WHAT IS PERPETUAL RESERVE?

Champagne embraces the magic of sherry's solera system

For champagne houses both large and small, their non-vintage wine is their most easily recognized and far and away their biggest seller. The general idea of these champagnes is to provide consistency of taste and style across the years, in a recognizable house style.

Due to the nature of grape growing and vintage variation, achieving that feat is easier said than done. The answer lies in meticulous tasting, blending, the expertise of the winemaking team and in the use of reserve wines.

Each year, the houses will set aside some of that vintage's wines to later be used in the blending process. This facilitates extra richness of flavour and uniformity of style. For some houses, each non-vintage champagne contains a significant proportion of reserve wine.

One of the methods used for storing these reserves is an idea borrowed from sherry producers (also no strangers to esoteric means

of wine production). That idea is a perpetual reserve, or solera system. This means that the reserve wines are held together in a blend.

Each year wine is extracted from the blend to contribute to the latest edition of the non-vintage, after which wine from the vintage just gone will be added to the solera. In this way, a single vat or barrel of reserve may contain wine that has several years of maturation behind it.

Recently a number of Grower champagne houses decided to make wines sourced exclusively from the perpetual reserve, taking a selected portion of still wine and bottling it with a liquor de tirage, allowing for the second fermentation in the bottle, the wine then resting on lees for three or more years before being disgorged. Two champagne houses that have crafted such wines are Henri Giraud and J. Lassalle.

[learn more](#)

48398

HENRI GIRAUD PR 19-90 RÉSERVE PERPÉTUELLE

Inaugural release of a perpetual reserve from Giraud, from vintages between 1990 and 2019. Blended through a solera of Argonne oak barrels and aged on lees for three years, only 8,000 bottles were crafted. Rich and delightfully delicious, only a tiny number available.

[learn more](#)



48425

ANDRÉ JACQUART SOLERA RÉSERVE PERPÉTUELLE EXTRA BRUT | BLANC DE BLANCS

This perpetual reserve is taken from vintages between 2008 and 2015, some aged in oak and some in stainless steel. Added to the range this year, with only 3,639 bottles crafted. The nose is impressively complex, the palate rich, spiced and broad, the finish long and intricate.

[learn more](#)



41522

CHARLES HEIDSIECK BRUT RÉSERVE

While not a perpetual reserve release, the Charles Heidsieck NV incorporates a large amount of reserve wines into the blend. They make up a third of the blend here, and are themselves a blend of 10 years. Add to that the seven years this wine spends on lees. Superbly complex, layered and long.

[learn more](#)



The Dégrafeur?

we'll tell you all about it



When so much of the appeal of fine wine is its theatre and history, why not go for a champagne that requires a specialized tool to open it?

If you've ever wondered what the proper term is for the cage that encloses a champagne cork, or if you're just a Scrabble enthusiast on the lookout for new words, we have you covered. It's called a *muselet*, from the French word for muzzle. While these muselets are the norm for champagne enclosures and exist for very good reason, they are not the only way to make sure that corks stay where they're meant to.

The earliest versions involved the use of hemp string to secure the cork, a laborious process that remained risky for storage. The first muselets as we might recognize them today came into use around 1880. Between these methods of enclosure, however, there was the *agrafe*.

An agrafe is essentially a large metal clip or staple that is inserted over the cork and secured against the bottle. The solution is an effective one that fell out of favour for a simple reason: the staples must be tight enough that they can't be loosened by hand, and thus a tool is required.

In a pinch, a knife, spoon or slim screwdriver will do, but the correct and traditional tool is the *dégrafeur*. It is, naturally, far more stylish than using a spoon, but not likely to be something found in every household's cutlery drawer. Henri Giraud retain the use of the agrafe for their Argonne and Fût de Chêne champagnes, and rather usefully package a dégrafeur with every bottle...

[learn more](#)

PIPER HEIDSIECK

Fancy a fabulous bag from design titans Yu Mei?



At around five million bottles, Piper-Heidsieck is one of Champagne's bigger producers, and the quality is at an all time high. Piper employs a conscientious approach via its chef de cave, Emilien Boutillat, 2021's IWC Sparkling Winemaker of the Year, and an enthusiastic proponent of diligent sustainability and responsible production. Piper-Heidsieck is now B Corp Certified, joining a community of companies leading a global movement for inclusive, equitable and regenerative change.

[learn more](#)

[learn more](#)



Certified
B
Corporation

48119

**Piper-Heidsieck
Cuvée Brut NV**

\$69.99 | CASE/6 \$66.99/BOTTLE



Special Club: what's that about?



CHAMPAGNE



With the global demand for their produce focused on a relative handful of major players, most grape growers in Champagne work essentially as farmers. They care for their lands, grow their crop of grapes hoping for a kind vintage, and then seek to sell them to the negociant houses for the best price they can. Only around a quarter go the extra step in producing and bottling their own wines.

However, in terms of sheer numbers, it must be said that the 'only' in that sentence is doing a lot of heavy lifting, because it still represents around five thousand individual Growers. In this multitude it can be hard to stand out, especially when the primary competition are the great houses of Champagne, producing superlative wines and often with the marketing budgets to match.

Seeing this, and realising collaboration could be their surest way forward, in 1971 a group of a dozen of the more prominent and historic growers formed the Club Trésors de Champagne. This translates

BUY PAUL BARA
SPECIAL CLUB 2015

BUY J. LASSALLE
SPECIAL CLUB 2012

Club Trésors de Champagne



directly to 'Treasure Club,' but perhaps to not confuse the group with pirate enthusiasts, they are also known in English as the Special Club. The Club's raison d' être is to highlight and showcase the very finest that Grower champagne can offer.

