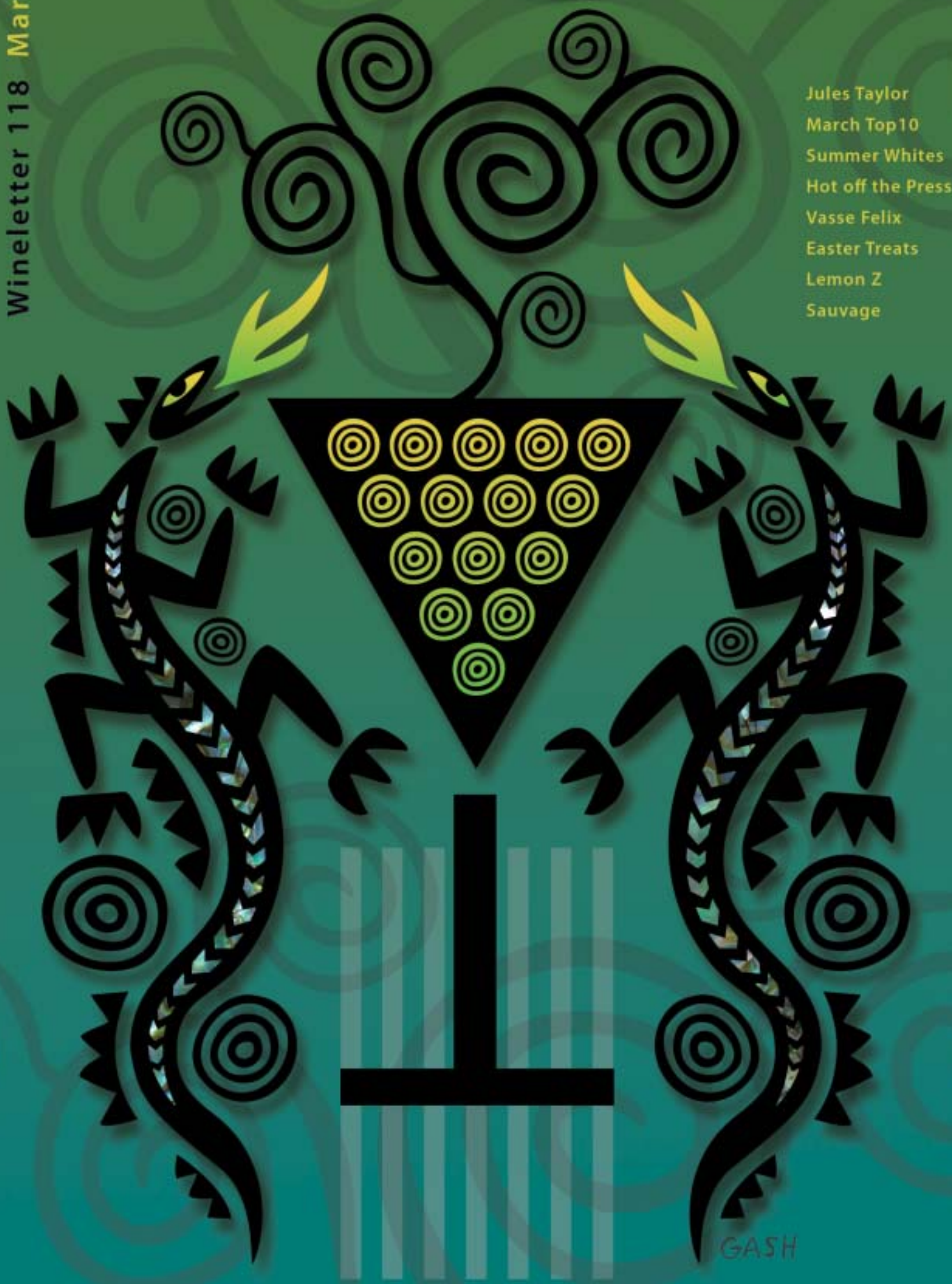


# GLENIGARRY

Jules Taylor  
March Top10  
Summer Whites  
Hot off the Press  
Vasse Felix  
Easter Treats  
Lemon Z  
Sauvage



GASH



# Services

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gift packs  
for all occasions  
functions  
we cater for it all  
sale and return  
by arrangement  
glassware loan/hire  
wine, beer, spirits, riedel glasses  
advice  
on everything wine related  
monthly offers  
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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  
kingsland  
467 new north rd  
815 9207  
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

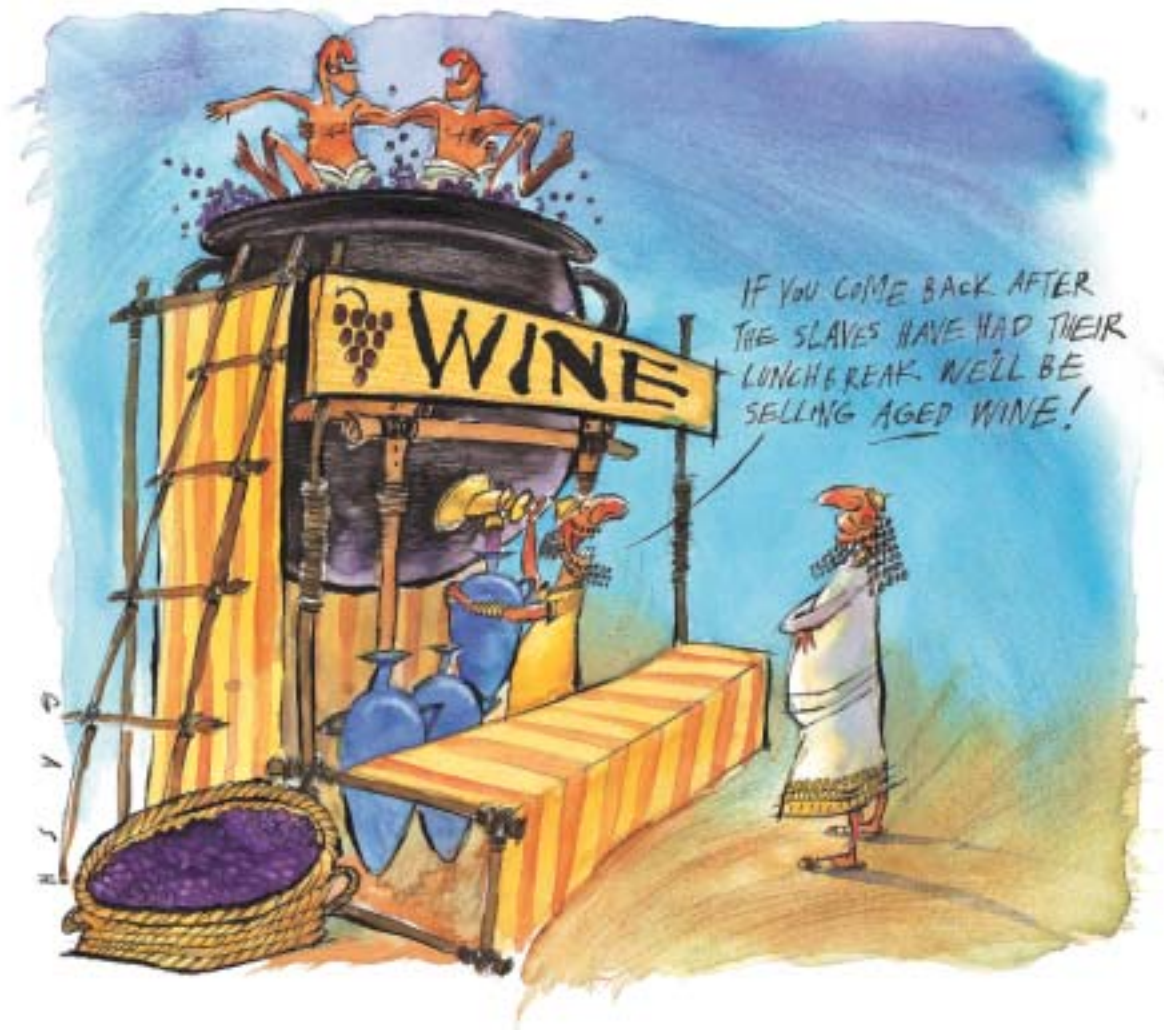
dida's wine lounge & tapas  
54 jervois rd 376 2813  
dida's food store  
54 jervois rd 361 6157

GLENGARRY



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AND DRIVE

www.glengarry.co.nz



With Super XIV having kicked off (but it's still summer, isn't it?) one's allegiance to one's place of birth or, indeed, adopted home becomes a matter of national importance. In the name of being awfully equable about it all, and to defer any accusations that we may be Auckland-centric, let's talk Wellington. We've had a strong presence in The Capital for some years now, and we've been shaking some action there recently, in the land of the Tin.

Our Kelburn store has had a substantial refit. Now this may not seem like news if you haven't been there, but if you are one of the many who have - and thank you for your support - you'll have no doubt noticed the very fetching maroon and yellow pub carpet, and the shelves that swayed dangerously in the slightest breeze, let alone during a capital-sized 'quake. Many of you have stumbled across the geometrically challenged floor, wondering if that sip of wine that you had at the instore tasting has rendered you powerless over your limbs.

