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wellington

& wynyard st 445 2989

400 remuera rd 523 1594

467 new north rd

164 garnet rd 360 4035

remuera

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815 9207

NERRE

thorndon
232 thorndon quay
472 7051
kelburn
85 upland rd
475 7849
courtenay place
paramount cinema building
27 courtenay place
385 9600

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

glengarry.co.nz

GLENGARRY

CITY CNR WELLESLEY ST & MAYORAL DR



379 8416



Tina Hutchison, Manager at Glengarry's City Store

Tina Hutchison, manager of the enthusiastic team at City Store, has to be the most positive person you could ever meet. When asked what her seven years managing various Glengarry stores has been like, she uses words like 'glorious' and 'fun-filled.' 'Well, I did ten years managing service stations before this,' she grins, 'and I tell you what, wine has a much better aroma than 91 octane.' Good point. Even moving from store to store has been a great learning experience, she says, having relished the opportunity to get in front of such contrasting clientele.

'It's like starting a new job each time you move to a new store,' Tina says, 'and I love City store. Even when it's quiet, it's busy,' she paradoxes, pointing to the Bangkok-style automotive arabesque that is performed at the corner of Mayoral Drive and Albert Street every time a light turns green. The smack-bang central location also provides the store with a refreshing bunch of individuals looking for wine at any given moment.

There are the backpackers looking for a few beers to take back to the hostel, through to the high-end visitors who stroll down from the nearby hotels. And a decent flurry of international activity is always guaranteed during cruise-ship season.

'The visitors are all interesting,' Tina says. 'Our wines are so different to what they get at home; they're always after a bottle to take home and show friends.' Awards and trophies carry much weight with these overseas imbibers, and they lap up any information about the wines they're buying. 'Signage is crucial,' she says, and while the majority go straight for the world famous Sauvignon Blancs, there is much interest now in Pinot Noir and Pinot Gris.

Balancing all the drop-in drinkers is the steady core of regulars that come from the office blocks nearby. Tina's found that this wineletter is a great way for corporates to find out what's new and hot, and it provides some easy Friday night drinks choices for those busy businesses.

'I think I request more wineletters for this little store than any of the others,' Tina reckons. 'It's just the best way of getting out and meeting all the corporate people, going up and down the stairs with an armload of them.' They start dropping in during the week, 'and suddenly you've built a relationship. People appreciate being talked to - they're so amazed when you remember the wine you sold them last time,' Tina says, then adds, 'We don't mob them; I'm always keen to let them breathe around the shop.'

With her husband Hutch having put in 20 years in the distribution area of Glengarry, Tina cites the company's family ownership as being a huge part of her having stayed around for so long. 'Plus I've learned so much! We have monthly staff tastings with up to 80 wines at a time; that's gotta be fun!'

Jak Jakicevich

3 Everyday Drinking

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

Allan Scott

Marlborough Sauvignon Blanc 2007

was \$21.50 now \$17.90 17447

Marlborough Chardonnay 2007

was \$21.50 now \$16.90 17391

Marlborough Riesling 2007

was \$19.90 now \$16.90 17392

Buy any two of these Allan Scott wines and we'll charge you no more than \$30 and put them in a very smart two-bottle bag.

The perfect gift, to yourself or someone like you. The Sauvignon has a freshness and weight that delights, the Chardonnay a creaminess that is a true treat, the Riesling a concentration that only old vines can deliver; all of them will make someone very happy.

Chapel Hill II Vescovo

Sangiovese Cabernet 2004/2005

was \$28 \$18.90 21240/21243

BUY A CASE OF 12 FOR \$18.00 A BOTTLE

At ten dollars off by the case, this is a bargain, no question. With some of our enthusiasts drifting away from the brash, bolder Australian styles, this is one for the sensitive: a sensuous, soft and almost subtle wine that uses Sangiovese's savoury characters to great effect, without forgetting to deliver a dray-load of fab fruit to the front and mid palate. Great with food and charming without. you'd be wanting a case or two at

this price.