A Special Club wine must be vintage, harvested and bottled at each member's own vineyards and property. With those as the baseline requirements to even be considered, there are a number of further steps that must also be passed before a Grower can label one of their wines as part of the club.

The group meets early each year to discuss and debate the previous vintage. They will taste through the wines (still rather than sparkling at

this early stage), to gain a consensus view of the year across the region. The group will then vote on whether or not to declare the year a vintage one for Special Clubs.

Only if this vote is unanimous in affirming the vintage, will each producer then submit their still wines to a tasting panel for consideration of quality. Should this base wine meet the panel's approval, the grower will return with the final wine (now sparkling) after a minimum of three years ageing on lees for another round of blind tasting and final judgement.

Should a producer pass these layers of checks their wines will proudly go into the particular bottles of the Club de Trésors, with the Special Club logo embossed upon it.

[learn more](#)

Delamotte champagne



One of
Champagne's
finest, this
stunning producer
has been
imported by and
is exclusive to
Glengarry

The house of Delamotte is located in the Côte des Blancs, in the village of Le Mesnil-sur-Oger. A Grand Cru rated site, it was founded by François Delamotte in 1760, making it the fifth-oldest champagne house in the region.

In 1988, Delamotte joined forces with the very famous Champagne Salon, under the umbrella of parent company, Laurent-Perrier.

Though managed separately, both have enjoyed the stewardship, since 1997, of the meticulous Didier Depond, who oversees all aspects of the two houses, located side-by-side in Le Mesnil-sur-Oger. This familial spirit has its advantages: the stratospheric Salon is made only from the

very best vintages, and in tiny quantities. In the years it is not made, the first right to its fruit goes to Delamotte.

Didier was born in Tours in 1964 into a Loire Valley winemaking family. Didier joined Laurent-Perrier in 1986, working in Paris as a sales representative for the house. His passion for the finer things was encouraged when he took charge of Laurent-Perrier's distribution company in France, working with Taylor's Ports, Marqués de Riscal wines and some of the finest expressions from Bordeaux and Burgundy.

The Delamotte Brut NV is a blend of 60% Chardonnay, 35% Pinot Noir, 5% Pinot Meunier.



With its robust yet subtle, structure and superb balance, this is an elegant champagne. Delamotte's Blanc de Blancs is 100% Chardonnay sourced from three Grands Crus; le Mesnil-sur-Oger, Avise and Oger. Aged for 48 months on lees, it's a full-bodied style of Blanc de Blancs with impressive delicacy and finesse.

The Delamotte Blanc de Blancs Vintage is currently the 2014. A blend from six Grands Crus, this is a vivacious champagne made with Chardonnay and destined for long-term cellaring. The fourth cuvée, Delamotte Rosé is a blend of Pinot Noir and Chardonnay. Boasting a magnificent salmon-pink colour, this is a deceptively delicate champagne, with the structure behind that charm to see it match perfectly with a wide range of foods.

With over 250 years of history, it's the quality of the Delamotte wines that tell the real story; elegant and refined, with a classic purity and a style that is sublimely understated. Robert Parker has referred to Delamotte as 'one of the best buys in exquisitely crafted champagne.'

[learn more](#)



Champagne
Delamotte
Blanc de Blancs
NV

[learn more](#)

Champagne
Delamotte
Blanc de Blancs
Vintage 2014

[learn more](#)

Champagne
Delamotte
Blanc de Blancs
Vintage 2014
MAGNUM

[learn more](#)

Coteaux Champenois

'The still wines of Champagne' may sound like a contradiction in terms, but these rebels from the uber-Land of the Bubble are attracting a legion of devotees

If we were to ask you to think of Champagne, whether the region or the wines, chances are that images of sparkling wine and that always satisfying sound of a cork being forced out by pressure may be conjured. Champagne's great houses have worked hard for a long time and poured untold millions of dollars into helping produce that word association.

But while some of these Grand Marques are hundreds of years old, the tradition of producing sparkling wine is a relatively recent one in the greater context of winemaking in the region. As with many other parts of France, the history of viticulture in Champagne dates back to Roman times, the legend being that local tribes allied themselves with Julius Caesar and developed a taste for vino from his legions.

Fast forward to 1223, and Louis VIII would begin a line of French kings coronated at the Reims Cathedral that would continue for six hundred years. The local wine would flow and developed a heavy association with the royals. Wine that was of course still in nature, and likely red. Pinot Noir from the village of Aÿ was a particular favourite, most famously in the court of Henri IV.

The hands of fate, cold weather and Benedictine monks intervened. Secondary ferments caused carbonation and the fizz for which champagne is now famous, and older methods of vinification largely fell by the wayside. This is even reflected in appellation laws, where 'champagne' on the label may only be used if the contents have been produced via the *méthode traditionnelle*.

Production of still wines did persist though, and through various naming conventions. Under original rules these were called 'Vin Ordinaire de la Champagne Viticole.' This didn't exactly roll off the tongue, so that was changed in 1953 to 'Vin Nature de la Champagne,' and finally in 1974 to 'Coteaux Champenois.'

Coteaux Champenois is undergoing something of a renaissance. While still a tiny proportion of total production, there are a growing number of producers and options available. For some houses, these wines continue to be produced as a point of difference.

