

GLENGARRY

The Glengarry Dozen

Wineletter 110 June 2006



Services

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we're known for it; it's fun!
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Locations

auckland

victoria park
cnr wellesley st
& sale st
308 8346
herne bay
54 jervois rd
378 8555
ponsonby
139 ponsonby rd
378 8252
parnell

164 parnell rd
358 1333
newmarket

22 morrow st
524 5789

mission bay
49 tamaki dr
528 5272
mt eden

250 dominion rd
623 0811
city

cnr wellesley st
& mayoral dr
379 8416

takapuna
cnr hurstmere rd
& killarney st
486 1770

devonport
cnr clarence st
& wynyard st
445 2989

remuera
400 remuera rd
523 1594
westmere
164 garnet rd
360 4035

wellington

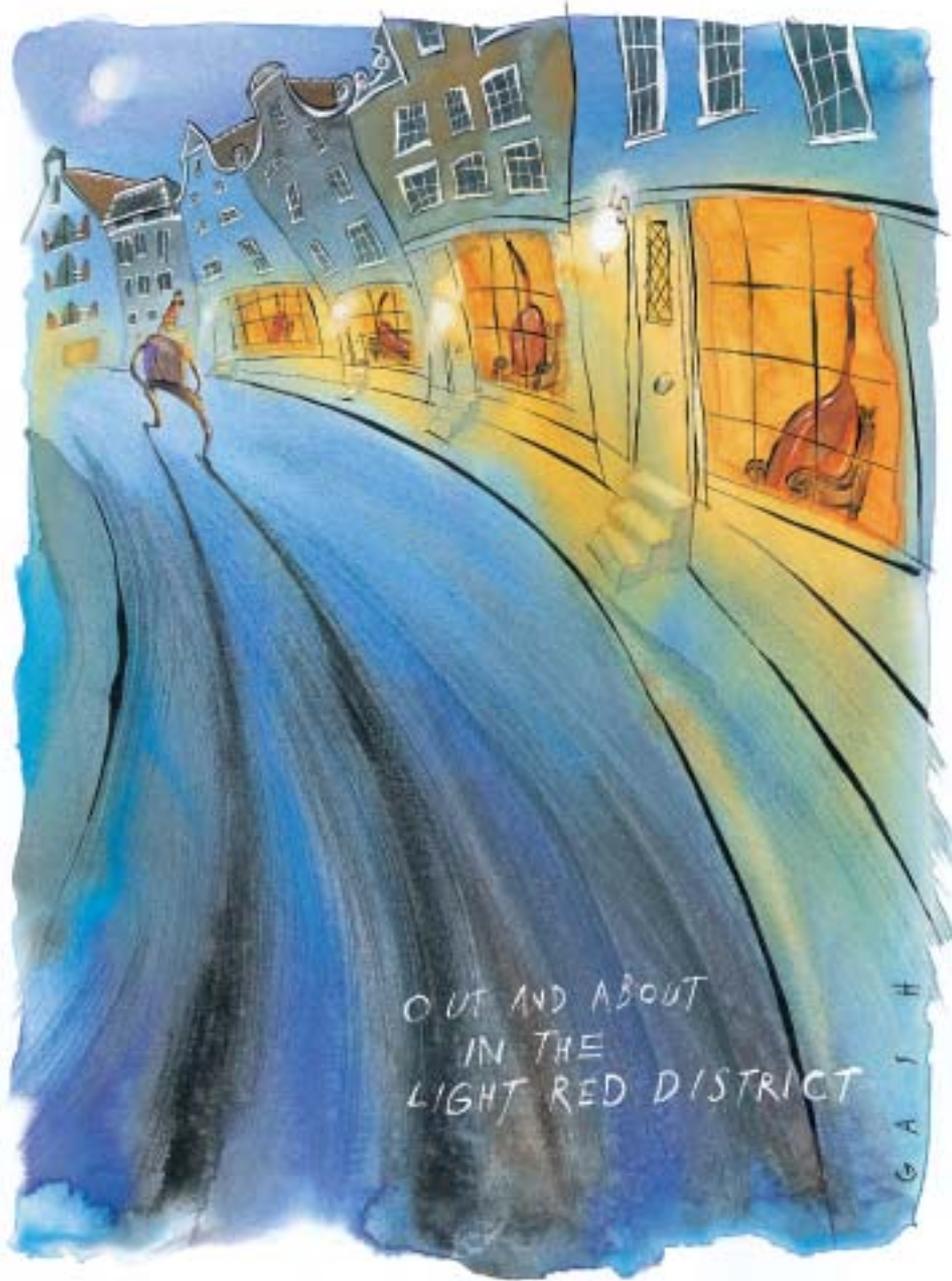
thorndon
232 thorndon quay
472 7051

kelburn
85 upland rd
475 7849

courtenay place
paramount cinema building
27 courtenay place
385 9600

dida's

dida's wine lounge & tapas
54 jervois rd 376 2813
dida's food store
54 jervois rd 361 6157



In an effort to stave off the mid-winter blues, we decided to throw a little party this month. Both on paper and in our stores. Instead of the hundred-plus wines we normally feature in a wineletter, we've focused on less than half that number and, most importantly, we devote serious column inches to twelve wines; we've shone the spotlight on a few of the outstanding wineries we deal with, and in conjunction with our wine panel, pulled out what we consider to be the most extraordinary wine that each winery has at the moment and featured it, talked about it, and of course, secured enough stock to keep us all beaming through June and beyond.

The criteria were broad and simple: the wine selected must be worthy of us raving about it, and therefore encouraging you to buy it. So, some of the treasures here are present because they're insanely and consistently popular (Daniel Le Brun), or maybe they're a new vintage of something special (Hewitson's Miss Harry Grenache Shiraz Mourvèdre) or they've been especially created just for us, thank you (Sacred Hill Winemaker's Selection Chardonnay). For greater detail on the selections, and the wines themselves along with a few stablemates, simply search within.

To bring those wines alive, we have enticed the various wineries to release key personnel from whence they are held, to burst forth in this intemperate month and come and meet the people. Have a look at the calendar of events inside and you will see that all twelve wineries featured will have someone from their company - in most cases the winemakers themselves - pulling a cork at a Glengarry store near you. Much as we like to write about their fantastic product, there is nothing better than pouring a glass of something special, and discussing its merits with the very bods who made it. Excited? Good. (Look, we even convinced Dean Hewitson to jump on White Knuckle Airlines and come over here for a chat; and it's warmer in Adelaide than in Welly this time of year.)

So, just when your thoughts were moving towards hibernation, we're encouraging you to come out, so to speak. Get down to a Glengarry store this month, grab a glass, have a swirl and a yarn with these fantastic characters. It really will enhance your enjoyment of the wines to hear the little stories that go into their production.

So, yes, it's a wine festival this month, a mid-winter wonderland of reds whites and beyond. I look forward to seeing you instore.

