

Wineletter 126 November 2007

New Zealand Pinot Gris 2007

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Methodes for the Festive Season Feature Winery: Martinborough Vineyard Our Top10 Wines for November Hot off the Press: what's new The people behind Dida's Food Store In Fine Spirits: Chambord Liqueur On the Hop: Belle-Vue Kriek Ale Our Case Offers for November



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Dida's Food Store 54 Jervois Road, Herne Bay Ph 361 6157

Vinnie Marshall and Gary Dalhousie, Dida's Food Store

Ordered your Christmas ham yet? You may mock our forward thinking, but we all know that the festive season is knocking on the door and last night's chicken nuggets reheated just won't cut it come The Big Day. Luckily for us, that's why we have Dida's Food Store. They have so many brilliant ways to take care of all those sticky tricky items on your Christmas list, you'll wonder why you hadn't thought of them before. Considering the last two Christmases at Dida's, some of you obviously have.

Like the hams. Vinnie Marshall, chef for both Dida's Food Store and Dida's Wine Lounge, tells me his team will organise you a free-range ham, by the kilo or half kilo, signed, sealed, delivered and glazed. As long as you have your order in by the 10th of December. Gary Dalhousie, Dida's Food Store Manager chimes in that there are only so many roaming freely at this time of year, so it pays to get in early. The glaze is apricot, honey and orange, although if you have a special preference, Vinnie can accommodate.

The charm of these boys is their flexibility. When asked what Dida's can do in the way of Christmas gift packs, Corporate gifts, catering, deliveries, etc. Gary says, 'I'll do anything!' Vinnie tempers this bold statement with, 'although we do like forward planning,' and there is a point here: Dida's will do all these things and more, but obviously the earlier you can get in, the easier it is for everybody.

Along with an ability to produce miracles, the Dida's crew have a stunning range of products to work with. Their extensive range of cheeses can be freighted anywhere in the land, refrigerated if necessary. Or they can be utilised to add colour to antipasto platters, made up and delivered for your early evening client drinks. As can their massive range of imported, cured meats, or their delicious homemade chutneys and sauces, or bags of outrageously fine coffee.

Whether you want something to impress clients over a glass of wine, or a gift hamper made up, the people at Dida's Food Store can tailor-make an assemblage of products to meet your requirements. Remember, too, that there is a range of pre-prepared Dida's gift boxes already good to go; you can find these online at **glengarry.co.nz** or, if you're flicking past Glengarry's Victoria Park store, they are all made up there for you to have a look at.

Both Gary and Vinnie stress that whatever it is you're after, for clients, friends, yourself, they can do it, ensuring that it's packed with exciting products perfect for this time of year. 'There's just no need for bland gift baskets,' Gary says. 'We have wonderful products that we indent especially to ensure there's a huge range of great food for people to get into and get us to put together.'

And while it is a busy time of year, they're well-prepared. Vinnie has the facilities and staff to produce all the fresh food you could possibly want, while Gary has a knowledgeable crew, who know their quince paste from their bouillabaisse.

So give Gary a call, check the products online, or come on in, have a coffee and a look through what's available, and let Dida's help make this your most colourful and stress-free Christmas yet.

Jak Jakicevich



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

Windy Peak Victoria Shiraz Viognier 2003/2005

was \$23 now \$16 28623/28624 BUY A CASE OF 6 FOR \$15.00 A BOTTLE

> An interesting blend, this sees a splash of the rich, white Viognier grape enhancing the lush peppery Shiraz in a combo that is widely favoured in the Rhône, and proving popular with Aussie wineries as well. The Viognier contributes perfume, mostly, and lifts the already elevated Shiraz flavours of blackcurrant, spice and pepper to intense and heady levels. Some restrained French oak adds further complexity, and you're left with a flavoursome, complex Aussie Shiraz that cost you next to nothing.

Culley Marlborough Chardonnay 2006

Windy Deek

was \$19.90 now \$16 12472 BUY A CASE OF 12 FOR \$15.50 A BOTTLE From a winemaking point of view,

the whole unoaked Chardonnay thing is a bit like being caught in the spotlight in your boxers: you better be squeaky-clean, boy, because everything is on display. Mr Culley takes it all in his stride(s) of course, and delivers up a peachy essence-of-Marlborough Chardy with burgeoning stonefruit and a creamy richness that sends the Satisfaction Meter into overdrive. Taut acidity keeps the flavours neatly in check, and the finish is long and tangy, and fresh as, well, recently laundered boxers. Excellent.



Tatachilla Keystone McLaren Vale Cabernet Sangiovese **2004**



Consisting of a blend becoming more and more di rigeur in Italy, this 2004 mid-pricer from historic Aussie winery Tatachilla is ample proof that it works a treat. The blend combines that savoury Sangiovese earthiness with the succulent blackcurrant plushness of ripe McLaren Vale Cabernet. Full-bodied and richly textured, with some hints of chocolate and licorice to shore up the berries and cherries, this is a warm and enveloping experience, high in alcohol and flavour and low in tannin. Perfect.

Coopers Creek Marlborough Sauvignon Blanc 2007

Tatachil

was \$19.90 now \$16.90 ¹¹⁸²⁷ BUY A CASE OF 12 FOR \$16.50 A BOTTLE

There's something reassuringly authentic about a wine like this. In a world where every wine descriptor seems to want to outdo the one that came before it, it's gratifying to report how satisfying this is, because it tastes just the way it's meant to. Unquestionably Marlborough Sauvignon, from the aromatic assault of stonefruit and fresh herbs through the zingy, citric acid and the warm richness of the mid-palate. A consistently impressive wine.





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Win a Case of Wine!

Each month when you use your Glengarry Card to purchase instore or online at glengarry.co.nz you automatically go in the draw to win a case of wine.

Special Glengarry Card Offer:

WIN A TRIP TO MARTINBOROUGH

Use your Glengarry Card this month to purchase the wines of Martinborough Vineyard and go in the draw to win a trip for you and a friend to visit Martinborough Vineyard.

Package includes Flights to Wellington, a rental car, one night's accommodation and a tour and tasting at the 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.

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WIN A TRIP TO MARTINBOROUGH SEE PAGE 3 FOR DETAILS

Martinborough Vineyard



The audience at the 1989 Air New Zealand Wine Awards were left nonplussed when an obscure winery from the unheralded viticultural region of the Wairarapa scooped prize after prize; the Chardonnay, Riesling and Muller Thurgau won Gold and Trophies and the Pinot Noir won Gold, Trophy and Champion Wine of the Show.

The triumphant winery was Martinborough Vineyard, established a mere six years earlier by a group of enthusiasts, among them Dr. Derek Milne, a soil scientist convinced that the district had the potential to produce great wines.

The group, consisting of Derek, agriculturist brother Duncan, his wife Clair Campbell and pharmacist Russell Schultz and his wife Sue, purchased a sixteen acre block in Martinborough. The first vintage, in 1984, was outstanding. Following that, it was decided to retain the services of a full-time winemaker. Australian Larry McKenna took over the role and made an immediate impression, which culminated in the stunning successes of 1989.

Larry's influence was profound; not only did he elevate the quality and style of Pinot Noir but he also put Martinborough Vineyard and the region at large on the world wine map. The list of awards that the company has earned is too vast to catalogue here, but worth mentioning is the Trophy for Best Pinot Noir Worldwide gained at the 1997 London International Wine and Spirit Challenge.

In 2000 Claire Mullholland succeeded Larry as winemaker, and during her tenure the company continued to produce award-winning wines, including the Pinot Noir Chairman of Judges Trophy and the Best in Show at the 2001 Sydney International Wine Competition.