The burgeoning popularity of Grower champagne is also playing a crucial role. Many of these Growers hail from a single village,



[learn more](#)

HENRI GIRAUD

Cuvée de Croix Courcelles
Coteaux Champenois
Aÿ Blanc 2019

HENRI GIRAUD

Cuvée des Froides Terres
Coteaux Champenois
Aÿ Rouge 2018

**CHARLES
HEIDSIECK**

Coteaux Champenois
Abonnay Rouge NV

which is often then emblazoned proudly across the bottle. It is now not just the MWs that know their Cramant from their Avize, and so it is perhaps natural that savvy wine lovers are seeking out more in the way of terroir expressive wines from Champagne and discovering Coteaux Champenois.

Climate change also plays a key role. There has been a reason beyond simply fashion and tastes that drove the growth of sparkling wine, the reason being that the Champagne region is often very cold and the still wines that have been made there historically can be austere and aggressively acidic.

As warm vintages have become more of a norm (the harvest in 2022 began a full three weeks earlier than was usual a generation ago), grapes are more likely to reach phenolic ripeness and lend themselves to more generous still wines. Pinot Noir has been the primary beneficiary, and the easiest Coteaux Champenois to find, but Chardonnay and even Pinot Meunier are finding their place in the sunshine.

For now the category remains niche and thus also in quite short supply, but as understanding around how to produce these wines develops, the quality is also on the steep rise.

[learn more](#)



DELIGHTS OF The Cellar Door

Longing for a taste of sun, some excellent food and wine and a rejuvenating dose of Kiwi hospitality? This pair of visitor-friendly outfits are great places to visit over the spring and summer



Man 'O' War

725 MAN O' WAR BAY ROAD
WAIHEKE ISLAND 1971

Tolkien once spoke of the words *cellar door* as the most beautiful in the English language. Probably not wrong, but where Tolkien meant it in a sense disassociated from meaning and purely in terms of aural aesthetics, there exist cellar doors whose locations and environs do further that beauty, and in fact enhance it.

As luck would have it, one such exists within a brief ferry ride from the Auckland CBD. We are of course talking about Waiheke's own Man O' War Winery.

Slap on your sunblock and shades for the seat on the top deck of the ferry, then hop on the

black bus waiting at the terminal. Some of the roads may be rugged, but you're greeted by some incredible views of the Hauraki and over a hundred acres of vineyard.

Once you arrive, things get even better, with an excellent restaurant, picnic tables and Man O' War's own award-winning, stunning range of wines, available by the bottle, glass or tasting flights. If you fancy a dip, the beach is just a stone's throw from the cellar door.

Green grass, shady trees, blue water and some of the finest produce and wines that New Zealand has to offer. It really doesn't get much better.

[learn more](#)



Nga Waka | 66 KITCHENER STREET MARTINBOROUGH 5711

Nga Waka has cemented itself as a 'must-visit' winery experience with the opening of their stunning new cellar door in Martinborough, creating an immersive wine experience for their customers and visitors to the region.

With its soaring roofline and carefully crafted design elements, it's the perfect setting to enjoy a glass of Nga Waka wine while nestled amongst the vines and surrounding hills.

The cellar door has been designed to maximise the summer sun, while also being a great place to cosy up in the winter in front of the open fire. Nga Waka's General Manager Mick Hodson is armed with a wealth of knowledge spanning process, atmospheric influences and the stories

behind each wine. Mick says, 'We love sharing our knowledge and passion with those who visit us, by showcasing our current releases.'

There is a small menu of locally produced fare available, including platters of local cheeses, chutneys, olives and specialty pies by the award-winning Clareville Bakery.

The focus of the cellar door experience is wine education and tastings. Bookings for a tutored tastings or a table can be made by clicking [HERE](#) or by phone on **06 306 9832**. Alternatively, if you would like to drop in for a glass or two of wine, they'd love to see you.

[learn more](#)

**MAN O' WAR TASTING ROOM
THURS – SUN 11:00AM – 4:00PM**

**NGA WAKA CELLAR DOOR
WED – SUN 10:00AM – 4:00PM**



Loveblock



Kim & Erica Crawford
are dedicated to an uplifting
brand of winemaking

and mouthfeel. This is especially obvious in the Loveblock Sauvignon Blanc with its layers of complexity and texture.

In the search for further omission of additives, the Crawfords have explored the use of tannin as an antioxidant to protect the wine from oxidation instead of using the traditional SO². Loveblock TEE Sauvignon Blanc shows flavours not always associated with Sauvignon Blanc – cumin, saffron and its trademark juicy peach. Worth a try even if Sauvignon is not usually your thing!

[learn more](#)

At the heart of Loveblock's practice is a deep commitment to organic farming and environmental care, from soil to bottle. As Organic wine farmers, Erica and Kim Crawford don't only grow grapes, instead they follow a holistic, ecological and ethical approach to farming, rooted in the integration of science and the spirits in nature.

This includes healthy, balanced soil undisturbed by chemicals and bolstered by regenerative practice, incorporation of animals in the vineyards, biodiverse flora plantings to create a resistant environment and extensive use of compost instead of commercial fertilisers.

One is encouraged to stand back and observe, to perform tasks when the vines are ready. The Crawfords apply this thoughtfulness end to end. Lighter bottles make total sense: it requires less glass, lighter cardboard boxes and importantly, less fuel to freight it from winery to destination. A whopping 15% has been shaved of the carbon footprint by the change to a lighter bottle.