Jak Jakicevich

GLENGARRY



DON'T DRINK AND DRIVE

Lake Chalice

Lake Chalice Marlborough Sauvignon Blanc 2006

was ~~\$19.95~~ now **\$16.95** 13550

You want freshness, pure varietal flavour, a natural expression of terroir, minimal winemaking interference? Well, the fruit for this was on the vines a couple of months ago. And while the '06 is excitable and racy as a new puppy, it has pedigree galore: The 2004 won a Gold Medal and Top 100 Wine Award in the Sydney International Wine Competition, awarded Champion in its class, The Ernie Hunter Memorial Perpetual Trophy, and The Wine Society Perpetual Trophy for the best dry white table wine of the competition (gasp), while the 2005 rated a stellar 90/100 in Wine Spectator. Lordy! The 2006 is a typical zesty, rich and refreshing Marlby savvy, an explosion of vibrant herbaceous/tropical flavours, a heady, dizzying, stellar vino which Gambo concedes may be the best they've made yet.



Rather than rags to riches, it would be more accurate to describe the journey of Chris Gambitsis, Lake Chalice's ebullient director as a dish-rags to cowboy-britches story. Gambo, as he is affectionately known, first came across the notion that there was something special about wine while working in his father's Wellington restaurant in the 1980's.

From opening a 375ml Marque Vue all over an unwary diner to helping the ever-growing Lake Chalice brand with its portfolio of over a dozen whites and reds has been quite a trip. Hugely popular in New Zealand, with its approachable black label wines and the more exclusive Platinum series, the relentlessly pursuit of the international markets has met with great success as well, with Lake Chalice wines now adorn-

ing the best dining rooms in San Francisco, New York and, er, Texas. Yip they love it down there, and the Gambitsis scuffed 'gator skin boots and aquamarine accoutrements would suggest that the Lone Star state is a happy place for this wine star.

Yet the Falcon Vineyard, which forms the backbone of a number of Lake Chalice's fantastic wines, was purchased almost by chance by Gambo. 'One day I thought, bugger it, I'm gonna buy a vineyard. So I looked up the Yellow Pages, rang Marlborough Realty. This guy called Russell answered the phone, and I said: 'I want to buy a vineyard, I want to grow some grapes and I want to make some wine.' 'Good,' said he, 'do you have any experience?' 'Well, not exactly...' After showing Chris a block or two, he settled on the Falcon vineyard, now one of the hottest in the region. Gambo's gamble has paid off handsomely. From there it's been a rollercoaster ride, with viticulturalists and right hand man Phil Binnie, an ex-detective with a passion for all things vinous, Matt Thomson, a renowned cyclist who's winemaking skills match his achievement on the track, and a hell of a lot of chutzpah. The 5-star reviews, a mantelpiece full of awards and a trophy or two suggest that the wine world shares Gambo's enthusiasm for his wines, and the fact that the huge upsurge in production has been met by steadily increasing demand - both domestically and in the key international markets - tells us that the public love 'em too.

Make sure you share a glass with Gambo over the coming month. A witty raconteur with a profound winemaking knowledge and a ready anecdote, he reminds us that outstanding wines need not be intimidating.

Sales enquiries: **freephone 0800 733 505** **freefax 0800 106 162** **email sales@glengarry.co.nz**

From the Lake Chalice Catalogue:	13392	Lake Chalice	Flight 42 Unoaked Marlborough Chardonnay 2005	\$14.95
	13394	Lake Chalice	Hawkes Bay Cabernet Merlot 2004	\$15.95
	13393	Lake Chalice	Marlborough Riesling 2005	\$15.95
	13396	Lake Chalice	Marlborough Chardonnay 2005	\$16.95
	13390	Lake Chalice	Black Label Vineyard Selection Merlot 2005	\$16.95
	13398	Lake Chalice	Marlborough Pinot Noir 2005	\$18.95
	13317	Lake Chalice	Platinum Falcon Vineyard Chardonnay 2004	\$24.95
	13313	Lake Chalice	Platinum Falcon Vineyard Merlot 2003	\$24.95



Chris Gambitsis: Winemaker, Lake Chalice

Sacred Hill

Sacred Hill Winemaker's Selection Chardonnay 2005

was ~~\$19.95~~ now **\$14.95** 18244

When we floated the idea to Tony Bish of featuring one dazzling wine that speaks volumes about each winery's style, he went one better than selecting something apropos: he made one especially for us. Bless! This is a Glengarry exclusive, bottled by Sacred Hill strictly for this promotional feature. A selection of parcels of fruit sourced solely from the Mason family's Dartmoor vineyard, it is a typically Bish baby. Redolent of summer orchards, it's flagrantly fragrant, full of heady stonefruit notes tempered with a swift sniff of hazelnuts. Palate-wise, it is beautifully layered and balanced, with ripe, lush peaches & cream flavours to the fore, the twelve months in French barriques lending the fruit a toasty/nutty underbelly. Finishing long and citrusy, fully flavoured and richly textured, it'll keep, too.



If 'being there is everything' as our national carrier so claims, well Bishy must be just about their most favourite customer. With the Sacred Hill cache of vineyards now including tracts of superb land in the Wairau, Awatere and Waihopai Valleys in Marlborough, as well as their swathes of estate vineyards in and around the Dartmoor River in Hawke's Bay, Tony Bish, the company's chief winemaker sure gets around. And he needs to. In the past few years Sacred Hill has taken ownership of Gunn Estate Wines, also in Hawke's Bay, as well as the renowned Cairnbrae Vineyard in Marlborough, whose wines are now released under the Wild South label.

And while mergers and acquisitions sound like Bishy could be a boardroom boy, he is still very much a hands-on winemaker. He laughs at the idea of being cooped up in an office for too long: 'us winemakers love the sun too much,' he says, so it's no surprise that his career started in sun-filled Gisborne, back in 1981.

Working alongside the then Corban's chief winemaker, Tony got the taste for vino and so enrolled in an oenology course at the world-renowned Charles Sturt University in NSW, Australia, studying by correspondence while working in the vineyard. Degree attained, Tony did a bit of a geographical, earning air miles and experience at Brown Brothers in Australia, and Rippon and Martinborough Vineyards back here. Having made, with Dave Mason, Sacred Hill's first ever wine, it was gratifying for the family - and Sacred Hill's legion of fans - when Tony returned to helm the ship in 1985.

Sacred Hill are a major presence now, with their production volumes putting them near the top of the NZ tree, but the increases in capacity have never been at the expense of quality. There simply isn't room to list the accolades the wines have achieved over the years, but if you look closely, what you'll notice is that the medals and trophies have been awarded right across their range of wines. The Hill have consistently proved, vintage after vintage, that they rank among this country's finest producers. The fact that the wines are eminently affordable - to make great wines that represent true value is one of Tony's mottos - means they are adored by critics and the public alike.