Worry no more. It is as new. Brighter. Charming. Modern. Er, safe! Come along and have a look; the smiley staff are even smilier now that they don't have to dodge falling bottles of claret. Oh, and the bricks are gone. To a good home, in fact. Or, we suspect, to the hundreds of people who came through the shop exclaiming, 'what gorgeous old bricks, do let us know if you're ever planning to get rid of them...'

And the good news is that Glengarry Thorndon is next. Yip, she's looking a bit tired (OK, the poor dear is positively flaking), so the remake crew are heading there in the next month or so to ensure our largest Wellington outlet is also our most environmentally and aesthetically pleasing. As for the flurry of requests we've had for manager Phil Rowe to go in the skip along with the old retail counters, they're being taken under advisement.

Kicking off for proper now that the year has settled down, we have a massive range of tastings and events that will unfold throughout the year. These get-togethers offer you the chance to indulge your interest in wine and fine spirits without hefty experimental outlay.

We have a vertical tasting of one of the world's finest reds, Château Mouton-Rothschild. An array of vintages, including the latest 2004 will be on offer for you to sample. And we are also going through a few vintages of the world's greatest dessert wine, Château d'Yquem. We've priced it at just under a dollar a millilitre for the tasting which, when you think about it, is quite reasonable! We've also got a monthly malt club happening, and a forum for Pinot fans to expound all they like on cherries, mushrooms and 'forest floor', whatever that may be.

So, check the 'gig guide' in each wineletter and get yourself along. Broaden your mind, educate your palate, and have a mighty fine time.

JAK

Jak Jakicevich

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





# Everyday Drinking

A quartet of smart wines that won't tax your wallet but will deliver a great mouthful

## **G** Culley

Marlborough Sauvignon Blanc 2006

was \$19.90 now **\$16.90** 12470

BUY A CASE OF 12 FOR \$16.50 A BOTTLE

From the winemaker who also makes wines under the Cable Bay label on Waiheke. This aims for 'Marlborough in a Glass'; stick your snoozer in this and you'll agree that they're right on target. No mistaking where all the gooseberry and passionfruit flavours come from; shiveringly vibrant, lush, rich and zingy, it's a great hot afternoon mouthful of richly-flavoured fruits. There's a limey tang that cuts through the palate like a lightning bolt, while the whole thing wriggles around in your mouth long after the sexy elixir has departed.



## Hanging Rock

Merlot 2005

was \$18.90 now **\$14.50** 21742

BUY A CASE OF 12 FOR \$14.00 A BOTTLE

Remember Red Rock cider? 'It's not red, and it doesn't have any rocks in it.' Ahem. Well, no boulders here, but no balderdash either. This is a no-nonsense, hard-hitting but softly-spoken glass of red, with lots of succulent cherry and plum flavours. It's got a sprinkling of spice, too, just in case you were interested. But really, the point is it's damnably tasty, charming enough that you just want to keep on suppin' and priced so that you can, guilt-free. So, where the golly gosh are you?



## White Rock Hawkes Bay Wild Ferment Chardonnay 2006

was \$20 now **\$18.90** 11238

BUY A CASE OF 12 FOR \$18.50 A BOTTLE

'A division of Craggy Range' says you're in expert hands while not paying an exorbitant price for the ride. While 'Wild Ferment' evokes images of what could be done with Paris Hilton, hot bubbling liquid and an untamed chimp, it is in fact a winemaking process too detailed in nature to bother our pretty heads with here. This is a wild ride of surging peaches and apricots that shimmy around with butterscotch and biscuit flavours to produce an appealingly uncomplicated after-work/afternoon chardonnay.



## Geoff Merrill Liquid Asset Shiraz Grenache Viognier 2003

was \$22.90 now **\$18** 22106

BUY A CASE OF 12 FOR \$17.50 A BOTTLE

Oh, yes, we know 'exclusive' is a word that's over-used, but this absolute little gem is all ours. Created after a discussion with Geoff's bankers, this is a boisterous and punchy little wine combining Shiraz, Grenache and the white wunderkind of recent years, Viognier. The latter means the nose takes off with ripe fruit and flowers, while the others boss the pretty fruits into line and coat them all with chocolate and spice. Lively? It's jumpin', junior.



90/100, James Halliday



# the glengarry card

# GLENGARR

## Win a Case of Wine!

Each month when you use your Glengarry Card to purchase instore or online at [www.glengarry.co.nz](http://www.glengarry.co.nz) you automatically go in the draw to win a case of wine.

## Special Glengarry Card Offer:



Purchase any of the Villa Maria Single Vineyard wines during March and go in the draw to win a lunch for two at the Villa Maria Winery.

## Look out for the G instore:

**G** Every time you see the Glengarry Card Icon on a product instore or in the Glengarry Wineletter, you save. All you need to do is present your Glengarry card to take advantage of the extra savings.



# Everyday Drinking

**CASE OFFER**

## BUY THE EVERYDAY DRINKING PACK 68966

3 BOTTLES OF EACH WINE FOR ONLY \$180  
save \$65.10 off retail







# Feature Winery

Jules Taylor



## Jules Taylor

Marlborough Sauvignon Blanc 2006

was \$21.90 now **\$18** 12420

BUY A CASE OF 12 FOR ONLY \$17.50 A BOTTLE

The quantity is limited because Jules strives to produce distinctive Sauvignon Blanc from carefully selected vineyard sites; this wine was sourced from three Marlborough districts. Each component was separately cool fermented to retain varietal characters. Following fermentation the wines were blended and sealed with a screwcap to retain freshness. It's the complete wine, its beautifully aromatic nose displaying passionfruit, capsicum and herb. It has ripe mid-palate flavours and a persistent, fresh finish; a most distinctive Marlborough Sauvignon Blanc with a mouthfilling richness and pure varietal character.



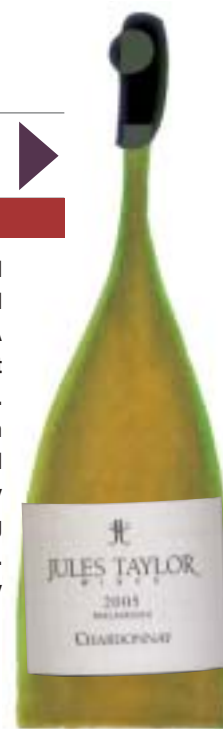
## Jules Taylor

Marlborough Chardonnay 2005

was \$24.60 now **\$20** 12427

BUY A CASE OF 12 FOR ONLY \$19.50 A BOTTLE

This single vineyard Marlborough Chardonnay is all class and then some. The fruit was hand-harvested from the Inder vineyard in the Grovetown district. A portion was barrel fermented on indigenous yeast and the balance on selected yeasts in seasoned oak. Following the malolactic fermentation that has given the wine a silky butteriness, it was lees stirred and barrel matured for 10 months to add greater complexity and depth. Still in its infancy, it is already displaying a fragrant bouquet of oak-influenced peach aromas. The palate is full bodied with excellent depth, toasty flavours and a mealy texture. Great drinking.



## Jules Taylor

Marlborough Riesling 2004

was \$22.60 now **\$19** 12426

BUY A CASE OF 12 FOR ONLY \$18.50 A BOTTLE

A significant number of the world's leading wine writers and judges are of the opinion that Riesling produces some of the greatest whites in the world. It may not be as malleable as its great rival Chardonnay but it is a variety to thrill the senses. It is particularly flexible, and can produce dry, austere wines, subtle medium wines and magnificent sweet wines. Take this truly delicious example from Jules Taylor; it has a complex bouquet alive with stonefruit and honeyed aromas that spill onto the palate. The persistent peach flavours are balanced by a fresh dash of lime. This is superb value and still improving. Buy a case.



## Jules Taylor

Marlborough Pinot Gris 2006

was \$26.90 now **\$24** 12421

BUY A CASE OF 12 FOR ONLY \$23.50 A BOTTLE

Sourced from two Upper Wairau and Awatere Valley vineyards, the grapes were largely hand harvested and divided into several portions; some were fermented on selected yeasts and transferred to seasoned oak for malolactic conversion and maturation. A portion of the hand harvested fruit was fermented on indigenous yeast in oak, and given partial malolactic fermentation and lees-stirred over a five-month period. The result is a moderately complex wine, with an aromatic bouquet expressing ripe pear and quince aromas along with mealy hints and spicy nuances in the background. Beautifully balanced, with nice forward fruit, spicy hints and a lush, silky mouthfeel.







# Hot OFF THE Press

New releases, the strangely exciting or new vintages of old favourites out this month

If you happen to be cruising Marlborough's flat terrain, you might come across a whirring peloton of Lycra clad cyclists; take special care, because one of the riders may well be winemaker extraordinaire, Jules Taylor, peddler of fine wines. Quite how she finds time to cycle, cope with two young children and be a full-time winemaker is beyond us.

Jules grew up in Marlborough, at the time when the province was being transformed by the rapid acceleration of vineyard plantings. In 1990, she headed off to Canterbury University and obtained a zoology degree; the switch to a winemaking career was prompted by what was happening in Marlborough. To quote Jules, 'During my breaks from University I would return home and was captivated by the viticultural activities that were taking place. I thought to myself, I can spend the rest of my life with animals or try something that offers greater scope. So I decided to go to Lincoln and enrol in the wine course.'