In the winery, a third of the grapes ferment in clay amphorae, concrete eggs and oak barrels, the rest in the more traditional stainless steel tanks. The low SO² in Organic wine gives a softer feel, and together, these elements make for more subtle aromas, drawing focus to texture





14438

LOVEBLOCK
ORGANIC
SAUVIGNON
BLANC

2021 | \$24.99

CASE/6 \$22.99/BOTTLE



Premium organic fruit delivers bright aromatics of peach, passionfruit and citrus. An elegant palate of white peach and tropical fruit characters is balanced by precise acidity. BioGro Organic Certified.

Discover more Loveblock wines **HERE**

Plant your own Love block...

Like a set of seeds with your Sauvignon Blanc? A selection of mixed salad lettuce to plant in time for Spring! Pop the seeds into pots to grow indoors, or plant them out in the garden. Watch them grow while you sip on your Sauvignon!

[learn more](#)

Greystone



Capturing their
turangawaewae in
your glass

reach. This innovative approach allows Greystone to reduce emissions by 40 percent.

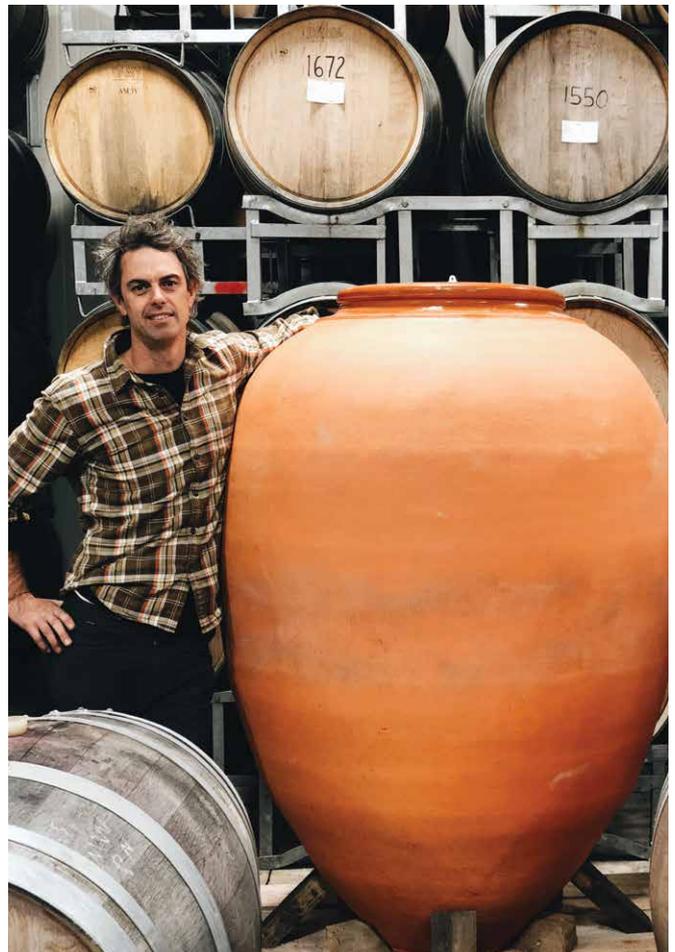
The approach to winemaking at Greystone is a naturally inspired, minimal intervention one involving hand picking and wild fermentation; the result is delicious, inspiring, texturally rich wines, all of them vegan friendly.

[learn more](#)

Influential Wine Magazine Decanter recognises Greystone as one of New Zealand's Top 20 wineries. Alongside that, winemaker Dom Maxwell was named by Winestate magazine as New Zealand's winemaker of the year in 2012. And this year, Greystone was awarded the Trophy, Champion at The International Wine Challenge 2023 for #1 Organic Winery in the World. The kudos for this gem of a winery in the South Island's Waipara Valley just keep arriving.

Situated on the Omihi Hills, the farm was purchased in 2000 by Kiwi, Peter Thomas, and his American wife Debbie. They set out to realise one goal: to produce exceptional wines that expressed the unique terroir of the site. Founding Viticulturist Nick Gill helped them plant thirteen blocks across the slopes. Winemaker Dom Maxwell was then tasked with realising their potential.

Greystone is certified organic and is well along the regenerative journey. You'll find sheep mowing the ground under the vines, replacing the need for high-emission, high-cost diesel vehicles or tractors. In order to do this, the vines are trained higher to keep the grapes out of



GREYSTONE | WINEMAKER DOM MAXWELL AND AMPHORA



Greystone Organic Chardonnay 2021

Greystone Organic Pét-Nat 2022



Discover more Greystone wines here

Château d'Esclans

Rosé wizards Château d'Esclans have rewritten the manual on this soaringly popular wine style



The revolution is here. It will not be televised, but will instead be poured, in all its pink-hued goodness. Rosé all day, as the quintessential summertime hashtag goes. Since 2010, consumption of rosé has increased by 1,433% in the United States. In the same period, closer to home, exports of New Zealand rosé have increased tenfold. Zoom in further still, and in our stores the range is now extensive enough that each new arrival often leads to some head scratching about where exactly to fit it.

Revolution, not renaissance, by the way, because this is no return to glory days or past heights, but instead a march towards new levels of quality. The volume of rosé enjoyed worldwide has grown massively, but interestingly this is largely being driven by demand for more premium bottles.