Wild South

Marlborough Pinot Gris 2007

was \$19.90 now \$16.90

Pinot Gris can bland out in the wrong hands, so it was a delight that this Wild South offering stood out a country mile from its peers in our Wine Panel's line up; not least because it's packed with exciting, spice-tinged varietal flavours. There is a richness to the wine that sends the pears and cloves sloshing right around your mouth, and yet a finesse and finely-honed finish that reminds you you're in good winemaking hands. At this price, it'd be silly not to get quite carried away. Fill your boots.

Saltram Mamre Brook Barossa Shiraz 2005

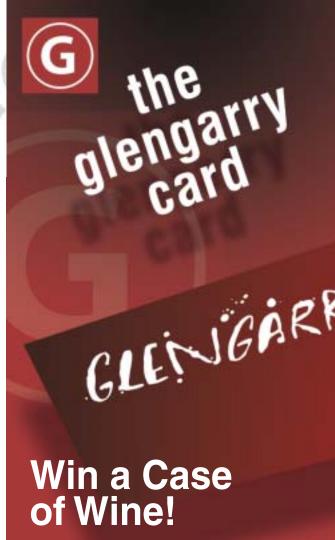
was \$25 now \$18.90 26833

BUY A CASE OF 12 FOR \$17.50 A BOTTLE

If you're after big Aussie Shiraz, this will not disappoint. More dependable than hand-outs in an election year, this is a rich and concentrated wine that delivers delights way above and beyond its pricepoint. The typical Shiraz spice curls smokily around a core of blackberry fruit, while hints of vanillin oak ratchet the flavour meter up another level. The palate is firm but fair and the tannins judiciously controlled, while the fruit is doled out in mouthfilling fashion. Generous to a fault, it finishes long and flavoursome.







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Feature Winery



Central Otago's first commercial wines of the modern era were released little more than two decades ago, but in that short span of time its wines have enjoyed spectacular success on both the domestic and international stages. Central's wineries are mainly boutique operations, with the accent squarely on quality rather than quantity. Perhaps there is no better example of this philosophy in the whole of the region than Amisfield.

Formerly known as Lake Hayes Vineyards, the company was founded in 1988 but took on a new direction with the establishment of the Amisfield Vineyard in 1999. The 60-hectare vineyard is in the Cromwell sub-region, near Lowburn and close to the shores of Lake Dunstan.

General Manager, Fleur Caulton, expands on the company's raison d'être: 'We established Amisfield with the objective of producing world-class, single vineyard, 100% estate-grown wines.' Amisfield's talented winemaker, Jeff Sinnott, is adamant that wines should reflect their origins: 'They should be an expression of the land where they are grown;the impact of the winemaker has to be minimal to best reflect the true characteristics of the wine. Our underlying philosophy is Grown, Not Made.'

Supporting Jeff, the viticultural team led by Andre Lategan maintains a sustainable winegrowing regime that involves eco-friendly practises. Yields are kept low to provide concentrated grape flavours, with the complexity derived from the range of soil types in the Amisfield vineyard.

All the fruit is hand harvested and graded, with only the best retained and processed at the state-of-the-art winery opened in March 2006. The overriding culture at Amisfield is one of quality, not just of their award-winning wines, but of all their facilities, including the visitor tasting room and bistro, named Best Winery Restaurant by Cuisine magazine in 2006 and 2007.

Amisfield's run of successes is a remarkable achievement considering that it released the first vintage in 2002. From a field of 3,500 international wines, that release won the Best Pinot Noir award at the San Francisco International Wine Competition. The 2004 Pinot Noir was named in the Top 12 New Zealand Wines by Australian Gourmet Traveller. Perhaps its most significant accolade has been having the 2003 and 2005 Pinots listed in Wine Spectator's International Top 100, possibly the most prestigious and influential wine magazine in the world.

This series of endorsements clearly demonstrates that Amisfield's goal of producing world-class wines has been emphatically achieved. Their wines are a class apart, and truly reflect their Central Otago origins.