After qualifying, Jules worked for a period in the wine industry in New Zealand and then went overseas to experience other wine regions. In the next eleven years, she completed eight vintages in Italy, four in the northern region of Piedmont and four in Sicily, working with Kym Mine MW, who was once chief winemaker for Villa Maria. 'Italy was great, I loved the culture, food and the lifestyle. In terms of winemaking technology, Italy is not as advanced as New Zealand or Australia, but it was a very good experience.' In between those Italian stints, Jules worked vintages in Australia, at Yarra Valley in Victoria and at Rothbury Estate in the Hunter Valley. In New Zealand, she has worked with Villa Maria in Marlborough and participated in two successive vintages at Cloudy Bay.

In 2000 Jules settled back in Marlborough, where she is currently the winemaker at the Kim Crawford Marlborough winery. Somehow she has found time to establish her own wine range, have two children, Louis aged three and Nico who is 19 months, and get involved in all sorts of other activities.

Jules and husband George do not own vineyards, but work with selected contract growers to source their grapes. The wines are made from hand-harvested fruit selected from single vineyard sites that best express their terroir. Jules makes the wines at the Kim Crawford winery; the first wines were released in 2001 and were very well received. The portfolio currently consists of Sauvignon Blanc, Chardonnay, Pinot Gris, Riesling and Pinot Noir. 'Our aim is to produce small quantities of consistently top quality wines that are best enjoyed with great food.' The Jules Taylor wines are exported to the UK, Canada and Australia, where they are served in restaurants and specialist wine stores.

When she is not hard at work, Jules enjoys cooking Italian food, watching films and hanging out with George, Louis and Nico. Her secret passion is to own her own Vespa, so that she can buzz around the vineyards; drive carefully if you see her, she learned to ride Vespas in Italy.

Windy Peak 'offer wines of consistently good quality and excellent value,' says James Halliday, Aussie uber-critic in his 2007 Wine Companion. Being part of the huge De Bortoli group doesn't mean that small-winery care and attention to detail gets ignored, though, as Chief winemaker Steve Webber pointed out recently: 'We have planted lots of new and different varieties in the Yarra and are working with a smaller, select grower base.'

With the company being named Winestate magazine's Australian Wine Company of the Year for 2006, and with a deluge of new releases and stunning new packaging, we felt it appropriate to devote the entire column to the outstanding wines of Windy Peak.

## Windy Peak Victoria Pinot Noir 2005

**\$16** 28625

CASE OF 6 ONLY \$15.50 A BOTTLE

'The Windy Peak Pinot Noirs are of outstanding quality,' says Halliday and herewith 'Exhibit A' to back up his claim. What it shows is a depth, complexity and range of flavours that you would normally find yourself stumping upwards of thirty dollars for. More Burgundy than, say, Bannockburn, this, in true Pinot fashion, overwhelms through subtlety. A mesmerising maze of forest floor, cherry and strawberry fruit and rustic spice flavours, it seduces you by stealth. The palate is silky, the tannins present yet totally in perspective.



## Windy Peak Victoria Shiraz Viognier 2003

**\$16** 28623

CASE OF 12 ONLY \$15.50 A BOTTLE



The dash of Viognier adds a lifted perfumery component that makes this wine truly something special. That perfume is mostly brooding red berries, with a floral toning from the Viognier and Shiraz spice that adds instant appeal. The palate is as rich and textured as a Moroccan rug, well integrated plums and spicy oak woven through with threads of cinnamon in a way that is seamless, silky and soft. The finish is long, the price tag minimal, the overall impression one of sheer class in you glass. Grab a case.

## Windy Peak King Valley Pinot Grigio 2006

**\$16** 28626

CASE OF 12 ONLY \$15.50 A BOTTLE

With its European leanings, this shows restraint, subtlety and charm rather than brash, alcoholic fatness. The key is texture. While the front door opens in a wave of charismatically aromatic orange blossoms and other floral delights, and there is varietal mineral, almond and pear characters, it's how it feels; peaches that'll knock you over. The texture is smooth and refreshing, but enlighteningly brightened by some day-glo acidity and zingy citric freshness. All this means it is absolutely ace with a broad palette of food groups.



# Hot OFF THE Press

**CASE OFFER**

**BUY THE HOT OFF THE PRESS PACK** 68967  
4 BOTTLES OF EACH WINE FOR ONLY \$180  
save \$58.80 off retail





# Summer Whites

## VIIGNIER

It always amuses me that varieties that have been cultivated for hundreds of years can suddenly be seized upon by the wine press as 'trendy'. Viognier has been grown in the northern Rhône for centuries, where its greatest expression, Condrieu, is as unforgettable as it is scarce. It seems somewhat silly, then to view Viognier in some sort of bandwagonesque light.

Like any variety worth its salt, Viognier has found its way around the globe: here in the sunny South Pacific it has soaked up the sun and delivered some rather interesting offerings over the past decade or so. The green and golds, in particular, have shown they can produce wines (such as the Taltarni we feature here) that have many of the wonderful characteristics of the Rhône versions - lifted crème fraîche and dried apricot characters and an alcoholic, creamy palate - at a fraction of the price. Moreover, they can produce good volumes. Locally, while plantings and the corresponding number of labels over the past few years have mushroomed, it's still a minority variety.

The wines tend to be substantial, flavoursome and weighty; decadently different, and definitely worth delving into.

### **G** Sacred Hill Whitecliff Viognier 2005

was \$16.90 now **\$13.50** 18268

BUY A CASE OF 12 FOR ONLY \$13 A BOTTLE

Being a variety that likes to cross its legs in the striped deck chair and bask in the sun, Viognier was always likely to do well this close to the equator. If anything, the skill here lies in controlling the outcomes so that the wine isn't too hot, too alcoholic and therefore overpowering. So while this is intense, concentrated and full of gorgeous flavours, they, and the heady, exotic aromas, are contained and balanced. The orchard blossom and apricot perfume ushers in a palate oozing with drippingly fresh peaches and zesty citrus. The texture is extraordinary - glassily smooth, deeply luscious and just the right side of cloying, while the finish is undeniably long and fully flavoured.



### Taltarni T Series Adelaide Hills Viognier 2005

was \$22.90 now **\$18** 27887

BUY A CASE OF 6 FOR ONLY \$17.50 A BOTTLE

We tend to think of the Barossa as only capable of producing reds, reds that would knock over a bison at thirty paces. But trip along the eastern side of the Barossa, and you'll find yourself in cool climate country that delivers some sizzlingly sexy whites, from the region known as the Adelaide Hills. Pushing forward on a palate fashioned from the finest golden silk come flavours of dusky apricots and musky spices, all floating on a cloud of exotic honey suckle and citrus blossom. The wine is incredibly mouthfilling, coating your palate with layers of fresh fruit, scented spice and oak-tinged delights, while cutting through all this weighty wonder is a firm, high altitude acid that promotes balance above all.



## PINOT GRIS • RIESLING

Pinot Gris has recently done a Schumacher-like shimmy and slipped past Riesling in the outside lane to become the nation's third most planted white variety. An intriguing development and reflective of a public keen to stretch their palates. Both varieties are classed as 'aromatics' which, while being a convenient catch-all when you're divvying up the white wine aisle at the supermarket, doesn't tell us an awful lot. They are ideal for summer, is our point here. While expressions of both can carry plenty of fleshy, mid-palate weight and thus act as a useful bearer of a succulent scallop dish or a chill-out chicken salad, their propensity to propel perfumes heavenward and to deliver a refreshing tingle to your tonsils makes them both ideal candidates for the sultry summer days.

### **G** Cecilia Beretta Grigio Luna Pinot Grigio 2005

was \$21.90 now **\$16** 60486

BUY A CASE OF 6 FOR ONLY \$15.50 A BOTTLE

This won't be much like anything you've tasted from the local cellars; firstly, it has a 10% chardonnay component, largely to add some weight and mouthfeel. Secondly, the Italian whites tend to be a lot more subtle than what we're used to, their charms unfolding as your glass warms in the summer sun, so that this lets slip its peary undertones and soft citrus fruit by degrees, almost. In typical Venetian style, there is a charming almond hint, the end result being this is a brilliant wine to hook up with salmon steaks, scallops in sauce, and swordfish, in case you happen to have one lying around. It's crisp acidity and lemony freshness ensure that, should you have misplaced your cache of shellfish, it's mighty delightful on its own.



### Lake Chalice Marlborough Riesling 2006

was \$19.90 now **\$16.90** 13552

BUY A CASE OF 12 FOR ONLY \$15.50 A BOTTLE

Yet another refined and shiny offering from Chalice. This is deliberately forged in a slightly off-dry style which, while adding to its instant charm and approachability, also opens up a broad array of food pairings. A combination of full-force Wairau fruit and leaner, more mineral Awatere berries, there is a haunting honeysuckle aroma that lures you in before you are lashed with a wealth of apple/citrus flavours. Varietally pure, there is depth, weight, flavour and charm a-plenty, and while that slight honey hint seduces you into drinking it all up now, this great value vino will cellar for a few summers yet. Bang a few aside for next March and see where it, and you, are at.