In 2007 Paul Mason took over the reins from Claire, and he will continue to pursue the philosophy that has distinguished the wines of Martinborough Vineyard. Paul works closely with Viticulturist Pete Wilson and Vineyards Manager Matt Harper. The vineyards and winery are ISO 14001 accredited and the Company actively promotes sustainable winemaking. The grapes are exclusively hand harvested to ensure that only the best fruit is used.

General Manager, Janine Tulloch, is upfront when she emphatically declares that Martinborough Vineyard's aim is 'to produce the finest Pinot Noir in the New World.' Undoubtedly Pinot Noir is the star wine, and tends to overshadow the company's other quite exceptional offerings; the Sauvignon Blancs, Chardonnays, Rieslings and Pinot Gris are among the best in the country.

Martinborough Vineyard Martinborough Sauvignon Blanc 2007



BUY A CASE OF 6 FOR ONLY \$23.00 A BOTTLE

2007 started slowly; the spring was cold and wet, affecting budding and yields, but it settled, providing warm, dry weather through autumn to deliver a well balanced crop. The fruit was hand-picked, sorted, gently whole bunch pressed and cool fermented to retain pure fruit flavours, with a small portion barrel fermented to add complexity. The bouquet has classic varietal, gooseberry, melon and mineral nuances. The crisp, lively palate has lovely tropical fruit flavours balanced by a fresh, zingy citrus finish.

EXCLUSIVE TO GLENGARRY

Martinborough Vineyard Jackson Block Martinborough Riesling 2006



This was made using grapes selected from Bernie and Jane Jackson's Martinborough Terrace vineyard. The wine was cool fermented and stopped to retain some natural sugars and capture fruit flavours. It is a magnificently aromatic Riesling with lovely floral and lime aromas and honeyed nuances that add complexity. The beautifully crafted palate opens on a seductive note, showcasing stonefruit flavours complemented by hints of spice and mineral, and the suave texture is balanced by a dash of citrus that gives the long finish freshness.

Martinborough Vineyard Te Tera Martinborough Pinot Noir 2006





Martinborough Vineyard's Pinot Noir pedigree is without peer, and this wine is testimony that the viticultural and winemaking teams understand just what the terroir can offer. It's marketed under the company's second label but is made with the same dedication and attention to detail as the signature Pinot Noir. An early drinking style, it has a fragrant nose alive with cherry and traces of mushroom. The moderately complex palate shows black fruit flavours, understated spicy oak, a svelte texture and an attractive juicy character.

Martinborough Vineyard Martinborough Pinot Gris 2006



Possibly the most distinctive Pinot Gris produced in NZ. The hand harvested fruit was whole bunch pressed, some was cool fermented in tank and a portion in seasoned oak barrels with indigenous yeasts, blended and oak aged for seven months and lees stirred. It has a spice-edged, poached pear character with mealy nuances swirling around on the nose. Full bodied, weighty, deeply flavoured and balanced with a touch of nuttiness, a rich mouthfeel and a lingering finish. Classy.

Martinborough Vineyard Martinborough Chardonnay 2005



The 2005 vintage was a bit of a mixed bag, but the weather fined during summer and right through to harvest. A large portion of this wine is from the original chardonnay block planted in 1980. It was fermented in oak on indigenous yeasts and aged in barrel with 85% undergoing malolactic. This is a complex, powerfully built wine with tiers of peach, lime, and toasty oak aromas. Beautifully focused, it has layers of flavours and nuances, mealy characters and a buttery texture.



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

Lake Chalice Marlborough Chardonnay 2007



This charming chardonnay plays an integral part in the summer activities around our way, so its release is always greeted with some excitement and anticipation. Why so? Versatility. Flexibility. Its refreshing grapefruit and stonefruit flavours and fresh Marlborough acid mean a glass with Frisbee golf is a must. The creamy richness and slight toastiness ensure it melds celestially with roasted chicken/chix salads/BBQ pork, etc. At the beach on the tartan blanky as the sun sets, it's just brilliant. Indeed, it's a must-have for the next four months.

Mahi

AKE CHALICE

Marlborough Sauvignon Blanc 2007



Delighted to be bringing you a Brian Bicknell special; the steady hand behind the solid heart of the brilliant Seresin Wines since its inception has something else in his sights, and it is called Mahi and it is good. This is a blisteringly fresh Marlborough Sauvignon, with a real spring in its step, a richness that is deftly cradled by varietal acid, and a finish that rolls out longer than when Kitty got hold of Aunt Mabel's wool. Zingy, classy, and cutely priced.

Geoff Merrill The Prodigal Son Grenache Shiraz Viognier 2004



This is a rather tidy assemblage of renowned Rhône varieties, but rather than the usual Mourvèdre, Geoff slips in a bit of Viognier instead. Smart. You get a real coffee and spice aromatic hit then the rich and running palate fills you up to the gunwales. Grenache supplies the bright raspberries and jammy cherries, Shiraz brings along the juicy blackcurrants while Viognier delivers an augmentation of all that which defies description but elevates the wine to extraordinary heights.

Brookfields Indulgence Botrytis Sauvignon Blanc 2007 375mL



Here's the story. Winemaker Peter Robertson drove to the vineyard toward the end of harvest - no doubt in his late harvest Sauvignon coloured old Jag - saw the grapes starting to shrivel to perfection on the vine with the noble rot botrytis cinerea and thought: 'hmm'. He drove home and thought to himself, 'Self: we could make a cute little sweet wine out of those grapes this year. What an indulgence that would be.' So he did, and here it is and it's deliciously gorgeous.





Mahi

Prot Grist

NZ GRIS 2007

Plantings of Pinot Gris in New Zealand have grown twelve-fold in less than a decade; in 1999 there were just 90 hectares planted, and it is predicted that this will increase to over 1200 hectares by 2009, making it the third most important white variety in this Country. At its best, it can produce weighty, rich, deeply flavoured wines to rival Chardonnay, without the use of oak, a major consideration for winemakers.

Pinot Gris is closely related to Pinot Noir, a variety notoriously prone to mutate. Research by the University of California Davis has established that Pinot Noir and Pinot Gris have remarkably similar DNA profiles, concluding that Pinot Gris is a mutation that occurred centuries earlier. Quite when is a matter for speculation, but records indicate that a variety, known by a number of different names, has been well established in Europe since the Middle Ages.

This Pinot Noir mutation produces thin skinned, tight bunches of grey-blue to reddish pink grapes. It is an early-ripening variety suited to cool climate conditions, and does remarkably well in a variety of soils but thrives best in low fertile, well-drained types. It is characterized by a relatively high extract and a lowish acid, and has the ability to adapt to different environments to produce wine styles that are particularly expressive of individual terroirs.

Pinot Gris is well suited to New Zealand's cool climate and is grown in both the North and South Islands, with particular success in Martinborough, Hawkes Bay, Marlborough, Waipara and Central Otago. These widely dispersed wine regions have very different soil structures and enjoy distinctly diverse meso-climates. Within each region, soil types may vary considerably from vineyard to vineyard and may experience vastly different seasonal climatic conditions. These factors can greatly influence vintage results and ultimately the style of wine produced.

Overall, the 2007 New Zealand vintage delivered excellent results. Across the country the growing season was characterized by the quite dramatic differences at the beginning and the finish. The season started slowly, some districts experienced frost and unsettled, unseasonable weather that affected flowering and lowered the expected yields. Just when everyone was dreading the worst the weather changed. From January right through, and during harvest, the weather in most regions was very settled and delivered smaller but well-ripened grapes.