Amisfield

Central Otago Pinot Noir 2006

was \$50 now \$39.90 15411

The grapes were grown at the Amisfield vineyard and processed using the new winery that sits in the middle of the vineyard. It is a bright, deep ruby-coloured Pinot Noir with a concentrated varietal nose showing ripe berry and floral aromas supported by hints of spice, coffee and cedar. Seamlessly integrated and elegantly structured, with a good depth of berryfruit flavours and mocha nuances enhanced by supple tannins and a lingering finish.





Rocky Knoll Central Otago Pinot Noir 2006

\$94.90 15418



Oozing class, this single vineyard Pinot is destined to become a classic. Winemaker Jeff Sinnott has employed a number of traditional techniques that are unobtrusive and so allow the quality of the vineyard to come through. It is a deeply-hued wine with a fragrant bouquet of black cherry effortlessly integrating with spicy oak. Beautifully poised, the palate is packed with complex layers of ripe fruit flavours that wind around a velvety texture, before the fine-grained tannins kick in to add length. Superb.

Amisfield

Central Otago Sauvignon Blanc 2007



was \$29 now **\$22.90** 15428

Here's one of the more interesting Sauvignons to have emerged from Central Otago. It has those classic fresh, fragrant varietal characters, but boasts greater depth and some complexity. About 10 percent was fermented in French oak barriques, with the balance in tank. With its ripe tropical fruit aromas and hints of blossom, mineral and passion-fruit swirling in the background, the palate is quite full bodied, with the lively, succulent fruit flavours artfully balanced by a splash of citrus.

Amisfield Arcadia Methode Traditionnelle Brut NV

was \$26 now \$19.90 11152

Arcadia is both the imaginary idyllic paradise and the name of a mountainous Greek province. This equally idyllic methode is a blend of reserve wines that consists of 55% Pinot Noir and 45% Chardonnay, aged for three years on lees. A pale gold wine with a steady procession of fine, tiny bubbles, it has an aromatic bouquet of nutty stonefruit and yeasty aromas. The soft, creamy palate is richly flavoured and finishes on a graceful, pervasive note.



Lake Hayes Central Otago Pinot Noir **2006**

was \$35 now \$27.90 15415

BUY A CASE OF 12 FOR \$26.90 A BOTTLE



The Central Otago 2005/06 growing season delivered one of the earliest and best results since the fabulous 2002 vintage. The fruit for this Amisfield regional Pinot was sourced from three different sub-regions, each contributing its own distinctive characteristics. A fruit-driven style, distinguished by an appealing fresh, lively character. The bouquet displays soft fruit aromas gently dusted by oaky nuances. Deliciously easy on the palate, it has a juicy fruit character that is unobtrusively supported by spicy oak.

1 HotoFFTHE Press

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

Lake Chalice

AKE CHALICE

Marlborough Riesling 2007



A delicious chule of Discling with

A delicious style of Riesling, with the typical Marlborough acid and refreshing citrus tartness deftly balanced by 6 grams/litre residual sugar. This sprinkling of the good stuff means the palate is slightly off-dry, so you get the wonderful rush of honeysuckle/lime flavours without the aggressive edge that too much acid can at times deliver. Floral and fragrant at the outset, it finishes balanced and satisfying at the end of the long, mineraltinted tail. This is a beautiful wine, one that will truly blossom in the cellar.

Escarpment voyager Martinborough Pinot Noir 2006

\$67.50 10294

CASE OF 6 ONLY \$62.90 A BOTTLE

Winemaker Larry McKenna was a true visionary, planting Pinot Noir in Martinborough way back in the 1980's, convinced the region could turn out top quality wines. History proved him right, and then some. He now produces three single vineyard wines under the Escarpment label. Derived from 25-year-old vines, this is a pure, fruit-driven expression, reflective of both its terroir and Larry's extraordinary skill. Complex and elegant, it has the structure to evolve beautifully. We've secured 30 of the mere 100 six-packs made. Be quick.