18056	Gunn Estate Hawkes Bay Pinot Gris 2006	\$13.50
11159	Wild South Marlborough Riesling 2006	\$15.00
11900	Kim Crawford Marlborough Dry Riesling 2004	\$16.00
11742	Kim Crawford New Zealand Pinot Gris 2006	\$16.50
46920	Pierre Sparr Alsace Riesling 2005	\$19.00
10178	Akarua Central Otago Pinot Gris 2006	\$21.50

# SAUVIGNON BLANC

The default setting for New Zealand's international varietal success story is one of scintillatingly mouth-watering acid, and invariably crisp, lively fruit, the culmination of which reaches the parts of the palate that few others can. Criticised occasionally for being 'one-dimensional' you can now get Sauvignon Blancs in every weight, shape, and flavour profile. They're best when they're fresh, which is why we've kept our selection to the most exciting from the current vintage. And if you want to eat with your savvy treat, there are plenty that carry the extra weight needed to help slip a few oysters away, or, if you prefer, you can grab one of the barrel-aged styles and see off a few summer seafood evenings with aplomb and much satisfaction.

## Daisy Rock

Marlborough Sauvignon Blanc 2006

was \$20.50 now **\$16.50** 17479

BUY A CASE OF 12 FOR ONLY \$16 A BOTTLE

Mike Just has made wines for a host of labels, from Maven, Auntsfield and Lawson's Dry Hills through to this one that's been named after a famous bovine. The thing with Mr Just is that he has a plethora of glittering medals for his work with Sauvignon Blanc. Ipso facto, it is little surprise that this offering wowed, wooed and wound the panel to new heights of delight. From a single vineyard in the Wairau Valley, it pulses with throbbing melons, gooseberries and varietal passion-fruit flavours, while the palate is resoundingly rich for a Savvy, and as long and resonant as a holler down a roundy well. Blustery, boisterous and as vocal as the winemaker himself. Knock yourselves out.



# CHARDONNAY

We've come a long way since the intoxicating eighties, in wine drinking terms anyway. Chardonnay was invariably malo'd, lees stirred, barrel fermented, barrel aged and barrelling you over in those heady, hedonistic days, so that the notions of 'fruit purity' or 'varietal authenticity' were masked beyond recognition. Fortunately, we have settled down in the intervening quarter century, and there would seem to be a chardonnay expression for almost every day of the week. And mostly, they taste like Chardonnay. Which is a good thing.

And being less obvious, the wines now complement food rather than swamp it, and the styles and regional characteristics mean you can get a chardy to match whatever you're doing and whatever you're eating.

## Culley

Marlborough Chardonnay 2006

was \$19.90 now **\$16.90** 12472

BUY A CASE OF 12 FOR ONLY \$16.00 A BOTTLE

It certainly seems to be Neill Culley's time in the sun. While his Cable Bay vineyard on Waiheke storms ahead, his eponymous label from Marlborough is producing some interesting and well-priced articulations of distinctive Marlborough terroir. Take this Chardy (well, actually, you'll have to pay for it, but look how well priced it is): pressing the fruit almost before it's off the vine, subjecting it to a cool fermentation to retain all those natural flavours and then ensuring not a skerrick of wood gets near the bright and limpid juice means this has a purity and intensity that is a treat to behold. Full of peaches and apricots, it has a balancing tinge of zesty citrus. Refreshing.



## Boundary Vineyards Rapaura Road

Marlborough Sauvignon Blanc 2006

was \$20.50 now **\$17** 18343

BUY A CASE OF 6 FOR ONLY \$16.50 A BOTTLE

While it comes from the heart of Marlborough, Rapaura Road being the Oxford Street of the district, this has some distinctly stonefruit and melon characteristics which are more reminiscent of a Hawke's Bay style of Sauvignon. The tingling acid and freshness on the palate are unquestionably Marlborough; they're just paired with gushingly luscious peach and nectarine flavours which add an extra dimension, a layer of complexity that would silence those who are 'over' Sauvignon. The palate races like a wild Palomino, yet doesn't sacrifice breadth and depth for such speed. It's a 'best of both worlds' scenario.



## Rockburn

Central Otago Unoaked Chardonnay 2006

was \$23.90 now **\$19** 12326

BUY A CASE OF 12 FOR ONLY \$18 A BOTTLE

This baby is fair groaning with fruit, peaches and nectarines; the kind of stonefruit the region was famous for before everyone came along and planted vines. What's smart about it is that the acid edge of the cool-climate grapes has been taken off with a full malolactic fermentation, which means that the sharpness is replaced with a lush creaminess, the result of which is a texture and weight that fills your mouth up to the brim and sends your pleasure-sensor off the dial. It flows across the palate like a Central river in full flight and balances the head rush with a sensible elegance and four-square structure of robust soundness. Great with food, fab without. What are you waiting for?



20787	Deakin Estate Sauvignon Blanc 2006	\$10.50
10907	Waipara Hills Waipara Sauvignon Blanc 2006	\$16.00
90604	Montes Chilean Sauvignon Blanc 2006	\$16.00
19198	Brookfields Marlborough Sauvignon Blanc 2006	\$16.90
13744	Martinborough Vineyard Te Tera Sauvignon Blanc 2006	\$18.00
11172	Wild South Reserve Marlborough Sauvignon Blanc 2006	\$20.50

18055	Gunn Estate Hawkes Bay Unoaked Chardonnay 2006	\$13.50
19220	Trinity Hill Hawkes Bay Chardonnay 2006	\$16.00
19022	Ti Point Chardonnay 2006	\$16.50
10180	Akarua Unoaked Chardonnay 2006	\$19.00
13190	Isabel Estate Marlborough Chardonnay 2005	\$22.00
11240	Craggy Range Gimblett Gravels Hawkes Bay Chardonnay 2006	\$25.50





# Feature Winery

Senior Winemaker at Vasse Felix, David D

## Vasse Felix



When the sailing ship *Parmelia* arrived in Western Australia in 1829 to found a colony, amongst its cargo were some vine cuttings. Just two days after landfall the vines were planted, and the first commercial wines went on sale in 1842. For more than a century the wine industry was centred in the Swan Valley, but nowadays the emphasis has moved on to other regions, particularly Margaret River.

In 1967, prominent Perth cardiologist Dr. Tom Cullity planted the first vines there, thus becoming the father of viticulture in the Margaret River region. The vineyard was named Vasse Felix, after a French Seaman who drowned when his longboat overturned while exploring the coastline. Ironically, Felix is the Latin word for fortune or luck, which refers to the location being a favoured place, rather than Vasse's misfortune.

Margaret River is the name of a river, town and wine region located in the south western corner of Western Australia. A beautiful area with wooded hills and views of the gleaming Indian Ocean, it has proved to be ideal for viticulture. Over the last three decades, Margaret River has established itself as a world-class producer of Bordeaux blends, Shiraz and Chardonnay. That reputation is due in no small measure to Vasse Felix.

The Vasse Felix vineyard enjoys free-draining gravel loams and a Mediterranean climate, moderated by summer sea breezes from the Southern and Indian Oceans. The vineyard is currently planted in Cabernet Sauvignon, Merlot, Shiraz, Chardonnay, Semillon and Sauvignon Blanc. In the early days birds were a serious problem, and Dr. Cullity introduced falconry to combat their ravages. The experiment was not a success as the falcons, once on the wing, did not return. The falcon on the labels is a wry nod to that episode.

Twenty years after Dr. Cullity had established Vasse Felix, the company was purchased by the dynamic and progressive Holmes à Court family. They are determined to maintain the high standards established by Vasse Felix, and their commitment to quality is profound; a new winery was opened in 1999 that incorporates state-of-the-art equipment and quality control systems, as well as a new barrel hall.

The Vasse Felix selection of wines is available in New Zealand in three tiers; Adams Road, Margaret River and their top-of-the-line Heytesbury selection. Jointly the wines have accumulated an impressive catalogue of awards, so it is no wonder that critics consider Vasse Felix to be the finest and most consistent winery in Western Australia.

## Vasse Felix

### Adams Road Shiraz 2004

was \$23.50 now **\$18.90** 20310

BUY A CASE OF 12 FOR ONLY \$18.50 A BOTTLE

Adams Road is the company's entry level, but most wineries would be only too happy to range it in their Reserve category. Approachable and ready to be enjoyed, it also has the structure and weight to develop further. The nose opens with an explosive array of plum, blackberry, and ground black pepper supported by vanillin oak nuances, while the palate is generously flavoured and abounds with ripe cherry and cassis, nicely supported by integrated oak. A well balanced wine, with smooth, supple tannins that give the finish length.



## Vasse Felix

### Adams Road Cabernet Merlot 2004

was \$23.50 now **\$18.90** 20203

BUY A CASE OF 12 FOR ONLY \$18.50 A BOTTLE

This wine is a fine expression of quality and style, and at this price a very good buy. The 46% Cabernet Sauvignon gives the wine a solid backbone, while the Merlot provides a lush, lifted fruit dimension and the small portion of Malbec contributes a lovely perfumed edge. It is a medium-weighted wine with an invitingly warm ruby colour. The integrated bouquet opens with black cherry, damson, vanilla and minty aromas nicely supported by cedary oak. The palate is packed with ripe, persistent fruit flavours, complemented by a smooth mouthfeel and supple tannins that hold the lingering savoury finish in focus.