Marlborough, which has by far the largest Pinot Gris planting, experienced a beneficial Indian Summer. Other regions, too, finished the season on a high note, and have had good results with Pinot Gris. Yields overall are down, but the quality is a step up from previous vintages. New Zealand Pinot Gris releases have steadily increased in quality as winemakers get to understand the variety better. This season's releases show a marked step up.

CENTRAL OTAGO

Akarua Central Otago Pinot Gris **2007**

was \$25 now \$22 10189 BUY A CASE OF 12 FOR ONLY \$21.00 A BOTTLE ABARON MEARON Marcharon Marcharon Marcharon

Quite different to the Marlborough ones on the nose, this, with a grapey, vinous character hanging out with the sweeps of brushy florals. Initially taut on the opening, it broadens the longer you play with it, and suddenly you're swamped with Muscat-grape notes, scented gardens of white flowers along with some seriously sexy citrus and lime characters keeping it lively. Layered and complex, there's plenty here to toy with food marriages, and yet a precise minerality and acid that makes it a great 4 o'clock on a Friday offering.



Vibrant, excitable, this exudes classic Central Otago stonefruit characters in a headrush of apricot, nectarine and peaches. The palate is rich, lush and layered, due, no doubt to some lees stirring and rather clever barrel work, which all adds to the richly expressive fruit without dominating it. Fruit rules the roost, all the same, and the mouthfeel is filling and sumptuous. Fat and chubby as a newborn, with a delightfully crisp finish.



A wine superbly expressive of it terroir, made from handpicked fruit selected from Gibbston and Cromwell vineyards. It is an intensely varietal wine that exudes ripe nasi pear, quince, peach and spice aromas. Beautifully balanced with a slight honeyed character, it is sensually smooth and leaves you with an impression of classy elegance.

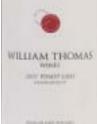


This hand harvested wine was fermented partly on wild and cultured yeasts, partly in tank and seasoned French barriques, lees aged and stop fermented to provide complexity, weight and a touch of sweetness. A complex Pinot Gris with a bouquet displaying honeyed, musky, spicy aromas. Rich and velvety, the flavours swell, develop and are held in focus throughout.



Marlborough Pinot Gris 2007

was \$32 now \$26.90 15829 BUY A CASE OF 6 FOR ONLY \$26.50 A BOTTLE



Economically named the after owners, brothers William and Thomas Hoare, native Marlboroughians with an encyclopedic knowledge of the region. The fruit, from the Brancott and Rapaura sub-regions, was whole bunch pressed, fermented in French oak, lees stirred and barrel matured. It is a dry, complex style with outstanding aromas of pear, apricot marmalade and vanilla. The persistent palate has a textural feel and lovely mealy nuances that neatly complement the ripe fruit flavours.



The limey/citrus aromas will make you snap to attention whatever time of day you lift the lid on this poppet. Waves of typical Nashi pear and green apples add to the aromatic appeal before you plunge into the plushly rich palate. There's a delightful alcohol-soaked fig/quince character, along with lime juice tartness and mid-palate richness. The finish is long and flavoursome, with some florals and heady alcohol sweeping down for the final bow.



Fragrant and floral, with a touch of lemony love in amongst the apricots; there's a marmalade note oozing forth also, after a decent swirly whirly or two. She goes troppo on you on the palate, with some pineapple and banana notes peeking through the slick citrus notes, the palate being more intense than the nose would have you prepared for. Cleanses wonderfully on the finish, the myriad fruit closing in on itself, which just tempts you back for more.



This neatly reflects the excellent 2007 vintage conditions. The wine was cool fermented in tank and minimally handled to retain varietal character. It has an attractive, healthy appearance with nice flashes of gold. The bouquet has enticing peach/apricot aromas underscored by hints of honey. The off-dry palate is harmonious, richly flavoured and has a lush creamy texture.



An appealingly golden-hued offering, for one so young; this has quite a different aromatic frame of reference than some of the other wines on offer here. It's tonally different, too: there are some real spice and lemongrass characters coming through, along with freshly-juiced limes. The palate has quite a sweet entry, and then it fans out broadly like a river delta, sans the grit and mud and upturned canoes. Fleshy and fat, the grapefruit flavours linger lovingly and long.



We're just loving John Forrest's wines; his excellent handling of (and numerous awards for) Riesling would suggest that he has a real knack for aromatics and, boo-ya, his Pinot Gris sets your heart aflame too. More golden in colour than most, it has delicate aromas of varietal pears and hints of florals: an orange blossom taint that is extremely seductive. The palate is richly peachy, with honeyed hints and an unashamed unctuousness which lends itself to inspired food matches. Round and ripe, it finishes beautifully, too.



The family-owned Fairhall Downs' well established vineyard enjoys beneficial conditions that consistently produce top quality wines. This single vineyard Pinot Gris was whole bunch pressed, a portion was fermented in tank and 23% in seasoned French barriques, and it was aged on lees for four months. It is a complex wine with a finely wrought bouquet expressing ripe stonefruit aromas supported by spicy oak. Richly flavoured and weighty, it delivers up layers of fruit flavours, mealy nuances and finishes on a bold, crisp note.



Dry Hills has established a huge reputation over the last twenty years for its aromatic wines, particularly the Pinot Gris, which has regularly won Trophies and Gold medals both nationally and internationally. This latest release is a weighty, richly flavoured wine with pipfruit, mandarin and spice aromas. It is an off-dry style with abundant fruit flavours, showing poached pear and crystallized peel enhanced by a creamy texture and a lingering, spice-edged 7 finish. It is drinking well now, but it will continue to develop.



Saint Clair Pioneer Block 5 Bull Block Marlborough Pinot Gris 2007 was \$26 now \$22.90

BUY A CASE OF 12 FOR ONLY \$21.90 A BOTTLE



And the prize for the longest name goes to... this is a rich, developed wine, with an almost Chardonnay like fatness to it and an array of scents and flavours that'll keep you guessing for days. Certainly there are bounding pairs of pears doing the rounds, and some green apple notes too, while the palate has a seductive sweetness that exalts the acid fruit without unseating it from its throne. The layers and weight beg for food, and the hint of honey at the back of the palate suggests ageing will be indeed intriguing and rewarding.



Bit of a tropical treat this, with some bananas wrapping themselves around the typical Pinot Grigian pear notes to flood the senses with thoughts of palm infested islands, sandy white beaches, cerise sunsets, and never having to work again. Who says good wine breeds escapist fantasies? Pah. The palate is as lush as said tropical island, richly layered and fruit driven; and just when you think you can take no more pleasure, a gentle wave of floral delight tinges the whole experience. Utopia? You bet.



Geoff and Diane Smith practise a low-cropping regime on their Koura Bay vineyards, located on the banks of the Awatere River. Their management approach coupled to the long, dry ripening 2007 season produced Pinot Gris with high natural sugar levels balanced by acidity. The quality of the fruit is clearly displayed in this deliciously elegant wine. The bouquet has lovely wafts of stonefruit, pear and hints of cinnamon. Weighty and harmonious, it has a lush, mouthfilling fruit depth that promises richness.



A glint of copper in the setting sun as we glass this baby, it's delicate on the nose, with some pretty, restrained floral characters holding true. The palate has a real acid bite to it, fully-charged and very appealing, with a strong surge of lemon & grapefruit flavours fanning out to fill the mouth. A hint of residual sugar balances proceedings and adds charm, while the long stonefruit finish is prettily poised and really quite delish.