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From the Sacred Hill Catalogue:	18268	Sacred Hill	Whitecliff Viognier 2005	\$13.95
	18276	Sacred Hill	Whitecliff Pinot Gris 2005	\$13.95
	18091	Sacred Hill	White Cabernet 2005	\$14.95
	18272	Sacred Hill	Marlborough Pinot Noir 2005	\$16.95
	18266	Sacred Hill	Marlborough Sauvignon Blanc 2005	\$16.95
	18279	Sacred Hill	Barrel Fermented Hawkes Bay Chardonnay 2005	\$16.95
	18259	Sacred Hill	Basket Press Hawkes Bay Merlot Cabernet 2004	\$16.95
	18275	Sacred Hill	Gimblett Gravels Hawkes Bay Syrah 2005	\$16.95
	18287	Sacred Hill	Sauvage Hawkes Bay Sauvignon Blanc 2005	\$29.95
	18267	Sacred Hill	Riflemans Hawkes Bay Chardonnay 2004	\$49.95
	18281	Sacred Hill	Brokenstone Hawkes Bay Merlot 2004	\$59.95
	18285	Sacred Hill	Helmsman Hawkes Bay Cabernet Sauvignon 2004	\$59.95

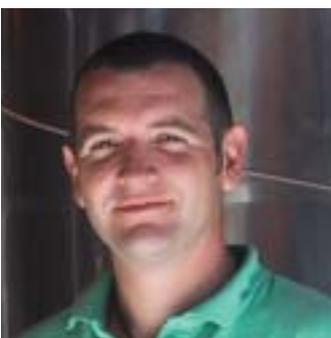


Seresin

Seresin Marlborough Chardonnay 2005

was ~~\$26.95~~ now **\$19.95** 18617

This is a humdinger, focused on the textural mouthfeel rather than going all out to emphasise primary fruit characters, though there is plenty of fruit definition and it works magnificently. The grapes were hand-harvested, gently pressed and a portion briefly settled before fermentation, with the balance barrel-fermented in French oak on indigenous yeasts. To add complexity and texture, the wine was put through malolactic fermentation, given extended lees contact and allowed to mature in barrel. The finished product has a lovely gold-tinged appearance that is immediately appealing. The nose opens on a complex note with tiers of ripe tropical fruit and lime aromas overriding subtle spicy oak nuances. The palate is full bodied, with excellent stonefruit characters supported by mealy, nutty nuances.



Film buffs (they're the ones that hang on to read the credits) will recognise Michael Seresin's name as the cinematographer responsible for the New Zealand classic *Sleeping Dogs* and a host of others, including *Midnight Express*, *Angela's Ashes* and more recently, *Harry Potter and the Prisoner of Azkaban*. Michael was born in Wellington, and after finishing university did a stint with Pacific Films. He moved on to Italy to pursue his passion for filmmaking, was seduced by *la dolce vita* and developed a love for fine wine and food. Over the years Michael became increasingly fascinated with winemaking and the allure of producing his own wine. On a film-making visit to New Zealand, he decided that Marlborough offered immense possibilities.

In 1992 he purchased and planted 67 hectares in the Wairau Plains and established Seresin Estate. In a recent *Telegraph* interview he said, 'Owning a vineyard is my escape from the film world. It's more expensive than therapy, but then it's also more rewarding. Film is what I do, it's my job; but this is my passion and what excites me.'

The Estate vineyards are hand-tended and entirely hand-harvested. Seresin made a conscious decision to go the organic route, not because it was fashionable or for marketing reasons, but because it was the ethical thing to do. The vineyards are managed organically under BioGrow Certification, utilising biodynamic principles. That means no interfering with the earth's inherent ability to provide the nutrients and minerals. Only natural preparations and cover crops are used to enhance and stimulate the soil.

Seresin comment, 'The biodynamic approach has seen a marked improvement not only in vine health but wine structure and density of flavours.' Their philosophy is to make wines naturally, with minimal intervention and employing a range of techniques, including fermenting on indigenous yeasts, allowing the flavours to evolve, so the wines are a natural expression of the unique terroir. The approach is obviously working; Seresin enjoy a formidable reputation for their finely textured Sauvignon, Chardonnays, silky Pinot Noirs, distinguished Rieslings and Pinot Gris.

The image of a hand that appears on Seresin's wine labels and on the sentinel stone at the entrance underscores the philosophy of one of Marlborough's finest producers of premium wines. 'The hand is the symbol of strength, gateway to the heart, tiller of the soil, the mark of the artisan.'

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From the Seresin Catalogue:	18603	Seresin	Marlborough Riesling 2004	\$22.95
	18600	Seresin	Marlborough Sauvignon Blanc 2005	\$22.95
	18606	Seresin	Marlborough Gewürztraminer 2005	\$23.95
	18618	Seresin	Leah Marlborough Pinot Noir 2005	\$28.95
	18601	Seresin	Marama Marlborough Sauvignon Blanc 2004	\$34.95
	18608	Seresin	Moana Methode Traditionnelle	\$37.95
	18605	Seresin	Late Harvest Marlborough Sauvignon Blanc 2002 375mL	\$39.95



Clive Dougall: Winemaker, Seresin

Le Brun

Daniel Le Brun Methode Traditionnelle Brut Non-Vintage

was ~~\$32.95~~ now **\$24.95** 12145

Like all great houses, Le Brun stand or fall on their Non-Vintage wine, and this excellent methode, despite massive increases in production to meet increasing demand, has maintained its fine sensibility, delicacy and balance through the years. Consistency is its hallmark. The fine and persistent mousse signifies the quality on show here, the refreshing and fragrant notes testimony to the fine fruit and superb winemaking skills of the Le Brun team. Complex, with apple and strawberry fruit flavours mingling enticingly with toasty characters from the extended lees ageing, the palate is lively and vibrant, rich and mouthfilling. While it is a big style of wine, it carries the elegance and finesse that distinguish all good sparkling wines. Truly an icon of New Zealand winemaking.

The Daniel le Brun brand has unquestionably dominated the New Zealand sparkling wine scene and pioneered the development of Methode Traditionnelle in this country. It seems almost every winery in Marlborough turns their hand to a sparkly, but back when these kids set up, well, people thought they were barking.

So committed to following the true Champagne method of production are they that there are tunnels of underground cellars at their facility in Rapaura, with hundreds of thousands of bottles all lying there doing their thing. The wine ages traditionally on its lees, ensuring the flavour development and complexity that great sparkling wine is renowned for. And what's impressive is that, despite a huge increase in demand for

their wine (the NV is one of Glengarry's biggest-selling wines), the company still owns all its own vineyards, with only the Sauvignon Blanc for the Terrace Road wines being contracted out.

So who is behind this stellar operation? The wine is made by an incongruous pair. Zelda Neil is resident winemaker and the day-to-day authority on all things Le Brun. Her craftsmanship and rigorous attention to detail are complemented by her colleague Mark Inglis, who bears the handle of Consultant Chief Winemaker (gasp), and works alongside Zelda during vintage and at other key times in the process. Blending, tasting, sampling and much discussion is carried out by the pair, while Mark also contributes to overall brand strategy and direction as well. Now, if you think you've heard Mark's name before, you'd be right. While he spent ten years working for Montana, overseeing their methode production, Mark is also globally recognised for his mountaineering and cycling feats, achievements which he continues to excel in despite losing both legs in a snowstorm in 1999. In fact, as I was talking to the winery manager, Neville Marr, he was in close contact with Mark who, having done his bit for vintage had flicked across the globe and was a day or two out from reaching the summit of Everest. As Neville said, 'I don't think you'd find anywhere else in the world a winemaker who's climbed 'the hill'.