# Fearless Buys

Every month, a red and white for under \$10, and a sparkling under \$20

## Long Flat Merlot 2003

was \$14.90 now **\$9.90** 20195

With its simple but vivacious aroma of spice, pepper and freshly squished black fruits, there is much to recommend this latest offering from the iconic Australian. A sense of spice and fragrance is retained along with that slightly mint/choco, give me another bikkie character that we have come to know and love from our Australian counterparts. While it has plenty of punch, at \$9.90 it has plenty of pull, too, proving inordinately popular for some 41 years now across an egalitarian and wide range of drinkers. There isn't a better Shiraz at this price. End of story, as they say.



## Wally's Hut Chardonnay 2005

was \$12.90 now **\$9.90** 28426

Yet another great wine from Wally  
To resist them is really such folly  
For the flavours are joyous and jolly  
And they cost you so little in lolly  
They taste brill from the first drop till last  
Quench your thirst when you're at your last gasp  
Show your friends you have infinite taste  
And not one drop will e'er go to waste  
For less than a tenner you'll find  
A great value and damn tasty wine  
Grab a case while you're out and about  
And that way you'll never run out.



## Sacred Hill Whitecliff Brut NV

was \$16.90 now **\$13.50** 18001

This has been rather a success, as it happens, which seems to be par for the course for just about anything Sacred Hill these days. Holding nothing back, this baby has more bounce than a volley of beach balls, or indeed a beach full of volley balls. Fresh, bright aromas waft biscuity toastiness, a hint of floral frivolity, and some typical Methodian yeast characters. There is some restraint around these aromas, but the palate is a full-throttle affair, powering developed and complex fruit and toasty characters all around your mouth, showing presence and yet elegance too, finishing lingering and clean as a fresh linen sheet. At under fourteen, our gobs are well and truly smacked.



## Vasse Felix

Margaret River Shiraz 2004

was \$36 now **\$28.90** 20306

BUY A CASE OF 12 FOR ONLY \$28.00 A BOTTLE

Low yields of well ripened fruit have produced a wine that is a dark cerise with dashes of purple around the edges. The impressive bouquet is all ripe fruit, with blackberry and blueberry aromas beautifully accented with notes of nutmeg, pepper, vanilla and cedar. The fore-palate has wads of ripe plum and berry flavours that open up in the mid-palate to reveal hints of liquorice, mixed spice and oaky nuances. The flavour components are wrapped around a solid core that gives depth and extends the finish. Powerful, balanced and elegantly silky.



## Vasse Felix

Heytesbury Chardonnay 2004

was \$53 now **\$45** 20313

BUY A CASE OF 12 FOR ONLY \$43.00 A BOTTLE

The Heytesbury label wines are produced from the best parcels of fruit selected from the best performing vineyards. Mostly matured in new and seasoned French barriques, the final blend contains a small portion of unoaked wine to provide a lifted fruit presence. With a bouquet rich in peach, toasted almond and lime notes, it displays a fine clarity and freshness that emphasises the ripe fruit flavours and subtle oak influence. Wonderfully aristocratic, with a biscuity texture and hints of butterscotch.



20311 Vasse Felix Margaret River Cabernet 2004 \$28.90  
20312 Vasse Felix Heytesbury Cabernet 2003 \$75.00





## March 2007

For more details go to: wine room on [www.glengarry.co.nz](http://www.glengarry.co.nz) or phone 0800 733 505

### Thursday 8th March

Jules Taylor Tasting:

Pinot Gris 2005 and 2006, Riesling 2003 and 2004, Chardonnay 2005, Sauvignon 2006, Pinot Noir 2005  
7:00pm Glengarry Kingsland Wine Club  
467 New North Rd  
Cost: \$20 per person. Bookings required

### Tuesday 13th March

A tasting of the Villa Maria Single Vineyard range with Alastair Maling MW - Villa Maria Group Winemaker  
7:00pm Glengarry Newmarket Wine Club, 22 Morrow St  
Cost: \$30 per person. Bookings required

### Thursday 15th March

The Inaugural Glengarry Pinot Noir Series:

The first of ten tastings, to be held on the second Thursday of every month, exploring the world of Pinot Noir; Pinot from the different regions of NZ and from other parts of the world  
6:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St  
Cost: \$35 per person per tasting, or \$300 for the entire series of ten tastings. Bookings required

### Monday 19th March

A tasting of the Villa Maria Single Vineyard range with Alastair Maling MW - Villa Maria Group Winemaker  
7:00pm Glengarry Herne Bay Cellar, 54 Jervois Road  
Cost: \$30 per person. Bookings required

### Monday 19th March

A tasting of the Villa Maria Single Vineyard range with Corey Ryan - Villa Maria Senior Winemaker  
7:00pm Glengarry Thorndon, 232 Thorndon Quay  
Cost: \$30 per person. Bookings required

### Tuesday 20th March

A tasting of the Villa Maria Single Vineyard range with Corey Ryan - Villa Maria Senior Winemaker  
7:00pm Glengarry Devonport Wine Club  
Cnr Clarence St & Wynyard St  
Cost: \$30 per person. Bookings required

### Tuesday 20th March

Bordeaux Club Tasting:  
Classified wines and their second wines  
6:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St  
Cost: \$35 per person. Bookings required

### Monday 26th March

The wines of Vasse Felix  
7:00pm Glengarry Newmarket Wine Club, 22 Morrow St  
Cost: \$25 per person. Bookings required

### Monday 26th March

The wines of Louis Sipp with Etienne Sipp from Alsace  
7:00pm Glengarry Devonport Wine Club  
Cnr Clarence St & Wynyard St  
Cost: \$30 per person. Bookings required

### Monday 26th March

The Glengarry Malt Whisky Tasting Club  
The various parts of Chivas Regal  
6:30pm Glengarry Thorndon, 232 Thorndon Quay  
Cost: \$25 per person. Bookings required

### Tuesday 27th March

The Glengarry Malt Whisky Tasting Club  
The various parts of Chivas Regal  
6:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St  
Cost: \$25 per person. Bookings required

### Monday 26th March

The wines of Louis Sipp with Etienne Sipp from Alsace  
7:00pm Glengarry Herne Bay Cellar, 54 Jervois Road  
Cost: \$30 per person. Bookings required

### Friday 30th March

Matching food with aperitifs  
7:30pm Dida's Food Store, 54 Jervois Road  
Cost: \$40 per person. Bookings required



## Easter Treats 1 \$70.00 68984

Waipara Hills Marlborough Unoaked Chardonnay 2006  
Lake Chalice Marlborough Pinot Noir 2005  
Dida's Ginger, Almond & Brazil Nut Biscotti  
Dida's Plunger Coffee  
Cuba Italian Easter Eggs

## Easter Treats 2 \$55.00 65481

Torbreck The Bothie 2004 375mL  
Paul Jaboulet Muscat de Beaumes-de-Venise 2005 375mL  
Cuba Italian Easter Eggs



# On the Hop

There's a whole world of beer out there; we try them, then let you know what not to miss

## Mash

Golden Lager 330mL

6-Pack **\$12** 91330-6

Not to be confused with Radar, Klinger and gin made in a tent at the 4077, this is a brand spanking new lager from the lads at Lion, an easy drinking, mightily crisp and invigoratingly fresh drop that just might bring a bit of spark back into a category that has kinda been lacking it. And just in case you were wondering where it was aimed, Mash comes with a couple of variations on the theme: an energy version and a citrus version. We're loving it - the High NRG one is like beer on steroids, or something, while a lager with a citrus hit, well, saves cutting up lemon wedges for the neck I would have thought...







# Champagne



## Drappier Brut Nature Zero Dosage NV



was \$58.90 now **\$49** 43520

BUY A CASE OF 12 FOR ONLY \$48 A BOTTLE

No dosage, or liqueur d'expédition, means this is as close to drinking Champagne naked as you can get. Do not disrobe, Desirée; what I'm getting at here is that without the traditional little sugar syrup top up, the Champagne is laid bare. Any flaws would be magnified and obvious. In this brave new world, Drappier prove they're the dope, of course, where the only thing laid bare is the magnificence of their winemaking, vineyard sites and blending genius. In addition, this is 100% Pinot Noir, making it, for our money, one of the most imaginatively conceived and brilliantly executed Champagnes to grace our table for many a long summer. Elegant and refined, it has Catherine Deneuve star quality, moving with finesse and dash across your palate, leaving a sensation of yeasty, toasty depth and weight, and smart, subtle cherry fruits. They don't come much drier, and much more exciting than this. Drappier dream differently; and divinely.



# FOR 6

Buy 6 bottles and we'll give you the 7th

## Struggler's Flat

Martinborough Pinot Noir  
2006 11243

Minimally handled and unfinned to retain freshness and varietal vitality, this is a bright, ruby-red wine with a nose full of classic Pinot Noir characters, berry/cherry aromas, hints of nutmeg and toasty oak. On the palate, the flavours unfold to display ripe fruit tinged with spice, enhanced by an easy texture and fine, grainy tannins.



was \$24.50 now **\$22.50**

OR BUY 7 for 6 ONLY \$19.29 A BOTTLE

## Three Paddles

Martinborough Pinot Noir  
2005 15805

This is Nga Waka's second label, but they have spared no effort in producing this fine wine. Matured in new and seasoned French Oak barriques for eighteen months, it is seductively styled, with its bright, spicy berry aromas and subtle oak nuances. The spice-flavoured palate is nicely weighted, mellow in texture and has a satisfyingly long finish. Great value.



was \$23.50 now **\$21.50**

OR BUY 7 for 6 ONLY \$18.43 A BOTTLE

# in fine Spirits

## Lemon Z

500mL 92908

**\$38.80**

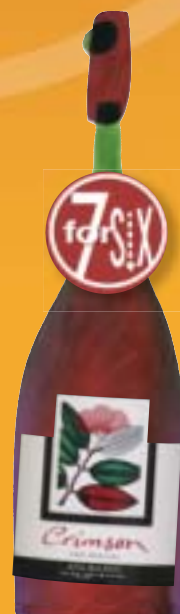
The Yen Ben lemons of the Bay of Islands yield a high quality of lemon oils, inspiring winemaker James Grigg to make a local version of the renowned Italian limoncello. And before you can say 'great with vodka on a hot Paihia afternoon', JG had won 'best limoncello' at the London International Wine and Spirits Competition, which is like the spirit Oscars. Triple-distilled, lustrous, boisterous yet dreamily smooth, chill it and drill it, or splash it in your fave spirit.