At the spearhead, and to no small degree responsible for much of this craze, is Château d'Esclans of Provence. Situated a few kilometres from the ancient Roman port of Frejus, the château's foundations are in fact the oldest in the region, dating from the twelfth century. The current château is rather newer, but exceedingly beautiful, a Tuscan villa inspired, pastel washed building that wouldn't look out of place as the backdrop of a Wes Anderson film.

The modern tale of Château d'Esclans and their rise to rosé royalty, however, begins in 2006 with the purchase of the estate by Sacha Lichine. Born to a Bordelaise wine family that included a man (his father no less) known as the 'Pope of Wine,' Sacha nevertheless received his education and much of his early grounding in the industry in America. He returned to run his family's estate in Margaux at the grand old age of 27.

Sacha's eye was drawn to Provence, and the potential for rosé wines in the region especially. He made the purchase of Château d'Esclans.



At that time the château was selling most of its fruit, and producing only a small quantity of wine under its own label. Lichine changed all of that, with a focus on making the best rosé possible. The results speak for themselves - today the château's most recognised bottling, the Whispering Angel, is one of the most popular and sought after wines in the world.

Not content with that, Château d'Esclans also set out to show that still rosé could be more than a poolside sipper, and could in fact be made into one of France's finest wines. The result is Garrus. From Grenache vines nearing a century of service – some of France's oldest – and eleven months in oak, this is as serious and powerful a rosé as has ever been made.

[learn more](#)





Château Minuty

They know a thing or three about rosé at the restaurants on the French Riviera. Maybe it's in the blood; it's certainly in the glasses. So when an estate builds a reputation as being particularly beloved and poured at all the finest establishments in Saint-Tropez, there are few higher marks of respect. Château Minuty, under the Matton-Farnet family since 1936, has reached that echelon of quality through attention to detail and meticulous care and custodianship.

On the hillsides above the villages of Gassin and Ramatuelle, the Minuty estate looks out over the





Gulf of Saint-Tropez, benefiting both from the Mediterranean sun and the moderating influence of cooler sea breezes.

Grenache, as you'd expect deep in the South of France, is widespread across Minuty's one hundred and sixty-odd hectares of vineyard, especially in the estate vineyard surrounding the château itself. Friendly blending fellows Syrah and Mourvèdre are planted across the vineyards and are key parts of the blending process for both red and rosé. Local Provençal varieties Tibouren and Rolle also have a home, key parts of the region's typicity and history.

None of these plantings are by accident, but are in fact the result of a generational effort to restore and improve the property. Gabriel Farnet, after acquiring Minuty in '36, actually replanted the entire estate. Gabriel's efforts were continued by his daughter, Monique, and her husband Etienne Matton. The pair took special care to replant the traditional varieties of Provence, replacing more neutral, higher-yielding grapes like Ugni Blanc.

The passionate pursuit of excellence and quality over quantity would prove fruitful, and these days Château Minuty produce dry red and white wines, but are truly world renowned for their range of rosé.

The Minuty M is classic Provence, full bodied, dry and refreshingly pure. Made from a blend of Grenache, Cinsault, Syrah and Tibouren, it is also an excellent food wine – try it with prawns or a fresh Caprese salad. The bottles are easily recognizable for their tall, slender shape, and are also iconic for Limited Edition collaborations on their labels. Every year Minuty partner with a different artist to dress their bottles, which have become quite collectible.

Château Minuty's signature wine is the Rosé Et Or. This is only ever produced in very small quantities, entirely hand harvested and from 100% free run juice. Full, crisp and powerful, the Rosé Et Or is elegance bottled.

[learn more](#)



Fistonich Family Vineyards

The resurrection of Sir George

A name synonymous with leadership in wine, Sir George Fistonich has a history of success, but always operating with an eye on the future. In 2021, not content with retirement, Sir George embarked on a new venture: Fistonich Family Vineyards, fuelled by his passion for viticulture, the art of winemaking and developing future talents and creating world-class brands.

Today, Fistonich Family Vineyards owns incredible vineyards across Hawkes Bay and Marlborough, including Cornerstone in the Gimblett Gravels and Ballochdale in the Awatere Valley. And on the horizon, Sir George is poised to unveil his flagship winery brand, crafted from his cherished Terraced vineyard site in Bayview, Hawkes Bay. A significant site for the New Zealand wine industry, one that Sir George planted himself over three decades ago.

Chief Winemaker is Michelle Richardson, known for her extraordinary ability to translate the essence of a country, region, vineyard, or even a single row into the vibrant expressions found within the wines she crafts. What's truly exciting

for the New Zealand and Hawkes Bay wine scene is the winery restaurant and cellar door that will come in 2024. Envision sunlit patios that stretch out before you, overlooking terraced vineyards and the South Pacific Ocean.

As Fistonich Family Vineyards begins to build a diverse wine portfolio, the initial offerings are dedicated to providing a joyful and delicious range of crowd-pleasing wines. Among the first wines to be released are the Obliix and Forest Flower Collection wines.

As October rolls around, watch this space as Sir George unveils his flagship winery brand. This is an exciting new chapter in the legacy of Sir George Fistonich and his visionary contributions to the world of wine. As soon as the wines are ready in October, you'll be the first to know, and we'll have them right here at Glengarry. To coincide with the launch in October, you'll find Sir George in our stores, where he'd love to meet with you, taste the wines and chat. Put the dates in your diary now.