While the company has developed and grown inordinately since those its early, heady beginnings, and now produces a large range of excellent and affordable still wines made under the Terrace Road banner, it is the Daniel Le Brun wines that have stunned critics and silenced the masses the world over. With Mark's passion and experience, and Zelda's meticulous eye for detail, the flagship Le Brun NV, and the other offshoot charmers such as the Blancs de Blancs and the excellent Taché, continue to delight and excite more than two decades on.



Zelda Neil: Winemaker, Cellier Le Brun



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From the Le Brun Catalogue:	12150 Daniel Le Brun Brut Taché Non-Vintage Methode Traditionnelle	\$27.95
	12155 Daniel Le Brun Blanc de Blancs 1997 Methode Traditionnelle	\$33.95
	12148 Daniel Le Brun Platinum Vintage 1997 Methode Traditionnelle	\$33.95

Drappier

Champagne Drappier Carte Blanche Brut Non-Vintage

was ~~\$54.95~~ now **\$39.95** 43500

Drappier may not have the recognition factor of some of the big brand names of Champagne, but what it lacks in recognition it sure makes up for in the quality stakes. Quality Champagne at less than forty dollars a bottle is unheard of, and this wine is sensational value. We imported the wine last year, and it flew out faster than we could re-stock the shelves; but the good news is that a new shipment has arrived. Like all Drappier's wines, this Non-Vintage is dominated by Pinot Noir, which provides great depth of flavour and body. A straw-coloured wine, it has a persistent stream of tiny bubbles and a bouquet alive with inviting aromas of fresh pipfruit, laced with toasty, yeasty nuances. Complex and wonderfully creamy, it is long flavoured and finishes on a crisp citrus note.



Champagne Drappier is one of those increasingly rare producers that are family owned and operated. The family's Champagne production dates back to 1808, when it purchased the 12th-century Cistercian Clavaux Abbey's cellars. Today the family firm is operated by André and his Beaune-trained son Michel. They have worked tirelessly and succeeded in establishing the marque as one of the greatest of the Aube Champagnes. On the world stage, Drappier's Champagnes are very highly rated by wine critics such as Oz Clarke, Robert Joseph and Robert Parker. At the 2005 annual London Champagne tasting, where all styles and brands were represented, Decanter Magazine's tasting panel placed Champagne Drappier in the top ten.

Drappier are based in Urville, in the heart of the Côte des Bars district in the southern Champagne appellation. Not as well known as the other Champagne districts, and being a mere 40 kilometres from Chablis, it enjoys not only a different climatic profile, but different soil types to the rest of the region. The Côte des Bars climate is acknowledged as the warmest in Champagne, and is renowned for producing the full flavoured, ripe Pinot Noir much in demand by the Champagne Houses. In fact the region is the source for almost half of the appellation's supply of that variety.

Drappier's strength is in their 75-hectare vineyard holdings, which were acquired by several generations of the family. The main 40-hectare family estate is located on the south-facing, chalky slopes outside Urville, considered to be one of the best sites in the region. The vineyard is meticulously managed and only natural fertilizers are used. The ratio of plantings is 70% to Pinot Noir and 15% each to Chardonnay and Pinot Meunier. The other vineyards are located in Cramant, Bouzy, Ambonay and Montagne de Reims, each adding their individual and distinctive flavour profiles to Drappier's cuvées. The grapes from all the vineyards are hand-harvested and bunch-sorted.

Michel Drappier believes in minimal intervention, and had the winery built to allow for gravitational movement of fruit, musts and wines throughout the process. He employs a low sulphur regime and practices a controlled oxidation of must that contributes to the distinctive House style. At the conclusion of a particularly slow second fermentation, the wines are disgorged, given a 'special dosage' (a secret family formula) and matured for several months before release.

There is a distinctive family resemblance in Drappier's range of Champagnes, with great depth and richness from the high proportions of Pinot Noir in the cuvées. In terms of value, the whole range exceptionally is well priced; the prestige Grande Sendrée Cuvée is truly outstanding, and the equal of the best from Champagne.

EXCLUSIVE



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From the Drappier Catalogue:	43501 Champagne Drappier Carte d'Or Brut NV	\$39.95
	43502 Champagne Drappier Val des Demoiselles Rosé Brut NV	\$49.95
	43503 Champagne Drappier Signature Blanc de Blanc Brut NV	\$49.95
	43505 Champagne Drappier Grande Sendrée Cuvée de Prestige 1999	\$69.95

Brookfields

Brookfields Ohiti Estate Cabernet Sauvignon 2005

was ~~\$19.95~~ now **\$16.95** 19194

A straight Cabernet Sauvignon is becoming a bit of a rarity round these parts, and it's gratifying to see Peter Robertson produce this fabulously ripe and flavoursome red year in, year out, undiluted by Merlot or Cabernet Franc. The key here is the site; Peter describes the Ohiti Estate as 'the Eveready Battery' vineyard, with the vines being recharged every year with heat and sunlight, ensuring fully ripe and fully interesting fruit. And the fruit is to the forefront, all blackberry and cassis, with a sound, but not overwhelming, tannic structure and a divan of toasty oak for the fruit to recline upon. The attention to detail - twelve months in oak, gentle maceration - play out in the glass, and there's a warmth, richness and generosity of flavour that you don't normally get at this price. Exceptional.



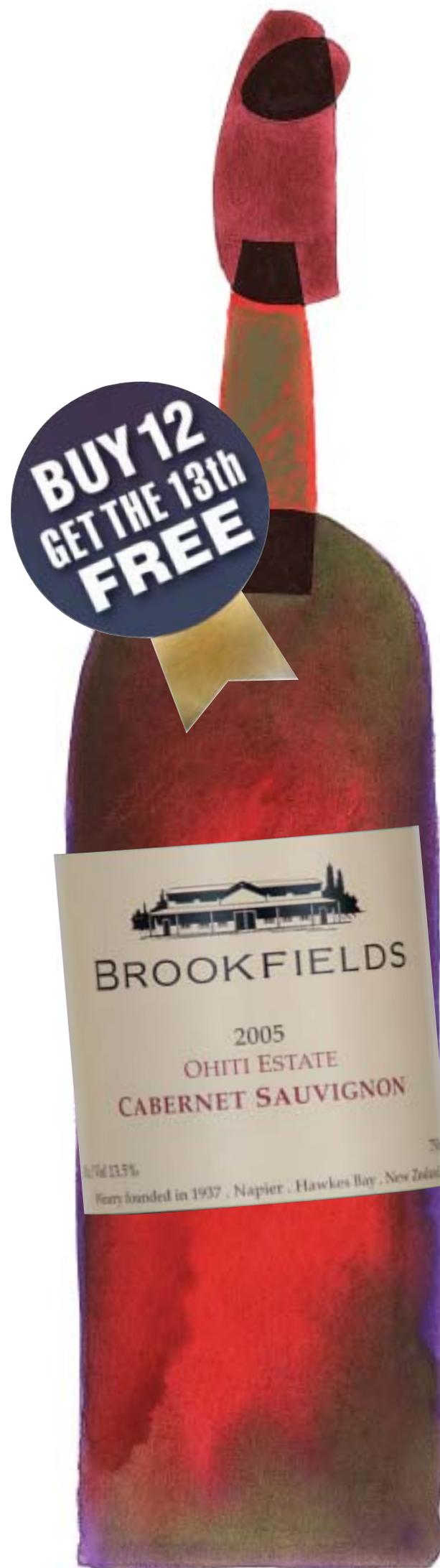
Did you know that Peter Robertson of Brookfields Winery has been crafting exquisite wines from his vineyards in and around Meanee, Napier since 1977? Didn't think so. For indeed, Robbo is often referred to as 'a quiet achiever', diligently going about his business, shunning the spotlight, letting his wines speak for themselves. And for nearly thirty years, now, those wines have certainly been telling a fascinating story.