## Ata Rangi Crimson

Martinborough Pinot Noir  
2006 10580

An approachable, fruit-driven Pinot Noir from Ata Rangi's younger vine blocks in Martinborough. The cherry and plum aromas are well supported by understated spicy oak, while the palate is nicely structured and richly flavoured, with the ripe fruit characters underpinned by subtle spiciness, a smooth texture and firm yet supple tannins. Already drinking well.



was \$30 now **\$27.50**

OR BUY 7 for 6 ONLY \$23.57 A BOTTLE



a taste of

# France

A monthly selection of affordable French wine from our extensive range

## Paul Jaboulet

Les Traverses Côtes du Ventoux 2004

was \$18.90 now **\$15** 45340

BUY A CASE OF 12 FOR ONLY \$14 A BOTTLE

The Côtes du Ventoux vineyards are at the foot of the limestone Massif du Ventoux. The climate is cooler than the Côtes du Rhône, and the grapes ripen later to produce wines that are lighter in character. 'Les Traverses' is a blend of Grenache, Cinsault, Mourvèdre and Syrah, traditionally vinified and matured in oak casks and bottle. It is a youthful, garnet-coloured wine with a spicy berry and plum nose enhanced by a touch of oak. It is deliciously balanced, with its soft fruit flavours sustained by oaky vanilla and held together by a firm tannin core.



## Château Le Plantier

Bordeaux 2003

was \$19.90 now **\$17.90** 41148

BUY A CASE OF 6 FOR ONLY \$17.50 A BOTTLE

This Château-grown and bottled Bordeaux won a silver medal at the 2004 Paris Wine Show. It clearly indicates that French winemakers are right up with the play when it comes to delivering wines that provide both quality and value. It is a classically styled Bordeaux, with an intense ruby colour and a bouquet that opens with rich plum and berryfruit supported by spicy notes of cinnamon and cedar. The full-bodied palate is dominated by ripe blackberry flavours, a touch of mintiness and toasty oak enhanced by a smooth texture. It is balanced by firm yet supple tannins and a lengthy finish.



## Paul Jaboulet

Parallèle 45 Côtes du Rhône 2005

was \$21.50 now **\$17** 45361

BUY A CASE OF 12 FOR ONLY \$16 A BOTTLE

This blend of Syrah and Grenache was traditionally whole bunch-fermented in temperature-controlled vats to retain the aromatic characters of the varieties. Following the malolactic fermentation, the wine was matured both in oak and bottle before release. It is a handsome wine, the deep and intense colour leading to a bouquet that echoes Morello cherry and stewed plum enhanced by some nutmeg and cinnamon nuances. The flavour is initially restrained, but opens up in the mid-palate to display blackberry and hints of caramel supported by understated oak, complemented by a silky texture and a lingering finish.



## Nicolas Potel Cuvée Gérard Potel

Bourgogne Chardonnay 2004

was \$33 now **\$27** 42272

BUY A CASE OF 12 FOR ONLY \$26 A BOTTLE

Nicolas Potel, whose credentials are as impeccable as his wines, is one of the leading lights of a new breed of Burgundian super négociants. They have modernised the whole business of sourcing wine from the best growers in highly-rated estates, and in doing so have propelled Burgundy's wines right back up to the top. This stylish cuvée is beautifully crafted; fresh, lively and showing lots pear, spice and mineral notes on the nose, the palate is elegantly structured, and the well-focused fruit supported by a smooth texture and balanced by a dash of citrus on the long finish.



## Georges Duboeuf

Beaujolais-Villages 2005

was \$19.90 now **\$17** 43924

BUY A CASE OF 12 FOR ONLY \$15.50 A BOTTLE

Officially, Beaujolais is part of the Burgundy wine region, but through skilful promotion it has forged its own identity. The term 'Villages AC' means that the wine is a blend from two or more of just thirty-nine communes in the northern zone of Beaujolais. The wine was produced by the unique carbonic maceration method, entirely from the Gamay variety. A bright, lively, purple-red, it has an aromatic nose hinting at raspberry, cherry and floral notes. The juicy palate has abundant berryfruit, and the compact, well-integrated tannins give a clean, lingering finish. Ready to enjoy.



## Domaine Bourillon-Dorléans

Loire Valley Demi-Sec Vouvray 2003

was \$34 now **\$29** 40972

BUY A CASE OF 6 FOR ONLY \$28.50 A BOTTLE

This wine is a tribute to Gaston Dorléans, founder of the estate in 1921 and grandfather of winemaker Frederick Bourillon. The grapes were selected from the very best Vouvray terroirs. This is a demi-sec style produced from 100% Chenin Blanc. The nose opens on a spicy floral note with hints of mineral and herb in the background. The palate develops nicely through the middle to show honeysuckle, and quince supported by brioche and almond, and is balanced by a fresh, lively finish.





# Italy

Each month, discover the value and style of Italian wines

## Pasqua

Terre del Sol Merlot 2005



was \$12.90 now **\$10.90** 66088

BUY A CASE OF 6 FOR ONLY \$10 A BOTTLE

The Veneto region of north eastern Italy is justly famous for its distinguished Valpolicella, Bardolino and Soave wines, all made from native varieties. But it also produces some excellent and superbly-priced wines made from 'imported' varieties, such as this wonderful Merlot. Made from grapes sourced from the northern districts of Veneto, the wine was vivified in temperature-controlled tanks and put through a malolactic fermentation. A bright ruby red, it has a classic Merlot bouquet of plum and red berry fruit. An uncomplicated wine, it is well balanced, with a juicy plum flavour and an easy-paced texture. Exceptional value.

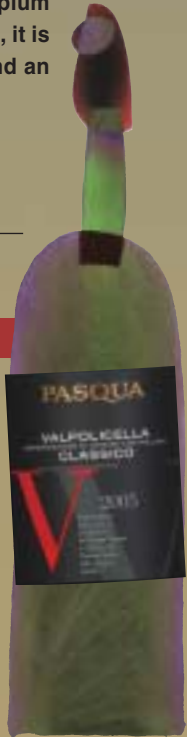
## Pasqua

Valpolicella Classico 2005

was \$15.90 now **\$12.50** 66090

BUY A CASE OF 6 FOR ONLY \$12 A BOTTLE

Outside of Italy, Valpolicella and Chianti are its most famous wines. Both are made from native varieties and have an affinity with food, but that's all they have in common. This Valpolicella is from the Classico vineyards located in the higher altitudes of the region. The blend is dominated by the late-ripening Corvina variety, supported by Rondinella and Corvinone. It is a lively ruby colour with a fragrant bouquet that suggests plum, cherry and hints at mineral. The delicious fruity palate is nicely rounded and finishes on a tangy note.



## Pasqua

Lapaccio Primitivo Salento 2004



was \$17.90 now **\$15.90** 66027

BUY A CASE OF 6 FOR ONLY \$15 A BOTTLE

The origins of the Primitivo variety (primitivo means early ripening in Italian) are obscure, but it is strongly linked to California's Zinfandel and Croatia's Plavac Mali. In the hot, dry climate of the Salento peninsular the Primitivo produces opulently dry, big-hearted reds. The nose is alive with ripe black cherry and cassis aromas enhanced by a touch of spice and oak. Well structured and harmonious, it has pervasive fruit flavours and a fine, firm finish. The perfect wine to accompany Apulia's classic 'Angello al cartoccio' or lamb chops baked with green olives and onions.

## Cecchi

Chianti Classico DOCG 2005

was \$26 now **\$19.90** 62421

BUY A CASE OF 6 FOR ONLY \$18.50 A BOTTLE

Chianti has been Tuscany's most famous wine since the 13th century. Until the middle of the 19th century Chianti was based exclusively on the Sangiovese variety, but Baron Ricasoli changed the rules to allow other varieties to be included in the blend, including the white Malvasia. Cecchi's approach has been to remain loyal to the traditions by excluding Malvasia, and they base this, their flagship wine, on 90% Sangiovese and 10% Canaiolo and Colorino. With spice-edged violet aromas neatly supported by smoky oak, the vinous palate is packed with ripe cherry flavours, hints of tomato paste, herb and integrated oak.