[learn more](#)



WINEMAKER MICHELLE RICHARDSON

Forest Flower Rosé 2022
Obliix Rosé 2022
Obliix Chardonnay 2021
Obliix Syrah Malbec Viognier 2022
Obliix Cabernet Merlot 2022



Spring cocktails

(your segue into summer)

- As warmth seeps gradually back
- into the world, and we begin once more to play
- in water rather than shelter from it,
- the tinkle of ice in cut glass, the sounds of
- stirring spoons and strainers at work,
- the aromatic waft of various garnishes
- all tell us that, yes, it's cocktail time



1 HOTHOUSE FLOWER

COCKTAIL RECIPE
HERE
+ INGREDIENT LIST



2 TOWERING INFERNO

COCKTAIL RECIPE
HERE
+ INGREDIENT LIST



3 GOLDEN SUNSET



COCKTAIL RECIPE

[HERE](#)

[+INGREDIENT LIST](#)



4 TALL POPPY



COCKTAIL RECIPE

[HERE](#)

[+INGREDIENT LIST](#)

5 PINK PALACE

COCKTAIL RECIPE

[HERE](#)

[+INGREDIENT LIST](#)



6 LA PARISIENNE

COCKTAIL RECIPE

[HERE](#)

[+INGREDIENT LIST](#)





STARWARD | DAVID VITALE + CARLIE DYER

Starward x Glengarry

Cask 16803: a Glengarry collab with Melbourne's Starward Distillery

Exploring the bustling lanes of Melbourne, we have always admired how Starward Distillery masterfully encapsulate the spirit of Australia in their bottles.

Our own Aroha Jakicevich recently ventured into their aging aisles where, under the guidance of Starward's Master Blender, Carlie Dyer, she made an unexpected and delightful discovery: at the back of the warehouse lay a unique whisky resonating with notes unheard of in the Southern Hemisphere.

Known for seamlessly marrying tradition with innovation, Starward have found harmony with our Kiwi sensibilities. Brought to you exclusively by Glengarry, this collaboration marks the first time a hand-selected barrel from Starward Distillery has graced the shelves of New Zealand stores. From a shared devotion to excellence, the unparalleled Cask No. 16803 was chosen.

Just a hint of water unveils the opulent depth, culminating in a 52% ABV masterpiece untouched by chill-filtering or artificial colouring. Dram in hand, you're embraced by honey-kissed red apples and a gentle hint of tobacco.

Initial maturation in red wine casks for three years has resulted in notes of dried fruits and decadent toffee. This splendid flavour profile is amplified through an additional 21 months of maturation in Limousin oak cognac barrels sourced directly from France.

The palate is a tapestry of baked apples, sandalwood and subtle vanilla. A prolonged finish is marked by a spirited backbone that unfurls notes of dried apricots and oak with hints of ginger. Top distillery at the San Francisco World Spirits Competition, Starward deliver a whisky that is the epitome of dedicated craftsmanship and innovation.

[learn more](#)

96709

STARWARD CASK 16803

SINGLE BARREL SINGLE MALT
AUSTRALIAN WHISKY

FINISHED IN A COGNAC CASK
EXCLUSIVELY BOTTLED FOR
AROHA JAKICEVICH

700ML | \$179.00



Cask 16803 is not just another bottle. The essence of a trans-Tasman alliance, it's a blend of legacy, artistry and mutual respect that invites you to partake in an ethereal dance of flavours.

For those considering such an addition to their collection, remember, Cask 16803 is a limited edition single barrel single malt. Our suggestion? Claim this before it vanishes forever.



[learn more](#)

BUY

Rogue Society

Spirit enthusiasts Rogue Society have surged back into contention with a new gin and vodka



Our liquor landscape has seen brands come and go, but few leave the indelible mark Rogue Society has. The whispers have been confirmed: this popular spirit has made its grand reappearance.

Courtesy of the visionary Scapegrace Distilling Co., Rogue Society has historically represented the pinnacle of Kiwi craftsmanship in the spirits realm. This isn't merely a return, it's a statement, challenging global brands, asserting that we're not just contenders, but leaders in the premium spirits arena.

The meticulous distillation process sets Rogue Society apart. Its Signature Gin boasts a harmonious blend of juniper with touches of local Gisborne grapefruit, while the Signature Vodka promises an experience that is smooth, buttery and impeccably finished.

At \$54.99 for 700mL this is a testament to New Zealand's affinity for fine spirits. Welcome back, Rogue Society.

[learn more](#)



Rogue Society Vodka Signature Serve



Rogue Society Vodka
East Imperial Soda Water
Tall glass filled with ice
A slice of lime

Rogue Society Gin Signature Serve



Rogue Society Gin
East Imperial Tonic Water
Plenty of ice
A slice of lemon



ARDBEG 8



If Islay stands as the sacred sanctum of Scotland's rich, peat-smoked whiskies, then Ardbeg emerges as one of its prime ambassadors. Huddled within Islay's embrace, where the air itself seems steeped in the lore of peat-infused spirits, Ardbeg sits majestically; this distillery has not just withstood the test of time but has evolved to become the touchstone of Islay's rich whisky narrative.

Its coastal location, near legendary counterparts such as Lagavulin and Laphroaig, evokes a profound sense of history. To truly appreciate Ardbeg, one must immerse in the transformative journey of peat, which imparts the signature essence that defines Islay whiskies.

A slow, millennia-long dance of nature, peat is not merely decayed vegetation, it's an alchemical transformation of mosses, heather and sedges over thousands of years, employed during the kilning process of the barley and drying the green malt. This process infuses the barley with that distinctive smoky flavour which is then carried through to the final spirit, making Ardbeg a true representative of Islay whiskies.