save \$117.70 off retail



Rockburn

Central Otago Pinot Noir 2007



\$39.90

CASE OF 12 ONLY \$38.90 A BOTTLE

To sit down and taste the last few vintages of these phenomenally endorsed wines is to witness an incredibly interesting evolution in styles. The 2005 was a masculine, Gevrey Chambertin kinda wine, the hugely awarded and lauded 2006 a forward fruit bomb with the boldness and robustness of a great Pommard, while this just-released and much anticipated 2007 veers toward the feminine. Flavours are delicate, charming and delivered with much finesse. No shortage of strength and structure, though, be assured; just another page in the evolving Rockburn story.

© Drappier

Grande Sendrée Brut 2002

\$95

CASE OF 12 ONLY \$94.00 A BOTTLE

100 years old this year, and still very much a hands-on, family-run operation, Drappier make their famous Champagnes from a tiny 75ha estate. The Grande Sendrée is a prestige cuvée produced from 70-year-old vines, with a concentration of complex flavours that is utterly compelling. Aged in 12th-century cellars, loved by Charles de Gaulle and priced way below the escalating fees of its prestige cuvée peers, this is a treasure well worth collecting.



BUY THE HOT OFF THE PRESS PACK 3 BOTTLES OF EACH WINE FOR ONLY \$599

SPAINS!



'Spain is a country in the grip of a vinous revolution.' So says Jancis Robinson, and plenty of other wine media say the same thing in different ways. Indeed, it is the media that has brought this revolution to the attention of wine drinkers the world over, and for once it would seem the hype is more than justified. From a country that has frustrated wine enthusiasts for so long by having such massive potential and refusing to meet it, that potential is now being realised. It has, of course, taken a shake-up of the old guard for this to happen, and Spain's old guard have been more resistant to change than most.

Spanish winemakers are fiercely traditional, so while there has been no shortage of wine running through this fascinating place (Spain has more land under vine than any other country in the world), it has often been of marginal quality. The old boys did what the old boys had always done, and got what they'd always got: oceans of mediocre red and flavourless whites. Sure, the rich, deep wines of Rioja and the stunning sherries of Jerez were exceptions, but even then, tradition (meaning old-fashioned winemaking techniques and a somewhat laissez-faire attitude to technology and hygiene) were generally the norm, not the exception.

An increase in investment in the 1980's, changes in restrictive legislation in the 1990's and early 2000's, and a bunch of maverick winemakers, many of whom we feature here, have seen the constricting traditional attitudes broken down or dispensed with altogether, and thus the great regions have become better and, more exciting, marginal regions producing average wines have been reappraised. We are suddenly seeing wines we have never seen the like of before. And, they are exhilaratingly good.

Suddenly, through brands like Ada and Marqués de Cáceres, we are seeing technological advances, huge investment and a new attitude to winemaking, vineyards, viticulture, barrels, etc. And through individuals like Álvaro Palacios, we are seeing moribund regions rising Lazarus-like from the dusty soils. Spain is finally garnering the international recognition it has so long deserved, and we are excited to bring you a huge range of wines from across a variety of regions, wines that are as smart as anything from France, Italy or South America.

To celebrate further, Glengarry is holding a mid-May Spanish Fiesta instore, in both Auckland (on the 15th) and Wellington (on the 21st). We'll be making a massive paella, there will be liberal doses of these great Spanish vinos and we will even be bashing the piñata. \$10 gets you a ticket, said ticket being fully redeemable if you buy any of the Spanish wines. By the look of the offerings here, I think you can take that as a given.

RIOJA MARQUES DE CACERES

Marqués de Cáceres has been a major player in showing to the world the new, modern face of Rioja. The company was founded by Enrique Forner, and with the assistance of daughter Cristina he has worked diligently to make the winery the international success it is today.