The fruit for this wine was sourced from Nautilus' own Awatere and selected Wairau Valley vineyards. To capture the variety's classic aromatic and textural mouthfeel, winemaker Clive Jones has employed a number of techniques; partial barrel fermentation and lees stirring to complement the pure aromatic characters derived from the tank ferments. The nose shows pear and spice aromas that follow through onto the dry palate. Smooth and textural, it has a nutty feel and a lovely lingering aftertaste.



Don't fight it Marsha... yip, she's a big style wine, deliberately so, and we are all the better for it. Luscious, layered and thickly textured, it's a rewarding wine, you know, one where you take a good ole glug and the world just seems like it might all work out OK. The alcoholic levels and overflowing lushness means partnering some partridge or other fowl will make for a rather sublime experience.



Knock me down and stack me sideways but isn't this a smarty-pants offering. Winemaker Matt Thomson makes gallons of Pinot Gris in Italy for the UK market in his, er, downtime, and so he is able to pull more than a few bunnies out of a few boaters when it comes to making Pinot Gris of great character and charm. Take this, well pay for it first, but it's elegant, a tad restrained, yet undoubtedly rich with again that hint of honey(suckle) forming a rearguard action. Loads going on, loads yet to develop. Drink some now, stick the rest away-hey-hey.



This boutique winery is owned by Edel Everling, a fifth-generation German winemaker, and Warwick Foley of Marlborough. They both trained in the Rheingau, and that influence clearly shows in their wines. The style of wine is very much determined by the vintage conditions and vineyard site. This is an off-dry, stylish Pinot Gris with an aromatic presence expressing ripe peach and lychee aromas and flavours. Smooth and lively, it has good weight, great fruit concentration and is simply delicious.



GOLD / TROPHY FOR TOP PINOT GRIS - NZ INTERNATIONAL WINE SHOW 2007 Edel and Warwick's approach is to crop very low to enhance varietal character, harvest by hand and employ minimal winemaking methods to allow the wines to express the terroir and vintage. This a class act. It has a golden colour with a slight copper tinge. The nose opens on a positive aromatic note, awash with exotic nuances. Magnificently focused, it has a plump, juicy mouthfeel and glides along to an arresting, lime-edged, fresh finish.



Marlborough's oldest boutique winery is enthusiastically owned and operated by Anna and Jason Flowerday, who have a particular liking for aromatic varieties. Their Pinot Gris is a meticulously hand-crafted wine, stylishly elegant and a pleasure to drink. It has a fragrant bouquet of pear, peach and berry embellished by spice and floral nuances. The persistent fruit flavours, hints of toast, spice and mineral wrap seductively around a creamy coat.

MARTINBOROUGH

Burnt Spur Martinborough Pinot Gris 2007 was \$30 now \$24.90 18962

BUY A CASE OF 12 FOR ONLY \$23.90 A BOTTLE



The Burnt Spur vineyard is located eight kilometres south of Martinborough. The Indian Summer experienced in 2007 meant the grapes were harvested late and well ripened. This wine reflects those conditions; it has a weighty mouthfeel that complements the concentrated peach, melon and spice aromas and flavours. Skilfully balanced and smoothly textured, it has a slightly sweet edge that adds dimension and breadth.





Brookfields Hawkes Bay Pinot Gris 2007

\$19.90 ₁₉₂₁₄

Tinned pears/peaches and honey hints on the nose, with half-toned lemony notes ducking in and out of the aromatic spotlight. There are some gorgeous florals going on as well, on both nose and palate, with an appealing tart lemon note chiming sonorously about halfway through. It's soft and mouthfilling, while the acid comes in late, leaving a lasting and refreshing impression.





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Clifton Road

More than satisfies, and won't break the bank.

Hawkes Bay Sauvignon Blanc 2007

was \$12.50 now \$9.90 18007

BUY A CASE OF 12 FOR ONLY \$8.90 A BOTTLE

Perhaps I've taken leave of my senses. Tis nearly the season, after all. Whatever the case may be, a case of this, or indeed a singular bottle comes in at a figure that I cannot reconcile. How so, I ask? It was a grouse vintage for the ole Sav, was 2007, and this Bay beauty is filled with all the goodies that such a claim would suggest. Flavours and aromas of pinch-me-quick limes and gooseberries are followed by a sumptuous surge of citrus/passionfruit and a charming tinge of blossom. Rather rich, too, especially at this price; redefines 'value for money' I'd say.

www.glengarry.co.nz

LIPTUM BURS

UNDER\$10

Deakin Estate Sparkling Chardonnay Pinot Noir Brut **NV**

was \$14.90 now \$9.90 20786

V ethod

A simple no-nonsense wine, the Deakin leads with a confident combination of Granny Smith apples and a seductive swirl of peaches and apricots. There's an appealing citrus tang to the palate, not a bite so much as a jump-start to your tastebuds that urges you forward. The texture is frothy, vivacious and light-hearted, a sure-fire splash of serious fun that in a less imaginative and erudite publication would be described as delivering great bang for your buck.





astell

leal Tesoro

BUY A CASE OF 6 FOR ONLY \$9.50 A BOTTLE

'Cava' simply means 'cellar' in Spanish, and refers to the fact that the wines are aged somewhere cool and quiet to ensure max fizz and finesse when they are disgorged and bottled. This is astonishing value; poised and freshly light, with an array of fruits and a swish of floral scent that is best described as 'summery' while the delicate yet full-flavoured palate is an exercise in balance and charm. A good food wine, it carries any event from canapés through to calling the cab with ease.

EXCLUSIVE TO GLENGARRY

De Bortoli DB Sparkling Brut NV

was \$15 now **\$8.90** 20828

A rather tasty blend of Chardonnay and Pinot Noir, the early-picked fruit ensuring plenty of refreshing acid vivacity. It comes on like a fruit pie, all short pastry, appley notes and tangy lemons, then spreads out on a blanket of warm bread. Yep, it's a picnic; a well balanced one with a floatingly fine finish, which kinda heads you skywards and then drops you gently on a feather duvet. Or should that be Doona? Brilliant with olives, mussels, and all those hippy dippy anti-pasti pro-pleasure kinda things.

INDER\$15

Freixenet Cordon Negro Brut NV

was \$13.90 now **\$10.90** 85010

BUY A CASE OF 12 FOR ONLY \$10.50 A BOTTLE

The world's number one-selling sparkling wine will be filling flutes and inciting broad grins across at least 150 nations this Christmas, such is its global reach and appeal. The wine itself has an intensity which you refuse to believe could exist at this price; a yeasty, toasty richness that is mouthfilling and satisfying. A generous, flowing and appealing style, with its 'black-is-the-new-black' packaging and its inspired pricing, where's the catch, Hatch?





OK, so maybe pink is the new black. So hard to keep up these days. Copper of hue, it's coming for you, for indeed this will steal your heart while leaving your manbag well intact. A blushing flush of plush flavours and textures, the fruit is to the fore, Pinotaccented and strongly reminiscent of strawberries and raspberries. Stylish and sumptuous, it should be consumed in environs of a similar nature; reclining on a divan in your dressing gown is about the right tone.

> Sacred Hill Whitecliff Brut NV

> > Whitecliff

was \$16.90 now \$12.90 18001

BUY A CASE OF 12 FOR ONLY \$11.90 A BOTTLE

This absolutely bolts out of the starting gate with a heavenly-scented cascade of orchard blossom and fresh fruits, before landing you dreamily on a palate that is a gentle mingling of said fruits with the more substantial bedrock of fresh toast and creamy, yeasty characters. With more Body than a Sumo and with not dissimilar bounce and power at this price, it's from the home of one of NZ's bestest wineries; so fill your boots, pilgrims: it'd be churlish not to.