Latest entrant to Ardbeg's core range is the Ardbeg 8 Year Old For Discussion, available in New Zealand only at Glengarry. This creation is a testament to the genius of Ardbeg's Head of Whisky Creation, Dr. Bill Lumsden.

In his explorations of Ardbeg casks across different age spectrums, Dr. Lumsden discerned distinctive smoky layers within the spirit. The discovery spurred him to conceptualise an 'alternative universe' interpretation of the Ardbeg Ten Years Old. This dram is the result.

On the nose, the 8 presents a bold cascade of charcoal, creosote and treacle toffee, with undertones of milk chocolate, aniseed and green peppers melding harmoniously with a touch of sea spray and Ardbeg's signature wood smoke. The palate is greeted by a peppery introduction, leading to treacle toffee, aniseed, salted caramel chocolate and eucalyptus, shifting gracefully from sweet notes to savoury tones of charcoal, smoked bacon and burnt toast. The finish is persistent reminiscent of peppermint and clove, leaving an enduring imprint long after the last sip.



discover more Ardbeg whiskies here

GLENIGARRY

TASTINGS

The world of wine tasting is an adventurous and intriguing one. Whether it's our new shipment of 2020 Bordeaux wines or our enticing range of Grower champagnes, there's a lot to explore



Unveiling the world
of wine tasting

Have you ever stepped into the world of wine tastings? If not, prepare to be transported to a realm of sensory delight! Picture this: an enchanting setting, a cozy room shielded from the cold and rain, where you and your friends embark on a captivating journey of wine discovery.



At Glengarry, we believe in making every tasting experience a joyous affair, devoid of intimidation and filled with enjoyment and education. Whether you're a seasoned connoisseur or a novice in the art of wine appreciation, our aim is to ensure that everyone feels at ease while savouring the rich flavours and unravelling the secrets of this captivating elixir.

So, why wait? The time is ripe to seize the moment and immerse yourself in the enchantment of a wine tasting adventure!

The art of wine tasting

Tasting wine is no ordinary act; it's a symphony of senses dancing together in perfect harmony. Prepare to awaken your sight, smell, and taste, and embark on a voyage to evaluate the quality of each sip. Contrary to popular belief, much of what we perceive as taste is actually intricately woven with our sense of smell, capable of recognizing a staggering array of 10,000 different aromas.

As you raise the glass to your eye, observe its clarity against a pristine white backdrop. Does the wine shimmer with a radiant brilliance or possess a more subdued allure? Cast your gaze upon the captivating hues, exploring if they remain uniform throughout or evolve, revealing variations at the edges.

Now, with a gentle swirl, witness the mesmerizing tears glide down the glass; their languid descent offering a glimpse into the wine's viscosity and a hint of its alcohol content.

Prepare to embark on a fragrant odyssey as you bring the glass to your eager nose. With a flourish, swirl the wine, allowing its captivating bouquet to unfurl. As you take that initial inhalation, trust your instincts and let your senses guide you.

What scents waft through the air, teasing your olfactory receptors? Does it transport you to a field of blooming flowers or evoke memories of a warm, sun-kissed vineyard?

Finally, the moment arrives to taste the wine that awaits. Allow your palate to explore the diverse sensations that unfold in each corner of your mouth. On the tip of your tongue, a hint of sweetness delicately dances, while the sides come alive with a gentle tingle of acidity.

As the elixir caresses the back of your palate, a subtle bitterness emerges, leaving a lasting impression. The edges of your mouth and gums tingle with the intriguing interplay of astringency and tannins. Remember, as you savour the wine, let it voyage across every surface of your mouth, even drawing a gentle breath to experience its essence in full bloom.

Yet, the most captivating challenge lies in translating your personal impressions and tasting notes into words, a skill honed with time and practice. Remember, there is no wrong or right in this mesmerizing journey of the senses.

Each experience is profoundly personal, and the only thing that truly matters is what you appreciate and delight in. So, step into the realm of wine tasting and allow yourself to be captivated by the beauty of this ancient art.

[click here
to see what
Tastings are
coming up](#)

GLENGARRY Growlers!

YOU'LL FIND COLD
BEERS ON TAP IN FIVE
GLENGARRY STORES

Fresh beer from tap, rare and eclectic beers only released in keg. What could be better as we head into a long hot summer? You'll find growler stations at five of our Glengarry stores and can see what's on tap at each here:

<https://www.glengarrywines.co.nz/growlers.jsp>

Whether you see the world as glass half full or glass half empty, a growler filled to the top can only be optimistic. Tap beer comes with a few benefits; it's more cost effective, and reusing your bottle means it's better for the environment. Using growlers reduces the need for single-use bottles or cans, contributing to a more sustainable beer consumption practice.

You get to take home beers that are keg-only releases or one-off seasonals. Beer stored in kegs lasts longer and stays fresher than in bottle, so many aficionados prefer tap beers for that reason alone.

VICTORIA PARK
118 Wellesley St West
KINGSLAND
420 New North Rd
GREY LYNN
23 Williamson Ave
KHYBER PASS
409 Khyber Pass Rd
KELBURN
85 Upland Rd



KIT AT GLENGARRY KINGSLAND

With a rotating selection of beers on tap around our stores, including different styles, seasonal releases, and offerings from various breweries. It's a great way to try a diverse range of beers. The beers on our Growler stations feature a selection of local and regional craft beers, in support of our Kiwi breweries. What could be better?