And Peter's quiet confidence becomes much more vocal when he's talking about his wines, as it should, for they are uniformly brilliant, invariably showing the meticulous attention to detail that characterises the man himself.

His 1989 Gold Label Cabernet was a wine that finally got the critics talking. Here was a strapping, fully ripe Cabernet that had all the complexity and finesse of a top claret, and (a rarity in those days) the structure, balance and power to ensure it would age magnificently. Only made in the most ideal of vintages, a number of other impressive Gold Label reds have rolled out the cellar door since then; but it is the depth and excellence of all the Brookfields wines that so impresses, and it is this ubiquity of brilliance across all the varieties, and all price points, that reminds you what a talent we have in Peter Robertson.

His take on the aromatics is utterly his own, and Brookfields Gewürztraminer, Pinot Gris and Riesling are all exceptional expressions of these great white grapes, Peter's annual sojourns to Alsace providing him with a great deal more than stamps in his passport. His research informs these wines, ensuring they have the grace, power and structure of the great Alsatian expressions, while still reflecting the unique terroir of the company's Hawke's Bay vineyards.

My most memorable experience with the good man was the first time he'd made Syrah which, like his Pinot Gris, was well before anyone else in the land had experimented with the variety to any notable success. He told me he was 'pretty pleased' with the colour and the weight and that it was 'looking quite good' in the barrel. These humble mutterings prepared me not one bit for what he was to extract from the racks of French oak just inside the door: that wine was black as a very, very black thing indeed, with inordinate depth, power and fruit focus. It went on to win a gold at the 2000 Easter Show the following year; a few vintages on, some of our store managers might be able to dig a 2004 Hillside Syrah out for you. Oh, and if you want to get a conversation going with Peter while he's up here tasting his wines this month, start him on racehorses or XJ12 Jags; you'll never look back.



Peter Robertson: Winemaker, Brookfields

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From the Brookfields Catalogue:	19190 Brookfields	Bergman Hawkes Bay Chardonnay 2005	\$16.95
	10974 Brookfields	Ohiti Estate Hawkes Bay Gewürztraminer 2005	\$17.95
	10999 Brookfields	Ohiti Estate Hawkes Bay Riesling 2005	\$17.95
	10978 Brookfields	Marshall Bank Hawkes Bay Chardonnay 2004	\$26.95
	10979 Brookfields	Reserve Merlot Cabernet 2003	\$38.95

Ti Point

Ti Point Two Merlot Cabernet 2004

was ~~\$19.95~~ now **\$15.95** 19002

2004 in Matakana delivered a pretty good vintage, though there were moments of trepidation. January was not ideal, with unseasonably unreliable weather that threatened to cause problems. Fortunately the Ti Point vineyard benefits from coastal breezes, and the vine canopies were well aerated and did not suffer from any humidity-borne deceases. The parcels of grapes were hand-harvested in excellent condition, de-stemmed and fermented whole in both tanks and seasoned oak barrels. This classy red is remarkably smooth and inviting. The bouquet is packed with ripe, spicy plum and berry aromas, spiked with understated oaky nuances. On the palate, it opens up beautifully to display layers of berryfruit flavours, hints of coffee, a silky-smooth mouthfeel and easy tannins. Great value.

Matakana reds have become hot over the last couple of years, and there is probably no better exponent of the distinctive characters of this, one of New Zealand's newest and fastest-growing wine regions, than Ti Point Winery. Matakana/Mahurangi, to give its official name, is located ten kilometres east of Warkworth in the vicinity of Matakana, south to Mahurangi Peninsula and north to Ti Point. The small, 3.5-hectare Ti Point vineyard is ideally sited on a north-facing slope, atop the peninsula above Omaha Bay. The vineyard is the vision of Tracy Haslam, who grew up in the area, and on returning home from an extended OE embarked on the now world-renowned Wine Science Diploma at Hawke's Bay Eastern Institute of Technology. Upon comple-



Tracy Haslam: Winemaker, Ti Point

tion, Tracy headed off overseas to gain practical experience, working vintages in Italy, Napa Valley, Switzerland and at St. Emilion's famous Premier Grand Cru Classé Château Figeac. On her return to New Zealand, Tracy became winemaker for Hawke's Bay's Black Barn Vineyards. Her goal however was to make wines from her own vineyard and she started clearing and planting family land at Ti Point. The driving force at Ti Point is Tracy, but as she explains, 'This is an all-woman business; my mother, grandmother and I cleared the land, and progressively from 1993, planted the vineyard.' The endeavour continues to be an extended family affair. Three generations of Haslam women are involved in every aspect of the vineyard operation. Tracy, along with her mother and grandmother, tend the vines on a daily basis, with children, grandchildren and great-grandchildren being passed from hip to hip. Tracy: 'We do everything by hand; pruning, leaf-plucking, mowing, harvesting.'

The vineyard is planted exclusively in classic Bordeaux varieties, Merlot, Malbec and Cabernet Franc. Commenting on the choice of plantings Tracy says, 'I always believed that Matakana was best suited to red wine production, and we resisted planting any white varieties. The soils at Ti Point are well suited to red varieties, and the vineyard is in a rain shadow and enjoys a sea breeze, which lowers the danger of high humidity.' For the white wines, the company leases vineyards in Marlborough for Sauvignon Blanc and in Hawke's Bay for Chardonnay.

Tracy hand-makes the wines at a Hawke's Bay winery ('There just wasn't any room at Ti Point for a production facility, so we went to an established winery') and also cellars, bottles and distributes from there. Ti Point's wines are made with love, they are expressive of their terroirs and very food-friendly; the reds are characterised by ripe layers of fruit flavours and textural interest; the whites are beautifully fresh and seamlessly balanced.