Matua Valley New Zealand Sparkling **NV**

was \$18.50 now \$13.90 13905 BUY A CASE OF 6 FOR ONLY \$12.90 A BOTTLE

Being a blend of Chardonnay and Muscat, this comes on as dry as the BBC, but then tingles at the end with that grapey freshness that Muscat provides, which here hints at a floral, Euro off-dryness, a Moscato inspired stylishness, perhaps. It's ludicrously easy to drink, that's for sure, with one's glass seeming to empty as if by magic; and when snuck onto the store floor at this price, it's ludicrously easy to buy. You don't even need to justify it, and when's the last time you did anything without a rationalisation?

> Saint-Meyland French Methode Traditionnelle Brut NV

MATUA VALLEY

TWIN ISLANDS

was \$19.90 now \$14.90 43010

BUY A CASE OF 12 FOR ONLY \$13.90 A BOTTLE

This leaves the sort of impression you'd like to after a job interview; self-assured, charming, smart but not clever-clever, something that would improve your general surroundings. The Saint is a royal gold in colour, and there's a very Champagne-like mineral tickle to the aromas that flicks its tail about some well-defined lemon/citrus freshness. The palate has plenty of push and finishes deliciously dry. An attractive little starlet, sexily French and seductively priced.

EXCLUSIVE TO GLENGARRY



Twin Islands Pinot Noir Chardonnay Methode Brut **NV**

was \$22 now \$16.90 19305

Looks the part and plays the part - style and charm, flavour and finesse - without knocking your kids' College Fund account into the red. And being from the same stable as the excellent Nautilus Cuvée it has a similar Marlborough precision and refreshing crispness of palate. The aromas are strawberry tinged and seductive, the palate crisp yet creamy, with a good 'oops it's gone up my nose, Pierre' mousse and a subtle biscuity yeastiness that adds complexity but doesn't cloud the picture. Great drinking, great value.

Allan Scott Sparkling Rosé NV

was \$22.50 now \$17.90 17422 BUY A CASE OF 6 FOR ONLY \$16.90 A BOTTLE

Big Al uses a specific Pinot clone called Marifold, which is known for its summer fruit flavours and the fact that it's one letter away from being a car part or a summer flower. Semantics aside, this, combined with a three-day soak, means copper colour and Pinot inferences without tannins. A stylish, flirtatious wine, delivering much satisfaction without being too serious about it all. You'd expect a sparkling that is 100% Pinot Noir to be a bit meaty, or a touch coarse, but this flows evenly and easily across your palate, sending your synapses snapping with sexy summer strawberries and little raspberry tartlets. Clever, eh.



Brut Taché 2005



The colour of a slowly grilling salmon steak, and far less messy, this is a confectioner's delight, with some Turkish, er, Delight hints and candied fruits on the nose, while the palate whips up a storm of creamy peaches and rich apricot flavours. Nougat on toast is the bass note that carries one and all through to the rather magnificent finish. One small glass and you'll feel like you've hit the big time.

Taltarni Brut Premium Vintage **2005**

was \$27 now \$19.90 27889 BUY A CASE OF 6 FOR ONLY \$19.50 A BOTTLE

**** / BEST BUY / TOP TEN - CUISINE

TALTARNI

Pulled a five-star rating out of the annual Cuisine Methode Tasting, so amongst its peers it is head, shoulder pads and a bit of elegant neckline above the competition. The critics rate it, and by the dusty spaces in our warehouse where the pallets marked 'Taltarni Brut' used to be, you guys do as well. Well you would, wouldn't you: plenty of weight and richness, an appealing bready toastiness to the flavours, a tight precision-balanced palate and a rich, drying finish. Class for not much brass. Oh yes indeedy.

TALTARNI

Brut de Charvis French Méthode Traditionnelle Brut NV

V Ether

was \$22.90 now \$19.90 43013 BUY A CASE OF 12 FOR ONLY \$18.90 A BOTTLE

Oh look, forget the rugby already, Keith. This smart French offering delivers so much in the under \$20 bracket that you just need to let go and get on with it. She's fine and pale, like Charlotte Rampling in the '80s, with a little turned up nose of candied fruits and pretty flowers. The palate is richer and fuller than that delicate nose would suggest, with bready, yeasty development and some elegant Chardonnayinfluenced finesse. Very clean, with refreshing but balanced acidity, it's a steal at this price, bringing much class to your get-togethers.

EXCLUSIVE TO GLENGARRY

UNDER\$30

BRUT

WAIPARA HILLS

Waipara Hills Waipara Methode Traditionnelle 2002

nu de Char

BUY A CASE OF 12 FOR ONLY \$19.90 A BOTTLE

was \$25.50 now \$20.90

One of the rather delightful aspects of this is that the Chard and Pinot fruit from which it is assembled is all homegrown, to use a great NZ term. OK so it doesn't make this markedly different from the usual Marlborough suspects, but there is a shift in terroir once you get past Kaikoura. This is deliciously pale salmon in colour, a copper colour from a little skin time with the Pinot grapes. The aromas of fresh bread will get you if the strawberries don't. Pretty doesn't mean lightweight, and there is indeed much flavour and richness on the palate.

Allan Scott Blanc de Blancs Marlborough Brut NV

was \$26.50 now \$21.90 17421

BUY A CASE OF 6 FOR ONLY \$20.90 A BOTTLE

And there's a complimentary gift box available as well for absolutely nothing. Jeepers we spoil you. This is a deliberately dry style, as blanc de blancs tend to be. Golden hued and delicately aromatic, there is a real grapefruity/Chardonnay tint to the proceedings, funnily enough, brushed with a pretty white flowers fragrance. Smackingly dry but with an opulence and generosity to it, the palate broadens out to a creamy finish of substantial length. Complex and stylish, it's seductive alone yet delicious with food.

Santa Margherita Prosecco di Valdobbiadene Brut NV

was \$30 now \$22.90 62538

BUY A CASE OF 6 FOR ONLY \$21.90 A BOTTLE

'The rolling hills of Valdobbiadene' may not exactly be the sort of phrase that rolls off the tongue, but this is the sort of lightly frizzante wine that does indeed roll across the tongue with great ease. It's a wine for lolling with of an afternoon, a very clean, fresh style at which the Italians are most adept. With its slightly almond-scented fruits and its gentle hints of pears, this is so laid back it's just about fallen over. Being Italian, it even does that with class.

Ouartz Reef

Central Otago Methode Traditionnelle NV

was \$32 now \$26.50 17230 BUY A CASE OF 6 FOR ONLY \$26.00 A BOTTLE

The Reefers have landed themselves an affiliation with boutique Champagne specialist Marc Chauvet hence the moniker - and frankly, if you want to make a cracking sparkling, it is a wise strategy to involve someone from the home of great brut. This is seriously conceived and constructed, spending over two years on lees, and very much handmade in artisan-like fashion. Pinot Noir dominant, it has a field's worth of fresh strawberries on the nose, while the palate is broad, rich and apple/lemon tinted. Very appealing, it has a long finish, some yeasty complexity and an echo of Bolly about it.

ANTEL LE BRU

1.17

**** / TOP TEN - CUISINE

Daniel Le Brun Methode Traditionnelle Brut NV

was \$30 now \$27.90 12145

BUY A CASE OF 12 FOR ONLY \$26.90 A BOTTLE

One of Glengarry's biggest-selling wines, this is the sort of methode that out-Frenches the French in many ways. Multi-vintaged and from a host of top Marlborough sites, the wine sits on lees for an unheard of four years, ensuring a consistency and weight that many local offerings would love to imitate. Finely beaded with a most assiduous mousse, this is a complex style with appley, slightly spicy fruit smeared atop a solid biscuit base. With the finesse of wines twice its price, it is a flagship New Zealand methode.