You can either purchase your bottle and get it filled instore, or bring your own 1-, 2- or 3-litre bottles and let our knowledgeable staff make it that much heavier!

How does it all work in practice? Bring in your clean growler (container), the team will fill it up for you and you pay by the litre – so please bring a container that holds at least a litre. Or more. It's as easy as that.



PHILL AT GLENGARRY GREY LYNN

LOW & NO

These brews dial back the alcohol without compromising on taste

Check out our selection of alcohol-free and low alcohol beers here



We explore the evolving world of low and no alcohol beers, where beer meets mindfulness, and flavour stays in the front seat. These beverages carve out their niche as sophisticated choices in their own right.

The no alcohol beers deliver an alcohol content of 0.05% or less, with almost all alcohol removed through intricate brewing processes, while the low alcohol beers offer a lighter palate, the alcohol content sitting below 3% yet retaining a hint of the familiar buzz.

How do they manage to skimp on the alcohol without compromising on flavour? The key lies in understanding that over time, breweries have perfected the art of crafting beers with reduced alcohol content. A popular method is limited fermentation, where the fermentation process is intentionally curtailed. This not only results in a naturally lower alcohol content, but also

ensures a fuller flavour profile since there's no post-fermentation alcohol removal.

Another technique is vacuum distillation, wherein alcohol is extracted post-fermentation using reduced pressure. This process facilitates alcohol evaporation at lower temperatures, ensuring the essence of the beer remains intact. Finally, there's the reverse osmosis method, a meticulous filtering process that separates the alcohol while preserving the core characteristics of the beer.

Low and no alcohol beers aren't just about cutting back on the alcohol; they're about embracing a new world of flavours and brewing innovations. They challenge the status quo and redefine what beer can be. So, whether you're taking a break from alcohol or just curious, consider reaching for one of these; it might just surprise you!

[learn more](#)



PHILL | GLENGARRY GREY LYNN



PATRICK | GLENGARRY KHYBER PASS

Yes, we are somewhat known for our wine knowledge. Our spirit prowess also overflows. Bubbling along beneath is a dedicated group in love with the world of craft beer. With restrictions lifted and social gatherings again encouraged, the team are back at it and ready to host you onsite, kicking off in September with a wide range of craft sessions.

Craft beer clubs are a way for beer enthusiasts to enjoy a curated experience, discover new favourites, and keep up with the ever-evolving world of craft brewing.

Located at 23 Williamson Ave, Glengarry Grey Lynn kicks off September with the return of their Saturday sessions. A guest brewer joins the team every second Saturday from September through to December (at this stage) to pour their latest brews from the Growler station. Complete with music and food, this is a great place to pop into on a Saturday afternoon. No doubt you'll also find a wine or two open for tasting upstairs.

These Saturday sessions are hosted by our craft beer-loving Grey Lynn Manager, Phill Craig, the man of the mighty Instagram beer tastings through lockdown. First up in September for Grey Lynn is Bootleg Brewery, an independent brewery from Matangi, Hamilton. We'll see you on Saturday 23rd September between 2:00pm and 5:00pm, it'll be great.

CRAFT

GLENGARRY

CRAFT CLUB



The Glengarry Craft Beer Clubs are back!
If you're devoted to craft beer, you'll want to check out
our newly launched sessions for craft enthusiasts



JARED | GLENGARRY VICTORIA PARK

Glengarry Victoria Park, the perfect destination site and home to our tasting room, launches on Thursday 21st September with the crew from McLeods. Jared Henderson is our beer-mad Victoria Park team member who will be heading up this one. Our Inwards Goods guru there, Jared is also partial to expounding forth with a glass of craft beer (or whisky) in hand.



CALLUM | GLENGARRY KELBURN

In Wellington, we have a new manager at Glengarry Kelburn. Callum Wolrich is no stranger to us, having worked with the team at Glengarry Khyber Pass for many years. With Khyber Pass home to one of our Growler stations, it's no surprise that you'll now be able to pop in and visit Callum for Friday night tastings from his Kelburn Growler station. That's each Friday between 4:00pm and 6:00pm, from September through to December, at Glengarry Kelburn.

Back in Auckland, new manager Kit Clarke is heading up our Kingsland store. Kit last worked with us ten years ago before spending time working in spirit importation and, most recently, in insurance. We're sure anyone who worked in insurance through this year's cyclone and floods will relate to Kit's move back to retail. As with Callum in Wellington, Kit will be running instore tastings from his Kingsland Growler station each Friday from 4:00pm-6:00pm.



KIT | GLENGARRY KINGSLAND

Finally, over at Glengarry Khyber Pass you'll find Assistant Manager Patrick Wilson. Patrick and Jared at Victoria Park worked together at Glengarry Parnell, and currently flat together, so they are undoubtedly educating each other on the intricacies of the craft beer world on a daily basis. You'll find Patrick conducting his Growler station tastings at Khyber Pass every Friday night between 4:00pm and 6:00pm.

For those of you who can't make it instore, check out our craft beer subscription as part of our Glengarry Case Club. It's a service that'll see a diverse range of exciting beer delivered to your door every month. Cheers!

[Click here to check out our Craft Beer Club sessions](#)

GLENGARRY

MIXED CASE

Your spring drinking sorted.

A tasty array of crisp Sauvignon, perky bubbles and smooth, sultry reds.

With us delivering direct to your door it couldn't be easier!

ONLY
\$79
SAVE 23%

Grab this great spring case deal **HERE**