Based in the Rioja Alta sub-region and set up in 1970, Enrique Forner's family were already in possession of the Grand Cru Classée Château, Camensac, along with Château Larose Trintaudon in Bordeaux, so they weren't exactly lacking in the knowledge required to produce top-flight reds. Working with the internationally regarded professor Emile Peynaud, Marqués de Cáceres set about redefining their sites in the region to start producing the types of wines they knew Rioja was capable of.

The company literally cleaned up winemaking and viticultural practices, and in doing so have cleaned up internationally, garnering better press, and more of it, than anyone could politely hope to amass.

Marqués de Cáceres have had a profound effect on the Rioja region, and indeed upon the Spanish industry as a whole, and while no one producer could claim to have rejuvenated a country's entire winemaking industry, particularly one as vast and varied as Spain's, there is no question that they have had a massive impact on the way wine has been made in that country over the past three decades.

They haven't discarded the accumulated centuries of winemaking knowledge, though; growers who have worked the unforgiving land in the Rioja Alta hold experience that no glistening, gazillion-hectolitre tank can replace, and Marqués de Cáceres have worked closely with local producers to gain all the information possible about the all-important terroir of the region.

While the wines articulate pure, clean lines of fruit, they also express this most remarkable terroir of Spain's north-east. An eye on the past and an eye on the main chance, then. If you really want to know where Rioja is heading, veer your vino glass in this direction.



Marqués de Cáceres Blanco 2007

was \$20 now \$18

BUY A CASE OF 12 FOR ONLY \$17.00 A BOTTLE

Always good to settle down with a cool tumbler of Viura of an afternoon. The \$18 question is, what's it like? Fragrant, with a contained drift of fresh pears bathed in vanillin oak to invite you in, while the palate has a refined complexity, the fruit delivered creamily over a shaving of restrained oak. An enjoyable rather than intellectual drop that melds deliciously with grilled fish, should you be so inclined.



Marqués de Cáceres Rosado **2007**

was \$22 now \$18





BUY A CASE OF 12 FOR ONLY \$17.00 A BOTTLE

While Rosé seems to finally getting the room in your fridge that it deserves, in Spain they've always taken the style seriously. This is a wonderfully lively style, with plenty of soaring strawberries and bilberries doing whatever it is bilberries do, all brushed gently with a floral fragrance of irresistible charm. 20% high-altitude Garnacha lifts the richly sublime palate to even giddier heights, with a vertigo-infusion of fruit that delights all the way down.



Marqués de Cáceres Crianza **2004**



was \$28 now \$25 87999

BUY A CASE OF 12 FOR ONLY \$24.00 A BOTTLE

Predominantly Tempranillo, fleshed out and warmed up by a little Garnacha. A damper start to the vintage meant slower, more pronounced fruit development than usual, so by the time the grapes were plucked, the fruit was full of flavour, sugar and ripe tannins. The fruit surges indeed, all morello cherries and strawberries. There's a vanillin hint and plenty of fleshy suppleness that makes it chewy and luscious on the palate. The tannins, while typically making themselves heard, are smooth rather than grainy, and balance to perfection the richness of the fruit.



Marqués de Cáceres Reserva 2001

was \$43 now \$39.90 88003



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

This kicks off with the most hauntingly intense bouquet. A forceful, forward style of wine with immense concentration and a solid core of rich berry fruits. There's plenty of toastiness, as you'd expect with the extended barrel age, and a delightful rustic frame. Were you to sup this, sear some tuna and smear it with a savoury tomato sauce, you may well have found Spanish heaven.





OLA

This is real old-style Rioja; perfect for those of you who have long recognised the levels of excellence a good Rioja can reach. Established in 1937, at the height of the Spanish Civil War, Solar Viejo are located in Rioja Alavesa, the northern part of La Rioja close to the medieval village of Laguardia. The name itself comes from the 'Casas Solariegas', the ancestral homes or family seats that are typical in Laguardia. The historical angle of the winery is important; it means that over the generations it has built and maintained strong relationships with local grape growers, based on a life-long collaboration. They're starting, then, with the best fruit available.