BUY A CASE & GET A FREE BOTTLE OF BLANC DE BLANCS

Chandon Vintage Brut 2003

CHANDON

was \$36.50 now \$29.90 12640 BUY A CASE OF 6 FOR ONLY \$28.90 A BOTTLE

As the association with Moët & Chandon would suggest, they take their sparkling very seriously, these kids. Over fifty individual fruit components are managed carefully to consistently deliver the exceptional style and complexity for which this is renowned. There is a beautiful mergence of florals and green apples on the nose, with little flickers of citrus that inspire more than a flicker of interest. The texture will spin your wheels, all cream and nuts, with rich berry flavours mingling longingly. Blow your mind, not your wages. Utter class.

OVER\$30 Cloudy Bay Pelorus Brut NV

BUY A CASE OF 6 FOR ONLY \$29.90 A BOTTLE

was \$36 now \$32 12122

This is a refined and elegant wine, Chardonnay dominated and decidedly fruit-driven. Fresh, yeasty, and citrusly fragrant, it delivers its charms in a vivacious style, with the class of a Manolo Blahnik hitting the gravelled driveway out the door of an Aston Martin. Step this way, Ms Schiffer... The palate is creamy, toasty and complex, there is a nuttiness to the finish which may come from the lees ageing or the portion that laxes out in small French barrels, but what does it matter? It's beautiful. Enjoy.

Daniel Le Brun Platinum Vintage 1997

was \$35 now \$32.90

BUY A CASE OF 6 FOR ONLY \$31.90 A BOTTLE

While the rich golden colour and the developed yeasty aromatics give a hint that there's an ageing component prevalent, there is no way you would see this as a nearly ten-year-old wine. There is still a freshness to the flavours that belies its age, and the fine bead shows plenty of verve. The palate is complex, as you'd expect, with fine fruit framed by firm acid, the yeastiness and toastiness lifted by a slight, and very appealing raisiny character that has kicked in with age. A winemaker's wine, it excels with food.

Daniel Le Brun Blanc de Blancs 1998

was \$35 now \$32.90 12149 BUY A CASE OF 6 FOR ONLY \$31.90 A BOTTLE

Produced when vintage conditions are just right, Le Brun are one of the few domestic houses to make a range of Champenoise expressions, and this 100% Chardonnay-based wine has always been amongst the smartest around. Elegant in its execution, it's also robustly delivered, no doubt the five years on lees contributing to its considerable structure. Toffee, biscuit and crème brulée characters ensure it is enticing and almost guilt-inducing in its hedonism; to sample such an extraordinary wine for such a pa

Nautilus

Cuvée Marlborough Brut NV

was \$37 now \$34.90 15470 BUY A CASE OF 6 FOR ONLY \$33.90 A BOTTLE

DANHEL LE BU

This has been a classy, stylish wine for as long as I can remember which, admittedly, is often not much past last Sunday, but you get the idea. Consistency is one of the many fine attributes of this wine; it is always excellent, and very cleverly constructed. Aromatically, it immediately grabs your attention, with its fresh and lifted apple/lemon fruit, and then the first mouthful completes the seduction. There's a Champagne-like chalky dryness to the palate which is compelling in itself, while the fruit and acid draw long lines of pleasure from start to finish.

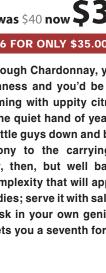
**** / TOP TEN - CUISINE

No.1 Family Estate No.1 Cuvée Blanc de Blancs NV

was \$40 now \$36 12167

BUY A CASE OF 6 FOR ONLY \$35.00 A BOTTLE

Being 100% Marlborough Chardonnay, you'd expect crispness and freshness and you'd be right. It's a lively beastie, brimming with uppity citrus flavours and aromas, while the quiet hand of yeastiness and maturity calms the little guys down and brings some balance and harmony to the carryings on. The palate is still lively, then, but well balanced and with a depth and complexity that will appeal to wine enthusiasts and foodies; serve it with salmon on wee bits of toast and bask in your own genius. Oh, and buying a six pack gets you a seventh for nought.





November 2007

For more details go online to: wine room on glengarry.co.nz or phone 0800 733 505

Wednesday 7th November

We look at white Burgundy and Chablis 6:30pm Glengarry Thorndon, 232 Thorndon Quay Cost: \$45 per person. Bookings required

Thursday 8th November

Champagne Tasting: we compare the styles Moët & Chandon, Veuve Clicquot, Bollinger, Pol Roger, Delamotte, Drappier and two surprises 7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St Cost: \$35 per person. Bookings required

Tuesday 13th November

Prestige Champagne Tasting Includes a complimentary Riedel glass to take home 7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St Cost: \$99 per person. Bookings required

Tuesday 13th November Preview our Christmas Gift Selection and taste a selection of Methodes ideal for Christmas functions 5pm-7pm Glengarry Thorndon, 232 Thorndon Quay

Tuesday 20th November Prestige Champagne Tasting Includes a complimentary Riedel glass to take home 7:00pm Glengarry Herne Bay, 54 Jervois Rd Cost: \$99 per person. Bookings required

Wednesday 21st November Extensive Champagne Tasting 6:00pm Kelburn Wine Club Caffé Mode, Kelburn Cost: \$55 per person. Bookings required

Wednesday 21st November Vintage Champagne Tasting 6:00pm Glengarry Thorndon, 232 Thorndon Quay Cost: \$75 per person. Bookings required

Thursday 22nd November Tasting Champagne Drappier with Denis Mangin from Drappier 5pm-7pm Glengarry Ponsonby, 139 Ponsonby Road Free of charge

Friday 23rd November Tasting Champagne Drappier with Denis Mangin from Drappier 5pm-7pm Glengarry Parnell, 164 Parnell Road Free of charge

Tuesday 27th November Champagne Tasting: we compare the styles 7:00pm Glengarry Devonport Wine Club Cnr Clarence St & Wynyard St Cost: \$35 per person. Bookings required

Tuesday 27th November Extensive Champagne Tasting 6:30pm Glengarry Courtenay Place Wine Club Cost: \$50 per person. Bookings required

Tuesday 27th November Extensive Non-Vintage Champagne Tasting 6:00pm Glengarry Thorndon, 232 Thorndon Quay Cost: \$50 per person. Bookings required

Tuesday 4th December Champagne Tasting: we compare the styles 7:00pm Glengarry Kingsland, 467 New North Road Cost: \$35 per person. Bookings required

Wednesday 5th December Prestige Cuvée Tasting 6:00pm Glengarry Thorndon, 232 Thorndon Quay Cost: \$150 per person. Bookings required

Thursday 6th December Champagne Tasting: we compare the styles 7:00pm Glengarry Newmarket Wine Club, 22 Morrow St Cost: \$35 per person. Bookings required

Monday 10th December

We taste Rosé Champagnes Includes a complimentary Riedel glass to take home 7:00pm Glengarry Herne Bay Cellar, 54 Jervois Rd Cost: \$55 per person. Bookings required

Tuesday 11th December

14

Champagne Tasting: we compare the styles 7:00pm Glengarry Westmere Wine Club, 164 Garnet Road Cost: \$35 per person. Bookings required