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From the Ti Point Catalogue:	19018 Ti Point Rosé 2005	\$14.95
	19019 Ti Point Sauvignon Blanc 2005	\$16.95
	19004 Ti Point Chardonnay 2005	\$16.95
	19005 Ti Point Viognier 2005	\$16.95

Trinity Hill

Trinity Hill Hawkes Bay Pinot Noir 2004

was ~~\$21.95~~ now **\$17.95** 19272

Leaving no stone, (or should that be gravel?) unturned, John and Warren show that given the right sites (and this comes from three south-facing, high altitude sites in the Hawke's Bay Hills, an ideal spot for Pinot), and carefully handled (the fruit is all hand-picked), they can make a pretty smart Pinot. This is a delightful treat, and it doesn't take a crystal ball to work out that great Hawke's Bay Pinot for under \$20 won't stick around long. With gorgeous plum/strawberry aromas and flavours, a divinely soft yet supple texture, and a hint of mushroom showing through that will undoubtedly come on with some age, this wine offers everything Pinot Noir should: complexity, delicacy, and plenty of interest, both in how it drinks now and what it will do in a year or two. Load on up.



It's over ten years now since the effervescent John Hancock started scoping around for some prime vineyard land. Having cemented a huge reputation at Morton Estate, particularly for his chardonnay, John was keen to broaden his skillset, as the recruiters would say. Inspired by trips to the Rhône Valley, he wanted to push the boundaries on the red wine front, and decided that Hawke's Bay was the place to do it. In 1996, Trinity Hill released their first vintage, and since then they have established themselves as one of the country's top producers, across a range of wines that includes the very smart Shepherd's Croft, through to the much sought after Gimblett Gravels wines.

I recall on a Glengarry, er, 'work' trip, sampling Gimblett Gravels Cabernet straight from the barrel in John's Matrix-meets-MI III state-of-the art winery, the wine's richness, balance and warmth leaving almost as indelible as an impression as the image of John did, scurrying over barrel after barrel with his wee glass tube, waxing lyrical about the wines he had developing in his temperature-controlled barrel room.

Yip, he's an enthusiast as well as an innovator. Those trips to Europe weren't just to avoid the NZ winter: John has planted a host of European varieties in and around his ever-expanding property, including Montepulciano from Italy, some Tempranillo from Spain, Viognier from his beloved Rhône and, what the hell, there's even a bit of the favourite from Portugal, Touriga Nacional.

An industry pioneer as well as a maverick winemaker, John was among the first to realise the massive potential for the Gimblett Road region, and how its unique soil composition and aspect in general deserved to be recognised in some way. With that faith in the Gimblett Gravels region, and his tireless championing of the need for the area to be delineated (so exceptional is the quality of the wine from its soils), John has put the area on the map internationally, not just with his vocal recommendations, but by the sheer brilliance of the wines he's produced from there. His Gimblett Gravels Syrah is, at over a hundred dollars, one of NZ's more top-end wines, made in the traditional Rhône manner, with a slip of Viognier to add complexity, and it is one of the most haunting expressions of those grapes you are likely to experience.

At John's right hand is Warren Gibson, a winemaker of considerable flair and dedication, whose understanding of the terroir in and around the winery earned him a very worthy 'Winery of the Year' accolade for Trinity Hill from industry bible Winestate, in 2005.



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From the Trinity Hill Catalogue:	19236 Trinity Hill Hawkes Bay Chardonnay 2003	\$15.95
	19261 Trinity Hill Hawkes Bay Shiraz 2005	\$15.95
	19270 Trinity Hill Hawkes Bay Merlot Cabernet 2004	\$15.95
	19230 Trinity Hill Hawkes Bay Montepulciano 2004	\$18.95
	19264 Trinity Hill Gimblett Gravels Hawkes Bay Syrah 2004	\$27.95
	19228 Trinity Hill Gimblett Gravels Hawkes Bay Merlot 2004	\$27.95

Rockburn

Rockburn Central Otago Pinot Noir 2003

was ~~\$38.95~~ now **\$34.95** 12314

The two previous vintages of this wine won gold medals, and to emphasise the point that they were not flukes, the 2003 won three golds. The accolades are too numerous to catalogue, but here are a couple from leading wine critics: Jancis Robinson - 18/20, Wine Spectator - 90/100. The wine is a blend of hand-harvested Pinot from the company's Lowburn and Gibbston vineyards. It is bright, shiny and garnet-coloured, with a beguiling bouquet displaying fragrant cherry, violet, mixed spices and integrated toasty oak. The palate has oodles of juicy, persistent fruit flavours, seasoned by savoury oak and enhanced by a velvety smoothness. Top Central Otago Pinots (and this is undoubtedly one) usually retail for well over \$40.00; this month, you'll be able to buy this stunner for under \$35.00.



Central Otago has experienced the greatest growth spurt of any wine region in New Zealand. In the last decade the total land under vine has shot up from just over 100 hectares to a staggering 1,118 hectares, and there is no sign of it slowing down. In 1996 there were eleven growers and wineries, now there are more than eighty. What's truly remarkable is not the growth rate, but that the wines have amassed a huge haul of gold medals, trophies and accolades both domestically and internationally, none more so than those from Rockburn.

Dick Bunton, a Dunedin cardio thoracic surgeon, established Hay's Lake in 1991 on a three hectare block on the shores of Lake Hayes. In the following decade, the company expanded and developed vineyards

in two other sub-regions of Central Otago, Gibbston Valley (8 ha) and Lowburn (33ha). In late 2002 the Hay's Lake name was changed to Rockburn to more accurately reflect the spread of its three vineyards. The total vineyard holding is 45 hectares, with Pinot Noir accounting for 59% of the plantings. Other varieties utilised include Chardonnay, Riesling, Pinot Gris, Sauvignon Blanc and Gewürztraminer.

The three vineyards are managed by Greg Hay, who has an exceptional understanding of the region. The vineyards enjoy quite distinctive meso-climates, affording Rockburn a distinct advantage by providing an array of flavour nuances for the winemaking team. Typically, Pinot Noir from the Lake Hayes and Gibbston Valley vineyards display perfumed violet bouquets and savoury strawberry/raspberry flavours. Those from Lowburn/Bannockburn are fuller bodied and show darker colour, with sweeter, more concentrated characters.

The first Rockburn wine released (under the Hay's Lake brand) was the 1998 Pinot Noir, which caused quite a stir by winning a Gold medal at the Air New Zealand Wine Awards. Winning awards has become a habit for Rockburn, in particular for its Pinots, which have consistently won Gold medals and enough star ratings to start a new galaxy. The 2003 won Gold at three different competitions, as well as accolades from all around the world. The awards have not been confined to the Pinot Noirs; the Chardonnay, Sauvignon Blanc, Riesling and Pinot Gris have also hauled in their share of medals.

The Rockburn vineyards sit on the 45th parallel, and enjoy a continental climate similar to Burgundy, so it should come as no surprise that here, Pinot Noir is King. What should not be overlooked is how well the conditions are suited to aromatic varieties and Chardonnay. While Rockburn's reputation has been earned by their outstanding Pinot Noirs, they have a great deal more to offer.