But where these sorts of claims have been the undoing of many Spanish vineyards, and have highlighted a stubbornness and refusal to change that would shame a mule, Solar Viejo cherishes its traditions but doesn't shy away from the modernisation that has transformed Rioja in the past decade or two. Its ownership by the Freixenet group has ensured high levels of investment, and hence much efficiency in both the vineyard and the winery. Solar Viejo is a producer whose recent past reflects that of the Spanish industry as a whole: their commitment to innovation has been matched by solid, consistent investment, ensuring that the winds of change don't blow themselves out in the face of resistance from the old guard.

All that said, many millions of pesos have been used to produce wines that adhere strictly to the DO legislation and, as such, follow the Spanish tradition of ensuring a good degree of barrel and bottle-ageing before release. This is worth mentioning simply to highlight that if you're unfamiliar with Spanish practices, you might consider a sub-\$20 red from 2004, like the Crianza, to possibly be past its best. Remember though, all that ageing makes this a very recent release, with the winery wanting to deliver to our eager tumblers a wine that has rounded and balanced into what they always intended it to be. The great double-dip from producers like Solar Viejo is that while they are indeed ready to drink now, their structure is such that many of these superb expressions still have great cellaring potential. Best of both worlds, then.



Solar Viejo Cosecha 2006



was \$20 now \$16.90 88005

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

Cosecha simply means 'vintage'. Like so many of these Spanish reds, this offers a great deal of complexity and interest in the glass for very little outlay, reason enough to shell out a few shekels for a shifty at something different. In typical Rioja style, this has a plethora of wild fruits on the nose - strawberries, raspberries and the ubiquitous cherries - with some licorice and spice characters swimming around in the ether. The palate unrolls like a red carpet, a pulsating parade of warm plums, ripe cherries and again, the faint lash of the licorice strap.



Solar Viejo Crianza 2005

was \$25 now \$19.90 88009

BUY A CASE OF 6 FOR ONLY \$18.90 A BOTTLE

The nose opens up beautifully with Cabernet-like notes of cedar and tobacco, enriched by juicy ripe plums and dark cherry characters. The lengthy period in oak has added complex characters of truffle earthiness and cinnamon/nutmeg spiciness, all of which integrate inimitably with the plush fruit. The plushness continues on a palate that pushes its flavours and textures gently upon you. A well-honed balance of rich fruit, acid and soft tannin deliver a long mouthful that is as authentic as Crianza could be.



Solar Vigo

Solar Viejo Reserva 2001

A Leserva 2001

was \$36 now \$29.90 88007

BUY A CASE OF 6 FOR ONLY \$28.90 A BOTTLE

After a couple of years in oak and then four years bottled up down the stairs, this shows much vivacity of palate and perfume. Mostly Tempranillo, with a touch of Graciano, it offers all the depth and complexity of good Bordeaux. The palate delivers fruit, spice and baked notes in a meaty and solid fashion that begs for food. It needs game, boys; this'd be a killer with some slow-cooked duck or roasted pheasant.

PALACIOS

While the media attention devoted to these guys would suggest they're riding the wave of new kids on the block, the history of the Palacios Remondo winery actually goes back four generations. Alvaros Palacios, the rockstar winemaker who blazed a trail through the Priorato and Bierzo regions before coming to Rioja and flexing his not inconsiderable winemaking muscles, is actually here because his father, José, re-established the moribund family estate in 1945. So while the winery dates back 100 years to when there were the first inklings that Rioja might be the place to make great Spanish reds, it is Palacios Remondo's more recent history that has grabbed everyone's attention.

Alvaros took over in 2000, on the death of his father. With the passion and energy he had applied so well to turning other regions around, he vigorously transformed Palacios Remondo into the stunning success that it is today.

Much of that success is due to his pragmatism: he's not all talk, our Alvaro, and what he injected into this historic estate were practical practices that would dramatically improve the quality of the wines being made. He didn't rip it all up and start again - many of the vineyards currently under vine were planted by José in the 80s - but he did reduce yields and instil technological efficiencies that delivered results in both vineyard and winery.