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

case of 6: \$69.90 a bottle

Belle-Vue Kriek Brussels Lambic Ale 375mL

\$3.75 ₉₁₄₂₀

case of 12: \$68.90 a bottle

Quite an extraordinary bevy this. The kids at BV actually add macerated Morello cherries to the already fermented beer, ensuring a second fermentation and, more importantly, the distinctive fruit bite for which the Belle-Vue Kriek has become world-renowned. Not sugar-sweet though; the beer is refreshingly tart, with the whole shebang aged in barrels for up to three years to guarantee seamless integration of the myriad flavours they've got going on. After the refreshing cherry hit, combined with the bitter beer character, the weight and warmth of the mid palate (and the 5.3ABV) takes over and you're left feeling rejuvenated and pleasantly replete all at once.



case of 6: \$54.90 a bottle

2agne





Drappier Carte Blanche Brut NV Wonderfully aromatic, smooth and nutty \$39.90 case of 12: \$38.90 a bottle

DRAPPIER



Moët & Chandon Rosé Impérial Brut NV World's biggest-selling **Champagne House** \$79.90 case of 6: \$78.90 a bottle

澽 DELAMOTTE

Delamotte G Brut NV A small House with a giant reputation \$59.90 case of 6: \$58.90 a bottle









Gunn Estate Skippers Pool **Marlborough Sauvignon Blanc**





Chambord Liqueur 700mL

\$32 92952

Chambord has been around just a little longer than Great Aunt Ethel (since 1685, in fact), and it draws its name from a liqueur fashioned for Louis XIV when he visited the Chambord Castle in the Loire. Its current incarnation involves something secretive and seductive being done to raspberries and blackberries, along with Madagascan vanilla, Moroccan orange peel and a drop of honey. Finest cognac accounts for the fire beneath the finesse, while the methods of consumption are varied and equally appealing: great in cocktails, it also works over rocks after a hard day at the desktop, while adding a slippery dollop to sparkling wine will take you places that even Lear Jets can't get you to.





Hewitson Miss Harry

2005 21780

Barossa Grenache Shiraz Mourvèdre

A monthly selection of affordable French wine from our extensive range

Château Lucière Bordeaux Merlot Cabernet 2005

BUY A CASE OF 12 FOR ONLY \$14.00 A BOTTLE

was \$18.90 now \$15 41147

The 50-hectare Château Lucière estate, owned by three generations of the same family, is located in the village of Saint André-de-Cubzac, close to the River Dordogne. This is a classic Bordeaux Rouge blended from 80% Merlot and Cabernet Sauvignon, traditionally fermented and matured for twelve months. It has a youthful, purple-tinged colour and bold cherry/plum aromas on the nose. The palate is well integrated with a good depth of fruit flavours, a round mouthfeel and a clean, lengthy finish. Ready to enjoy, it is simply exceptional value.



a taste of France



Château Roustaing Réserve Vieilles Vignes Cabernet Merlot 2005

teserve vientes vignes casemet menor zo

was \$26 now \$19 42115 BUY A CASE OF 12 FOR ONLY \$18.00 A BOTTLE

This classically-styled Bordeaux from the superb 2005 vintage is from a very old estate located in the middle of the Entre-Deux-Mers. Traditionally fermented, the wine is a blend of 50% Cabernet Franc, 30% Cabernet Sauvignon and 20% Merlot. It is a deep red with blueberry, blackberry and spicy aromas on the nose. The palate is ripe and lively, with dominant berry flavours and hints of chocolate wound around a sturdy structure enhanced by a smooth texture. Well weighted and long flavoured, it's great value.

Château Mont-Redon Côtes du Rhône Grenache Cinsaut Syrah 2005

was \$30 now \$22 41419 BUY A CASE OF 12 FOR ONLY \$21.00 A BOTTLE

One of the most distinguished producers in the Rhône Valley, Château Mont Redon owns a 160hectare estate in Châteauneuf-du-Pape. This wine is a blend of 70% Grenache, 20% Cinsault and 10% Syrah, fermented on natural yeasts in temperature controlled tanks and aged for six months in oak casks. With a finely balanced bouquet of spicy berry aromas and understated oak, the succulent palate is ripe and fresh, with crushed berry flavours and hints of liquorice supported by supple tannins and a persistent finish.

CHATLAN MONT-REDON

Gisselbrecht Alsace Pinot Gris 2006

was \$29 now **\$24** 41246 BUY A CASE OF 12 FOR ONLY \$23.50 A BOTTLE

Alsace wines are easy to understand because they are named after the variety rather than the village, as they are in Burgundy, or the property, as in Bordeaux. The wines, too, are simply classified; the general 'Appellation Contrôlée' (AC) covers the whole region. This is a wonderfully aromatic, golden-hued wine that offers a combination of blossom, crystallised fruit and raisin aromas. The palate is full bodied and particularly expressive of the variety, with ripe fruit flavours echoing the bouquet. Silky smooth, it has a slightly sweet edge countered by a crisp finish.



Pascal Jolivet

Sancerre Sauvignon Blanc 2006



Sancerre was famous for its Sauvignon Blanc long before Marlborough stormed into the market-place. This wine displays the same varietal characteristics, but stylistically they are different creatures; Jolivet aims for finesse rather than explosiveness. Fermented on natural yeasts in temperature-controlled stainless steel tanks, the wine was given lees contact to add greater complexity. The bouquet displays classic varietal characters that splash through onto the palate. A focused wine, with apple, herb and hints of mineral flavours underscored by a fresh citrus edge.

Le Jardin de Petit-Village Pomerol Merlot Cabernet 2004

was \$75 now \$60 42180

BUY A CASE OF 12 FOR ONLY \$59.00 A BOTTLE

Le Jardin de Petit Village is the second wine of Château Petit-Village, renowned for producing classic lush Pomerols. Rated by 87 by Spectator, this is a blend of 65% Merlot, 17% Cabernet Franc and 18% Cabernet Sauvignon. It is a beautifully scented wine with plum and berry aromas supported by spice and cigar box nuances. It has a full bodied yet supple palate, with ripe fruit flavours and hints of tobacco wrapped around a firm, sweet tannin core. It's a classy, wonderfully lengthy Bordeaux, and a must for the cellar.



Each month, discover the value and style of Italian wines

Pasqua Valpolicella DOC 2006

was \$16.90 now \$14.90 66006

BUY A CASE OF 6 FOR ONLY \$14.00 A BOTTLE

PASQUA MEMOLICIUM Pasto One of the more refreshing aspects of the Italian wine industry is that its growers have not been seduced by the allure of ubiquitous international varieties. Nowhere else in the country is this more apparent than in the ancient wine region of Valpolicella. The winemakers here have remained faithful to the native varieties Corvina (key player in this blend), Rondinella and Corvione. This is a ready-to-drink wine with a fragrant bouquet displaying cherry and plum aromas. The medium bodied palate has a forward, juicy character, with its well defined fruit flavours enhanced by a slick texture and a finely focused finish.

Cecchi Bonizio Sangiovese 2005

was \$19.90 now \$16 62443

BUY A CASE OF 6 FOR ONLY \$15.00 A BOTTLE

This Sangiovese comes from the Maremma region on the coastal zone of southern Tuscany. The Cecchi family has a strong link with the region, and in the last decade they have consolidated their vineyard commitments; Bonizio is the fruit of their labours. It is a ruby red wine with a bouquet crammed with ripe cherry-violet aromas and wild sage notes. The beautifully balanced palate is characterized by an abundance of spicy fruit flavours, and hints of tomato leaf, enhanced by a silky smooth texture. It is an excellent food wine, with a lingering finish that will complement hearty meat dishes.