**CASE PRICE:
\$33.95 A BOTTLE**



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From the Rockburn Catalogue:	12315	Rockburn	Central Otago Chardonnay 2003	\$19.95
	12316	Rockburn	Central Otago Sauvignon Blanc 2005	\$20.95
	12307	Rockburn	Central Otago Riesling 2003	\$22.95

Hewitson

Hewitson Miss Harry Barossa Valley GSM 2005

was ~~\$23.95~~ now **\$19.95** 21780

2005 Barossa saw a long Indian summer. The mercury sat between 25 and 30 degrees from New Year's Day until the end of May. Uh-huh, it didn't rain for five months. So it was, according to Dean Hewitson, 'warm without being hot' meaning the fruit was fully ripe and the flavours beautifully developed when they hand-picked the old dry-grown vines. Made traditionally, the wine ferments in barrel then sits on lees for twelve months. No racking. Not a jot. So Miss Harry is hugely complex, having had nothing stripped out whatsoever, the vibrancy of the Barossa there to taste in all its glory. All that barrel exposure simply adds to the rich fruit, providing a warm, toasty platform on which it can shine. Fully flavoured, deeply rich, utterly rewarding.



There are, oh, about a gazillion licensed wineries in Australia, right? And while it seems that a good glass of happy juice can be made almost anywhere in the extremes of climate that our giant neighbour enjoys, the number that could actually be described as 'ruggedly individualistic' or 'uncompromising' or 'unique' is a small percentage. Maybe it's just that there aren't too many people like Dean Hewitson about.

While Dean has done vintages all over the world, it was in France that his driving philosophy began to be formed. 'I had drummed into me in France the value of older vineyards. The winemakers were unanimous that the best fruit came from vines that were at a minimum 35-40 years old. And I knew that South Australia had a major repository of these ancient vineyards that were just not being utilised.'

Back to Australia, then. 'Mate I jumped in the car,' Dean tells me. 'I drove around, I knocked on doors, and I used my feet.' After a bit of talking Dean found out that these vineyards 'were able to be snapped up' and that the best of them were planted with the Rhône varieties. He'd never worked with Grenache and Mourvèdre before in Australia, although he had some exposure to the varieties in France, 'so it was all a bit new to me.' And, of course, there was no guarantee that these ancient vines would produce anything that might be considered of sufficient quality to make decent wine from. 'But the sleepless nights were rewarded with a pleasant surprise,' he says, when he realised the stunning, concentrated wine that could be coaxed out of these ancient vines.

We are not talking just 'slightly old', or 'getting on a bit' or, 'they've had a good innings'; we are talking a hundred, some of them a hundred and fifty years old. That's even older than Mick Jagger. Let's just get this clear, there is nowhere else in the world you can drink wine that has come off such old vines. Nowhere. And even if the wine were just mediocre, well, it would still be interesting, what with the age angle and all. What's extraordinary is that Dean makes brilliant, exciting wines from these old fellahs.

And after a decade of vintages, what's the next plan? By building a strong relationship with the various growers in the region, Dean says he's managed to work his way into their 'inner sanctum' as it were, and now absorbs a whole bunch of information about the region and the vineyards that wouldn't have come his way normally. It also means he gets the nod if any land that fits his strict criteria becomes available. Now that he's established, he says he gets called up a fair bit of the time as well, with people offering their land for his use. But at this stage: 'There's just no way I will expand volumes at the expense of quality.' Like I said, uncompromising.



Dean Hewitson: Winemaker, Hewitson

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From the Hewitson Catalogue:	21779 Hewitson Eden Valley Riesling 2005	\$19.95
	21781 Hewitson Ned and Henry's Barossa Valley Shiraz 2005	\$24.95
	21782 Hewitson Old Garden Barossa Valley Mourvèdre 2004	\$44.95
	21783 Hewitson Mad Hatter McLaren Vale Shiraz 2004	\$49.95

Knappstein

Knappstein Clare Valley Shiraz 2002

was ~~\$22.95~~ now **\$16.95** 22503

This sleek, satiny Clare Valley offering will more than satisfy the most fastidious Shiraz aficionado. Made from selected 'terra rosa soil' vineyards, the wine was fermented in small open fermenters to dryness, put through a malolactic conversion and matured in small oak. It has great depth of colour and on the nose shows black cherry, plum and ground pepper aromas, supported by hints of cedar and nutmeg. The promise shown on the nose is delivered with aplomb on the palate. Beautifully balanced, rich and graceful, it has layers of ripe dark berry and plum fruit flavours, hints of chocolate, and spicy notes that stay with you from start to finish. Well structured, silky smooth and long, it is a celebration of the variety. It's great drinking and will undoubtedly improve. You can't go wrong at this price.

The Clare Valley is one of South Australia's best kept vinous secrets. The region, which includes Watervale, is the most northerly in South Australia. The vineyards are set in rolling hills, some at quite high elevation. Compared to the Barossa valley, the Clare has a longer growing season and a later vintage that stretches well into autumn. The climate is essentially continental, with hot, dry days and cooler nights. These diurnal temperature differences are most pronounced in the lead up to autumn harvest. As a consequence, the wines exhibit distinct cool climate characteristics and intense varietal flavours. Clare Valley produces some of Australia's finest Riesling, superb, full flavoured, long-lived Cabernet Sauvignon and outstanding Shiraz.

The region's viticulture potential was realised early in the colony's history, the first vines being planted in the 1840's. In 1895 a group of local Clare businessmen, including J.H.Knappstein, one of the largest vineyard owners in the district, established the Stanley Wine Company. The Knappstein name has been involved in the wine business ever since. In 1972, after the sale of the Stanley Wine Company, Tim Knappstein established Enterprise Wines, later changing it to his own name. He purchased the original 19th century bluestone Enterprise Brewery building and converted it to a winery. Tim Knappstein subsequently left Clare for fresher fields and the winery came under the control of Andrew Hardy, a member of the famous Hardy winemaking dynasty.

Andrew was the first to recognise winemaker Paul Smith's potential in 1998, employing him as a cellar hand at Knappstein. After moving to Petaluma, where he developed invaluable skills as a winemaker working across cool climate wine styles, Paul took the position of assistant winemaker at Grossett Wines in the Clare Valley. In 2003, he returned to Knappstein to work as winemaker alongside Andrew Hardy, accepting his current role as Senior Winemaker and Manager for Knappstein Winery in November, 2004.

The focus at Knappstein is on producing premium quality wine. The emphasis in Knappstein's vineyards is on selecting varieties best suited to each individual site. The management regime is geared to the requirement of each variety, with work such as pruning and harvesting done by hand. Knappstein's integrity in the vineyard follows through to the wine production. The philosophy is based on minimal intervention throughout the winemaking process to allow the finished wine to reflect the rich varietal characters unique to this part of South Australia.

Knappstein's deep knowledge of the Clare Valley and combined fastidiousness of their vineyard and winemaking teams is no better illustrated than in the outstanding quality of their range of wines. Winemaker Paul Smith will be in town to conduct tastings. Don't miss it.