Palacios Remondo

La Vendimia Rioja 2006

was \$24.90 now \$19.90 88060

BUY A CASE OF 12 FOR ONLY \$18.90 A BOTTLE

50/50 Garnacha and Tempranillo, this is an entry-level, approachable yet exotic red that delivers much punch for its price. The lifted, sweet cherry-laden fruit flavours that sing out of the glass are contained by the structurally sound Tempranillo, which ensures the Garnacha has a suitable bed to bounce on. With only 4 months in oak and without any of the fining and filtering that can strip a wine of its character, this is a good indicator of the startling quality levels this estate has been rejuvenated to.





Palacios Remondo

La Montesa Rioja 2004

4

was \$36.90 now \$26.90 88061

110W **4 L** 0 1 J 0 880

BUY A CASE OF 12 FOR ONLY \$25.90 A BOTTLE

90/100 ROBERT PARKER

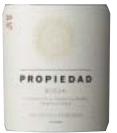
Largely Garnacha and Tempranillo handpicked from vines situated 550m above sea level and approaching twenty years of age, this sees 14 months in barrel, which here is mostly French oak, only 10% of which is new, ensuring the top-flight fruit and the unique terroir get a good showing in the final wine, which is fruit-filled, silky and satisfying.

Palacios Remondo

Propiedad Rioja 2005

was \$59.90 now \$49.90 88064

88064



BUY A CASE OF 12 FOR ONLY \$48.90 A BOTTLE

91/100 ROBERT PARKER

Propiedad has made quite a splash around the world. While the winery boasts some of the highest slops in the eastern Rioja, height certainly doesn't hinder ripening: the fruit in this offering is as flavoursome, bright and jammy as anything that the Australians can come up with. The altitude ensures the fruit doesn't bake, though, and this has a boyish swagger and charm on the palate, supported by sobering toasty oak and firm tannin. Opulent, refined and rich.



Palacios Remondo





Bordering the more famous region of Rioja, Navarra is probably more renowned for the running of the bulls in Pamplona than for its wine industry. Yet this was the seat of a kingdom that stretched from Bordeaux to Barcelona, and more importantly, was the original site of Spain's winemaking industry, with wine being produced here in the 2nd century for Roman soldiers garrisoned in Spain. 'Hey, Pablo, you've spilt some on your toga,' and other such banter rang out along the Ebro river, or so rumour has it. Now, Navarra is pullulating with heavily industrialised wineries, a leap into the future that has seen it emerge quite rapidly from its neighbour's shadow. Long known for its Rosado wines, juicily wrought from the Garnacha grape (which dominates Tempranillo in the planting stakes here), there are a number of maverick producers who are making other exciting reds from Spain's most planted variety.

The original Bodegas Ada was founded back in 1941, by a group of 53 grape growers who owned but 90 hectares amongst themselves, an early example of the co-operatives that have so dominated the Spanish wine industry. Bodegas Ada itself is located in the tiny town of Lerga, sitting some 650m above sea level. Nice views, Miguel. These kids are working with the older, bush-grown Garnacha vines (not unlike some of the smarter Barossa producers) coaxing concentrated fruit from their withered limbs. Some of these vines survived the phylloxera plague of the late 19th century, and are thus over 100 years old.

While Garnacha historically dominated plantings in Navarra, since the late nineties there has been a surge in Tempranillo, and the Ada output reflects this. There has also been less concentration on single, varietal wines and much work done in blending reds, including the combining of traditional Spanish varieties with imports such as Cabernet Sauvignon and Syrah. A region, then, on a roll and on the run, neatly bringing us back to the Minotaur dominating the Ada imagery, and for which Pamplona has been so renowned. The wines of Navarra, though, may finally cast a shadow over all those bleeding tourists and raging bulls.