## Santa Margherita

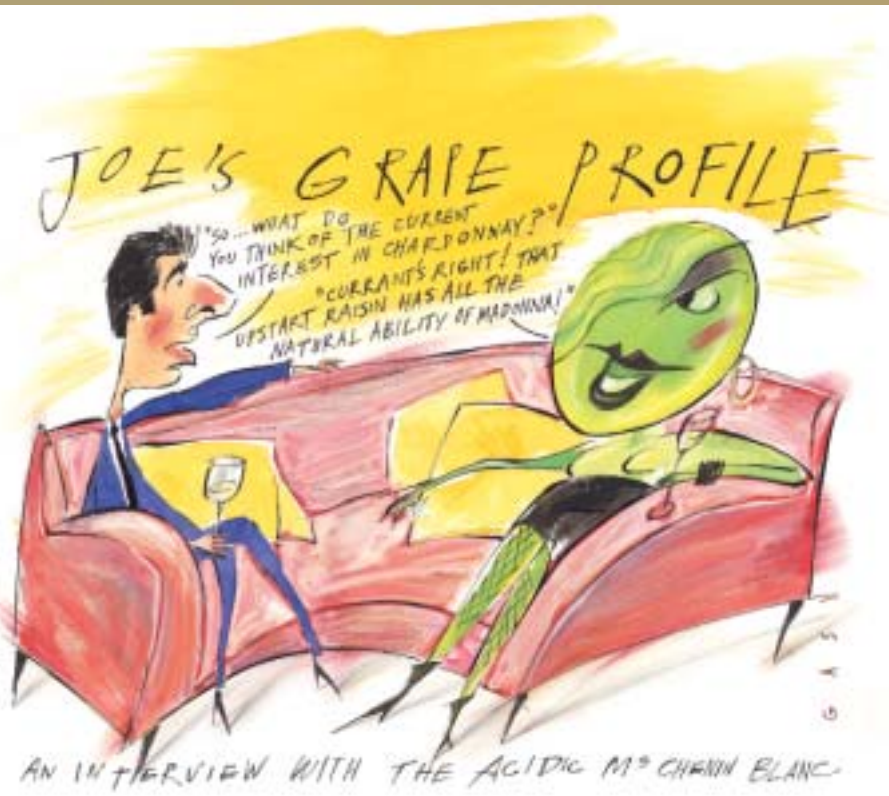
Valdadige Pinot Grigio 2005



was \$27 now **\$23** 62542

BUY A CASE OF 6 FOR ONLY \$22.50 A BOTTLE

Some of Italy's finest whites are produced in the north eastern hills of Italy (southern Tyrol) in the Valley of the Adige River. The cool climate here, coupled with the free-draining soils, is perfectly-suited to aromatic varieties such as Pinot Gris. Santa Margherita was the first company to vinify the variety using modern temperature-controlled fermentation. A pale straw-colour, it has golden delicious apple and mineral aromas. The palate is fresh, well balanced and finishes on a clean citrus note. A great food wine, particularly with all seafoods and chicken dishes.





# a taste of Spain

## Freixenet

Cordon Negro Brut NV

was \$13.90 now **\$9.90** 85010

BUY A CASE OF 12 FOR ONLY \$9.00 A BOTTLE

Bubbly was invented by the French; well, they stumbled upon it, but they did refine the method by which the best sparkling wine is made. Winemakers the world over are now making excellent methodes, but in terms of quality, quantity and value, none gets close to Freixenet. It's Number One and with good reason; it's priced so well that it's cheaper than bottled water. And it tastes great.

## Don Ramón

Campo de Borja Tinto 2004

was \$15.90 now **\$12.50** 81022

BUY A CASE OF 12 FOR ONLY \$12.00 A BOTTLE

The continental climate and loose stony soils south of the Ebro River are ideally suited to fine wine production. Don Ramon represents outstanding value. With its bouquet of black cherry and violet and savoury toasty oak, the palate is medium weighted, with berry and cherry flavours framed in moderate tannins, balanced by a fresh, lingering finish.

## Castillo de Fuendejalon

Campo de Borja Crianza 2002

was \$18.90 now **\$14** 81003

BUY A CASE OF 12 FOR ONLY \$13.50 A BOTTLE

From the heart of the Campo de Borja D.O. where wines have been made from time immemorial. This is a 75% Garnacha, 25% Tempranillo blend given extended oak and bottle maturation. The expressive nose shows spice, cassis and an understated vanillin oak influence. The palate opens on a plum note supported by hints of cinnamon and toasty oak. Soft tannins make it easy wine to enjoy; and the price is a steal.

## Castaño

Hécula 2004

was \$23.50 now **\$18** 81023

BUY A CASE OF 12 FOR ONLY \$17.50 A BOTTLE

The shining light of the Yecla region is the Bodegas Castaño, whose wines are meticulously produced in a state-of-the-art winery. Hécula is a 100% Monastrell with lots of ripe blackberry and plum aromas on the nose. The medium-weighted palate is nicely complex, with a excellent fruit, almost juicy, character and a creamily fine finish.

A look at less well-known, new and intriguing grape varieties

# VineTalk

## Sauvage

For those who figure that Sauvignon Blanc is all about aggressive, full-frontal attacks of herbaceous and/or tropical fruits on a razor-sharp acid-edged palate, here are several wines to make you think again. Able to be loosely categorised as 'Sauvage'-style Sauvignon Blanc, these wines are handled very differently to most Sauvignon and, as such, deliver a very different style of wine to what you may be used to. While the tell-tale tropical/lime fruit or gooseberry/grassy herbaceousness is still perceptible, it is integrated with minerally, smoky and often nutty characters in a very restrained and reductive style. These are wines where a lot of work is done in the winery, as opposed to the vineyard, in order to enhance the natural fruit characters and create an expression of our national grape in a very different part of the flavour spectrum.

All three here hark back to the days when we were able to call such styles 'Fumé Blanc' without getting slapped with a French law suit. They're about taking small parcels of specially selected fruit, barrel fermenting and barrel ageing it, generally putting the wine through a full malolactic and often lees stirring as well. While that may suggest a big and blustery style, the final result is quite the opposite. The wines are complex and weighty, but rather than being fruit-forward they have a mineral restraint that is suggestive of the earthy French styles from the Loire Valley and Graves, rather than what we normally see locally.

For these sorts of wines to be successfully fashioned, the vintage conditions need to be of a particular profile, so it's not unusual to see a decade go by with only a handful of these fabulous offerings made available. Their weight and complexity further distances them from 'standard' Sauvignon Blanc in two ways: these characteristics make Sauvage-style wines perfect food accompanists and also, unlike most sauvignon, make them real contenders for development and evolution in the cellar.

Exotic, beautiful and usually incredibly rare - being made in miniscule quantities - these are exciting wines that will have you thinking very differently about Sauvignon Blanc.

## Cloudy Bay

Te Koko Marlborough Sauvignon Blanc 2004

**\$36.90** 12142

LIMITED STOCKS AVAILABLE

Te Koko is actually the Maori name for Cloudy Bay and, in a similar sense, while this style of wine hints at the more famous 'straight' Sauvignon, it speaks in a different language; although this beguiling take on Sauvignon Blanc has, too, become a much sought-after New Zealand classic. Like both the Seresin and the Sacred Hill, this wine sees plenty of oak maturation, is fermented with indigenous yeasts and while robust and weighty, is also intriguingly complex and utterly absorbing as its riches unfold. The flavours are gooseberry and lime, as you'd expect, and they sit in a Loire-like minerality that inspires epithets like 'gunflint' and 'woodsmoke'. Extraordinary, and very, very limited.

18287 Sacred Hill Sauvage Hawkes Bay Sauvignon 2005 \$30.00  
18601 Seresin Marama Marlborough Sauvignon Blanc 2005 \$36.00



10

# the GLENGARRY Top 10

march

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

## 1 Bosquet des Papes Côtes du Rhône 2004

was \$30 now **\$24** 41299

This is superb value from one of the leading producers in the region. Richly flavoured and nicely structured, it's packed with spicy fruit and balanced by ripe tannins.



## 2 Huber & Bléger Alsace Pinot-Gris 2005

was \$26.90 now **\$22** 46937

An elegantly structured and well balanced Pinot Gris with a mouthful of spice-edged pear and mineral flavours that linger on in the finely honed lemon finish. A great food wine.



## 3 **G** Kaesler Stonehorse Grenache Shiraz Mourvèdre 2005

was \$27 now **\$20.50** 22253

Blended from Grenache, Shiraz and Mourvèdre grown in the Barossa Valley, this concentrated red is alive with blackberry, plum and tobacco aromas and flavours. Fantastic value.



## 4 Isabel Estate Marlborough Sauvignon Blanc 2006

was \$25.50 now **\$19.90** 13196

There's an elegantly fragrant edge to this estate grown wine. Passionfruit, peach and lychee are beautifully interwoven and complemented by a smooth texture and a punchy finish.



## 5 Cable Bay Waiheke Island Chardonnay 2005

was \$35.90 now **\$32** 12441

Chardonnay with the emphasis on fruit purity and a textural mouthfeel. Full bodied and richly flavoured, the peachy fruit is complemented by a smooth feel and a fine finish.



## 6 Mills Reef Reserve Gimblett Gravels Syrah 2005

was \$23.90 now **\$19.50** 14512

A satisfyingly rich, dark red with characteristic varietal pepper, plum and spice aromas and flavours neatly supported by oaky nuances, a silky texture and a firm tannin finish.