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From the Knappstein Catalogue: 22500 Knappstein Clare Valley Riesling 2005
22508 Knappstein Clare Valley Cabernet Merlot 2003

\$16.95
\$16.95

Stonyridge

Stonyridge Larose 2004

\$135.00 10938

Stonyridge is one of the country's oldest wineries, a thought worth factoring in when considering this, their extraordinary Bordeaux-styled premium red. Some of the vines are getting serious age on them, which explains to a point the immense concentration of Larose. But mostly it's the unique site, and the inordinate skill of Mr White in steering the fruit through the winemaking process so that maximum expression of terroir is achieved, with minimal influence. Dark and finely scented, the 2004 looks to be a classic: lashings of plum/berry/cassis fruit, huge complexity with layers of leather tobacco, chocolate and spices starting to show, and a whiff of pencil shavings and cedar from the carefully handled oak. To be able to offer Larose via a wineletter is extraordinary for us, so it will pay to be smartish with your order.



In my day, a Fallen Angel was a cloying concoction made with vodka, yellow advocaat and cream. It is pleasing to be able to change the tapes, as it were, and have a new image for the phrase, these being the phenomenal range of wines produced by Stonyridge winemaker and visionary Stephen White. Now plenty of vigneron with a brand as globally recognisable as Stonyridge would have traded on the capital and reputation of the brand and 'extended the range' to accommodate the increase in production and change in direction.

But that's the point. There is no change in direction at Stonyridge, as such. Stonyridge continues to make the red wine that defines Waiheke, Stonyridge Larose, and Stephen wants to keep it that way. Rather than

confuse the issue, when he wanted to spread his wings and oversee the production of something other than his flagship claret, a new label, image and brand name were called for. Whether the Fallen Angel moniker is self-referential we'll leave to you to decide, but whatever its genesis, it has had a huge, immediate and positive impact on the wine-drinking public.

The raison d'être for the Fallen Angel wines? The opportunity for Stephen to utilise his considerable winemaking skills on something more than the one wine every vintage, a chance to develop some other grape varieties. And the opportunity to work with fruit from a host of regions, rather than just the micro-climate of Waiheke Island. Indeed in his quest to match the right grape to its best environment, Stephen has produced Riesling from Marlborough, Mourvèdre from the Barossa, and Pinot Noir from Central Otago. Being unrestricted by geography must be quite freeing for him, one would suspect. What the division of the two labels also makes clear is that the Fallen Angel wines are not a secondary or sub-Stonyridge label, but brilliant wines in their own right.

As for Stonyridge Larose, well, with the release of the 2004 vintage, it would appear that Stephen may just have outdone himself. Michael Cooper calls it a classic, and all indications are that this will be one of the great ones. And just in case you thought that the man behind one of New Zealand's most expensive wines might breathe rarefied air, come along and grab a chance to have a drink and a chat with him during June; he redefines the term affable. Anyone who calls their dessert wine 'Sweet FA' obviously has a firm grasp on reality.



Stephen White: Winemaker, Stonyridge

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From the Stonyridge Catalogue:	19181	Fallen Angel	Marlborough Riesling 2004	\$25.95
	19182	Fallen Angel	Marlborough Sauvignon Blanc 2005	\$25.95
	19183	Fallen Angel	Hawkes Bay Chardonnay 2004	\$25.95
	19184	Fallen Angel	Hawkes Bay Gimblett Road Cabernet Merlot 2000	\$29.95
	19185	Fallen Angel	Barossa Valley Viognier 2005	\$29.95
	19186	Fallen Angel	Barossa Valley Mourvèdre 2004	\$34.95
	19180	Fallen Angel	Brut Non-Vintage Methode Traditionnelle	\$35.95
	19191	Fallen Angel	Sweet FA 2004 375mL	\$35.95
	19187	Fallen Angel	Central Otago Pinot Noir 2003	\$54.95

10

the GLENGARRY Top 10

june

Each month, from the hundreds of wines submitted to us, the Glengarry Tasting Panel selects our top ten wines

1 Palliser Estate Martinborough Chardonnay 2005

was ~~\$35.95~~ now **\$28.95** 16751

This wine represents excellent value. It opens with positive ripe peach/melon aromas that flow through to a nicely concentrated, smooth buttery palate, and finishes on a fresh citrus note.



2 Château du Pin Bordeaux 2003

was ~~\$17.95~~ now **\$15.95** 41701

A Merlot-dominated Bordeaux displaying plum and berry aromas and flavours. Ready to be enjoyed, with a smooth texture and fine lingering finish. Classic Bordeaux and very well priced.



3 Goldwater Roseland Marlborough Chardonnay 2005

was ~~\$19.95~~ now **\$16.95** 12975

A classy Chardonnay, brimful of tantalizing peach and melon aromas and flavours spiced up with lovely butterscotch, subtle oak nuances and fresh, vibrant grapefruit notes on the finish.



4 Kim Crawford Te Awanga Hawkes Bay Chardonnay 2005

was ~~\$19.95~~ now **\$16.95** 11754

A stylish upfront Chardonnay, with the emphasis on ripe tropical fruit characters that pervade throughout. Well balanced and creamy textured, it finishes on a fresh, clean, lemony note.



5 Tyrrell's Old Winery SE Australia Pinot Noir 2004

was ~~\$16.95~~ now **\$13.95** 20291

This is superb value Pinot, with distinctive berry fruit aromas infused with mushroom nuances and toasty oak. The palate has an abundance of flavour, a mellow texture and a fine, firm finish.



6 Rabbit Ranch Central Otago Pinot Noir 2005

was ~~\$26.95~~ now **\$23.95** 11167

The nicely honed bouquet displays varietal strawberry aromas and flavours that lead seamlessly onto a medium weighted, velvety palate, all finishing on a longish, flavoursome note.



7 Michel Gros Bourgogne Hautes Côtes de Nuits 2003

was ~~\$35.95~~ now **\$29.95** 41068

Elegant French Pinot Noir with a lovely vinous depth that lasts right through. It has an excellent concentration of berryfruit, a silky texture and a satisfyingly long finish.



8 Coto de Hayas Reserva 2001

was ~~\$23.95~~ now **\$18.95** 81005

Harmonious and particularly well priced, with concentrated plum and blackberry aromas and flavours supported by vanillin edged, oaky nuances enhanced by a smooth texture.



9 Geoff Merrill Shiraz Grenache Mourvèdre 2002

was ~~\$21.95~~ now **\$19.95** 22103

A grand McLaren Vale Shiraz full of vigour and mouthfilling spicy flavours. Cherry, berryfruit, ground pepper and toasty oak have been deftly married to provide a finely balanced wine.



10 Pasqua Night Harvest Pinot Grigio 2004

was ~~\$15.95~~ now **\$12.95** 66036

A fragrant, well balanced, fresh tasting wine with fruity apple and pear aromas nicely edged by a hint of wild herbs. An excellent food wine and well worth buying by the case.



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