Cecchi Chianti DOCG 2006

was \$19.90 now \$16.90 62446

BUY A CASE OF 6 FOR ONLY \$15.90 A BOTTLE

Back in the day, raffia-wrapped Chianti 'Fiasco' flasks were immensely popular, prized more for their decorative statement than for the wine they contained; they made great candle holders. Many Italian producers jumped on the bandwagon and often bottled inferior wine in the Fiasco, so that Chianti, by association, got a bad rep. This wine is a DOCG, meaning that it is authentic, grown from approved varieties and tasted by a judging panel. It is a medium bodied wine, with well defined fruit complemented by a smooth texture.

Cecilia Beretta Grigio Luna Pinot Grigio 2006

was \$21.90 now \$18.90 60498 BUY A CASE OF 6 FOR ONLY \$17.90 A BOTTLE

Italians rarely sit down to a meal without a bottle of vino; consequently their winemakers endeavour to produce wines to complement all kinds of food. Cecilia Beretta's Pinot Grigio is a superb example of their approach; it's the perfect wine to accompany antipasto, seafood, veal or poultry, and it serves admirably as a refreshing aperitif. The subtle bouquet hints at green apple, herb and spice, while the palate has a well developed vinous character displaying pipfruit flavours, hints of mineral and a refreshing citrus finish.

Cecchi

INOT CRIDE

ALLAN (UP)

Teuzzo Chianti Classico DOCG 2004

was \$37 now \$29.90 62418 BUY A CASE OF 6 FOR ONLY \$28.90 A BOTTLE

The Cecchi family are one of the finest producers in the Chianti Classico zone. In the 1970's they moved to Castellino, the traditional heart of Chianti Classico, and built a modern winery that illustrated their commitment to Chianti. Teuzzo is a blend of Sangiovese, Cabernet Sauvignon and Colorino, traditionally fermented and matured for fourteen months in French oak barriques and three months in bottle. It's a deep coloured, full bodied wine with a bouquet of lovely cedary, smoky nuances supporting the berryfruit aromas. The ripe plum and berryfruit flavours are enhanced by a smooth mouthfeel, velvety tannins and a long finish.



Fontanafredda Papagena Barbera d'Alba Superiore 2004



BUY A CASE OF 6 FOR ONLY \$34.00 A BOTTLE

Based in Serralunga d'Alba, Fontanafredda is a major player in the Piedmont region. The bulk of their fruit is sourced from the company's seventy plus hectares of vineyards, supplemented by other selected local growers. This Barbera is from their Alba vineyards. The wine was traditionally vinted, matured for twelve months in small barrels and given a further ageing in bottle. It is a garnet wine with orange highlights and a bouquet of blueberry supported by spicy oak nuances. Well structured, it has a good depth of fruit, traces of leather and a long finish. a taste of Spain



was \$24 now

MULTA

BUY A CASE OF 12 FOR ONLY \$19.00 A BOTTLE

\$19.50 B1045

The Calatayud region, the source of this Shiraz, is in the province of Aragón, which has a long and distinguished winemaking history. This wine is expressive of the variety, with its ripe, spice-edged cherry aromas enhanced by some vanilla and cinnamon notes. The palate has a slight earthiness that gives the bright fruit flavours an extra dimension. Tremendous value.

Marqués de Cáceres Crianza 2003

was \$28 now \$21.90 8800

BUY A CASE OF 12 FOR ONLY \$20.90 A BOTTLE

This ruby-coloured Rioja has a bright fruity bouquet displaying berry, strawberry and morello cherry aromas supported by spicy vanilla oak notes. The complex palate is well balanced and distinguished by a ripe fleshy character, a silky texture and a long finish. Very well priced for this quality.

Marqués de Cáceres

Valdespino oloroso Solera 1842 Rich Sherry 375mL

was \$43 now \$39.90 89831

BUY A CASE OF 12 FOR ONLY \$38.90 A BOTTLE

This mahogany-coloured, intensely complex Oloroso Sherry was matured for twenty years in cask before bottling. The rich, aromatic bouquet is evocative of spiced-raisin and dried fruit enhanced by a hint of oak. The palate is velvety smooth and full bodied, with rich, seductive dried fruit flavours, and hints of toffee and walnut that linger on endlessly. Simply superb. A look at less well-known, new and intriguing wine types

ies/ing Spätlese style

There is an interesting stylistic trend opening up on the New Zealand Riesling front, one that gives any self-avowed fan of the great grape even more toys to play with; but also, we're picking, one that may make a few converts out of those who might normally dismiss the little beauty. When conditions are right, a number of our winemakers are releasing more than one Riesling each vintage, giving them an opportunity to flex their creative muscle and giving us the chance to choose from two or more quite different expressions from the same terroir.

Meaning? The most popular style of Riesling in NZ is generally the tight, acidic, citric version; a dry-style wine that has all that zingy acid Sauvignon fans so delight in. What we have here, though, are wines that are deliberately made in a low alcohol, off-dry style; seductive, hauntingly fragrant and luscious, they offer your tastebuds something very different from what you've perhaps been used to.

Of the wines we've selected below, a handful of them - the Fromm, the Saint Clair - actually declare that they're deliberately made in a Spätlese style (which is German for 'late harvest'), while the rest are certainly reminiscent of that type of wine.

In general, what has happened in the winery is that the fermentation process has been deliberately stopped, ensuring the alcohol levels remain low, and a good deal of residual sugar is retained. Now before you all start decrying 'medium white wine' that catch-all is not what these are about. Stylistically, they do tend to be off-dry, but more often than not, while a touch of sweetness seduces you mid-palate, the finish is often cleansingly, refreshingly dry. Indeed these are beautifully fruit-forward expressions that tend to have a mouthfilling richness that enchants, making them ideal food partners, while the low alcohol content makes them perfect summer lunchtime wines, especially if you're dining under the bright blue sky.

So have a look and grab yourself a couple; these delicious, well thought out and charmingly executed vinos are yet another example of how our wine industry is maturing. We, as drinkers, need to keep up!

Villa Maria Single Vineyard Waldron Vineyard Marlborough Riesling 2006

was \$30 now \$27.50 19741

BUY A CASE OF 6 FOR ONLY \$26.50 A BOTTLE

Jerome Waldron, who owns the vineyard, apparently goes through at least two pairs of stout shoes a vintage, just because the site is so rocky. Good news for keeping consistent warmth reflected back onto the fruit, not so good on your Treks. This is a characterful, individual site, hence Villa winemaker Corey Ryan crafted a single vineyard Riesling expression in the Spätlese style. This is like an Orchard Blossom Festival, with fragrant florals mingling with searingly fresh citrus. The palate has vigorous limes and lemons to the fore, before you're swept away on a river of musky lusciousness to be popped out the other end overwhelmed and without your pants. Yep, they've been charmed off you.

 Baniel Schuster Waipara Riesling 2006
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 1315
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 1385
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 1549
 Muddy Water James Hardwick Waipara Riesling 2006
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 \$27.50

15412 Amisfield Rocky Knoll Central Otago Riesling 2006

\$19.90 \$22.90 \$24.50 \$26.50 \$27.50 \$34.50

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CASE

1 BOTTLE OF EACH WINE FOR \$215 save \$40.30 off retail

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\$32 69204



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\$35 69200



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Rockburn Central Otago Parkburn Riesling Central Otago Unoaked Chardonnay Central Otago Pinot Noir \$65 69207



Sacred Hill Barrel Fermented Chardonnay Gimblett Gravels Syrah \$35 © 9198



Wild South Marlborough Sauvignon Blanc Marlborough Pinot Gris