## 7 Rabbit Ranch Central Otago Pinot Noir 2006

was \$26 now **\$23.50** 11167

A finely-crafted Pinot Noir with some very appealing cherry, plum and strawberry aromas on the nose that unfold onto the palate. An enticing, early drinking style.



## 8 Craggy Range Gimblett Gravels Hawkes Bay Merlot 2005

was \$27 now **\$25.50** 11241

A lively Merlot exuding an excellent depth of ripe plum and berry aromas and flavours supported by vanillin oak nuances and hints of chocolate. Enjoyable now, but will develop further.



## 9 **G** Brookfields Bergman Barrel Fermented Chardonnay 2006

was \$19.90 now **\$16.90** 19204

A Hawkes Bay classic that has developed nicely since its release. Plump and packed with peach and melon flavours, it has a creamy texture and a lovely citrus edge. Great value.



## 10 Waipara Hills Marlborough Sauvignon Blanc 2006

was \$18.90 now **\$15.50** 10343

Hard to resist and great value. Brilliantly bright and deliciously fresh, with a herbaceous edge that complements the passionfruit and mineral flavours.



**THE MARCH TOP10 PACK** 68968  
1 BOTTLE OF EACH WINE FOR \$180  
save \$81.00 off retail





# VILLA MARIA ESTATE

## LIMITED RELEASE SINGLE VINEYARD WINES

Single Vineyard wines are created from vineyards of exceptional quality, where vintage conditions allow these sites to fully express their individual characteristics. These are 'terroir' wines, reflecting the unique vineyard sites from which they come.

I encourage a non-interventional winemaking approach, allowing the wine to take its own path and express its own distinct personality.

*George V. Gintreich*

VILLA MARIA

SINGLE VINEYARD WINES  
TASTING SCHEDULE

\$30 per person per tasting  
Bookings required

TUESDAY 13th MARCH

7:00pm  
Glengarry Newmarket  
22 Morrow Street  
with Alastair Maling MW  
Group Winemaker

MONDAY 19th MARCH

7:00pm  
Glengarry Herne Bay  
54 Jervois Road  
with Alastair Maling MW  
Group Winemaker

MONDAY 19th MARCH

6:30pm  
Glengarry Thorndon  
232 Thorndon Quay  
with Corey Ryan  
Senior Winemaker

TUESDAY 20th MARCH

7:00pm  
Glengarry Devonport  
Cnr Clarence & Wynyard Sts  
with Corey Ryan  
Senior Winemaker





**12**  
PACK**GLENGARRY**  
*Case Offers***march 2007**

Join up to the Glengarry Case Plan to receive a regular supply of wines stamped with our own guarantee of quality and value. Purchase online at [www.glengarry.co.nz](http://www.glengarry.co.nz)  
To register fill out the order form on page 15 & freefax it to 0800 106 162 or just call us on 0800 733 505

**Mixed Case** 68969**\$120** Case price will never exceed \$120

- 2x Gunn Estate Pinot Gris 2006
- 2x Deakin Estate Sauvignon Blanc 2006
- 2x Long Flat Shiraz 2004
- 2x Sacred Hill Whitecliff Viognier 2005
- 2x Wally's Hut Chardonnay 2004/ 2005
- 2x Sacred Hill Whitecliff Brut NV

**SAVE**  
\$64.80**Friday Night Drinks** 68974**\$120**

- 3x Hanging Rock Merlot 2005
- 3x Sacred Hill Whitecliff Viognier 2005
- 12x Stella Artois 330mL bottles
- 1x Eta Uppercuts Lamb & Mint
- 1x Eta Salted Peanuts
- 1x Masterfoods Dip

**SAVE**  
\$24.90**Value White Case** 86970**\$168** Case price will never exceed \$168

- 2x Waipara Hills Marlborough Sauvignon Blanc 2006
- 2x Cecilia Beretta Grigio Luna Pinot Grigio 2005
- 2x Brookfields Sauvignon Blanc 2006
- 2x Brookfields Bergman Chardonnay 2006
- 2x Lake Chalice Marlborough Riesling 2006
- 2x Ti Point Chardonnay 2006

**SAVE**  
\$65.00**Value Red Case** 68971**\$168** Case price will never exceed \$168

- 2x Hanging Rock Merlot 2005
- 2x Paul Jaboulet Les Traverses Côtes du Ventoux 2004
- 2x Geoff Merrill Liquid Asset Shiraz Grenache Viognier 2003
- 2x Windy Peak Shiraz Viognier 2003
- 2x Château Le Plantier Bordeaux 2003
- 2x Windy Peak Pinot Noir 2005

**SAVE**  
\$72.80**Premium White Case** 68972**\$200** Case price will never exceed \$240

- 2x Culley Marlborough Sauvignon Blanc 2006
- 2x Rockburn Central Otago Unoaked Chardonnay 2006
- 2x Jules Taylor Marlborough Pinot Gris 2006
- 2x Kim Crawford Marlborough Dry Riesling 2004
- 2x Wild South Reserve Sauvignon Blanc 2006
- 2x Taltarni T Series Viognier 2005

**SAVE**  
\$76.80**Premium Red Case** 68973**\$216** Case price will never exceed \$240

- 2x Three Paddles Marlborough Pinot Noir 2005
- 2x Georges Duboeuf Beaujolais Villages 2005
- 2x Paul Jaboulet Parallèle 45 Côtes du Rhône 2005
- 2x Bosquet des Papes Côtes du Rhône 2004
- 2x Cecchi Chianti Classico 2005
- 2x Kaesler Stonehorse GSM 2005

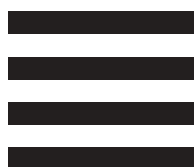
**SAVE**  
\$79.80To view all 9 of Glengarry's Case Offers, go to [www.glengarry.co.nz](http://www.glengarry.co.nz)



# GLENGARRY Case Offers

Join up to the Glengarry Case Plan to receive a regular supply of wines stamped with our own guarantee of quality and value. From our low-cost value packs through to our premium case selections, there are nine Case Plans to choose from. You can of course order a one-off case of wine, but why not sign up, and on a one-, two- or three-monthly basis we will pack up a special selection and deliver it for you to enjoy. Join our Case Plan by filling out the order form below and freefaxing it to 0800 106 162, or just call us on 0800 733 505.

✂ this page and freepost, or copy and freefax



FreePost 139825  
Glengarry Wines  
PO Box 47191  
Ponsonby  
Auckland



## ORDER NOW

Order Online:  
[www.glengarry.co.nz](http://www.glengarry.co.nz)

FreePhone:  
0800 733 505

FreeFax:  
0800 106 162

Email:  
[sales@glengarry.co.nz](mailto:sales@glengarry.co.nz)

Mail:  
FreePost 139825  
Glengarry Wines  
PO Box 47 191  
Ponsonby  
Auckland

In accordance with the Privacy Act (1996) we advise that your details will be stored on a database for Glengarry promotional purposes only. You may inspect, update or delete your details at anytime by advising Glengarry in writing

### Ordering Terms & Conditions:

**Delivery:** If goods have not been received within 15 days, please contact us immediately

**Our Guarantee:** If you have a problem with a wine we will replace it, or promptly refund your money

**Stock Availability:** All products offered are subject to availability and may be substituted by a similar product if required

**Legal Requirement:** Only persons aged 18 years or over may order or receive wine as a gift or on behalf of the buyer

**Validity:** Special prices are valid until 1st April 2007

**All prices inclusive of GST** and are subject to change. Only available while stocks last

Register online at  
[www.glengarry.co.nz](http://www.glengarry.co.nz)

GLENGARRY WINELETTER NUMBER 118 ORDER						
Code	Wine Description	Case	Unit	Price	Total Price	
Delivery Charges: Freight \$4.00 per case New Zealand-wide Freight FREE for orders over \$300.00					Plus Delivery Charge	
					<b>GRAND TOTAL</b>	

### Method of payment (DON'T FORGET TO FILL OUT YOUR DELIVERY DETAILS BELOW)

Please charge my credit card     AMEX     DINERS     VISA     MASTERCARD

Expires  M  M  Y  Y

Signature \_\_\_\_\_ Date \_\_\_\_\_ AMEX 4-digit code

Cheque attached (please put full details of residential address and phone number on back of cheque)

Please charge my Glengarry Account Number:

### Sign me up! Here are my details:

- Send me the Glengarry Card
- Send me the Glengarry Wineletter each month
- Send me the Case Plan every month
- Send me the Case Plan every 2 months
- Send me the Case Plan every 3 months

Tick Selection →

### DELIVERY DETAILS (Please note that deliveries cannot be made to PO Boxes)

Name:\*  
Street Address:\*  
Suburb:\*  
Postcode:  
City:\*  
Email:  
Contact Phone:\*  
Fax:  
Gender:  
Date of Birth:



- 68966 Everyday Drinking Pack
- 68967 Hot Off The Press Pack
- 68968 Glengarry Top10 Pack
- 68969 Mixed Case
- 68974 Friday Night Drinks
- 68970 Value White Case
- 68971 Value Red Case
- 68972 Premium White Case
- 68973 Premium Red Case

To order, simply complete this section, fold form and return by FREEPOST, FREEFAX 0800 106 162 or EMAIL [sales@glengarry.co.nz](mailto:sales@glengarry.co.nz)  
\*Delivery Details above with the asterisk attached must be filled in to validate the order.