Ada

Minotauro Azul 2004



BUY A CASE OF 12 FOR ONLY \$17.00 A BOTTLE

This is the modern Navarra we've been banging on about. 60-year-old Garnacha vines mix it up with Tempranillo, Cabernet Sauvignon and Merlot to make a smooth as silk, seamlessly integrated red of inordinate balance and precision. An abundance of ripe fruit aromatics are haunted by a lingering spiciness, cinnamon mainly, while a floral tinge to the proceedings ensures there is not a moment's dullness from first sip to last dip. Fresh, balanced and delicious, the US oak lends dash to the final panache. Primo.

Ada

Minotauro Rojo 2004

was \$29 now \$26 88023





BUY A CASE OF 12 FOR ONLY \$25.00 A BOTTLE

An egalitarian 50/50 blend of Tempranillo and old-vine Garnacha, this sees both American and French oak. It is a wondrously black but bright vision in your glass, while the aromas speak of dark forest floors and macerated black cherries, with touches of vanillin oak. Broad and impressive as a sweeping plain on the mesa, it is a powerful, seductive wine which you should surrender to forthwith.



Minotauro Blanco 2006





BUY A CASE OF 6 FOR ONLY \$27.00 A BOTTLE

Made from the rarely-used White Grenache variety, this has a youthful vigour that wins you over with its charm before you've even had a mouthful. The nose is packed to the top with fragrant, freshly-cut flowers, which are cut through with a limey citrus bouquet so that they seduce rather than overwhelm. It slips onto your palate with undeniable ease, and with more complexity and richness bringing up the rear, and a perfect balance of fresh fruit, acid and creamy oak.

ZIBERADEL ER O 105

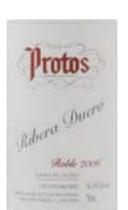
Protos comes from the Greek meaning 'first' and few would deny that these guys have been among the leaders driving rapid change in Ribera del Duero; you may well guess that it means The Duero River; indeed, it's the same river that we know famously as the Douro, which snakes through Portugal's main portproducing region. Protos base themselves in Penafiel, the area's main (yet tiny) town, and lay claim to being the first and the biggest bodega established in the area, back in 1927.

Back then, and really until the middle of the century, the Ribera del Duero was, like so much of Spain, known for producing average wine in bulk, with little thought given to the potential of the region. But a few innovators - the Bodega Vega Sicilia, and then the winemaking maverick Alejandro Fernandez - figured that the limestone soils of this high-altitude region could make scintillating, flavoursome reds.

While Tempranillo is the main indigenous red grape here, much Rosado is also produced from our old mate Garnacha. But it is the deeply-coloured and concentrated wines made with Tempranillo that have been the ones to stand out and demand attention, and Protos, through a combination of superb vineyard sites and excellent viticultural management, are making some of the most stunning wines from this grape, and this progressive region.

These are rustic reds; earthy, rich and concentrated, with an intensity and class that rivals the best Rioja, but with a terroir, and thus a style, very much their own. It is important and encouraging that a winery such as Protos continues to invest in the region; there's no shortage of money being thrown at Rioja and Jerez, and yet Ribera del Duero is now producing world-class wines.

In an area where vineyards of less than a hectare in size produce 90% of the fruit, it's no surprise that some 276 different growers are contracted to Protos. And with the winery being boldly confident in everything from its packaging to the wines themselves, it's no surprise that it owns 400 hectares of estate vineyards, giving it literally the pick of the crop come vintage time.



10

Protos

Roble **2006**

was \$24.90 now \$19.90 88072

BUY A CASE OF 12 FOR ONLY \$18.90 A BOTTLE

This lively fellow gets just over four months in French to flesh himself out, with the Tempranillo showing as a bright, cherry/berry fruit influence, mingling charmingly with hints of vanilla and a touch of toast. The sort of wine that old timers would call 'snazzy'.





Protos Crianza 2004

was \$45 now \$38.90 88073

BUY A CASE OF 12 FOR ONLY \$37.90 A BOTTLE

Once again we are in 100% Tempranillo territory, with the variety here getting a good smashing and crushing in stainless steel for fermentation before being transferred to oak for its ageing session. This one gets an even-handed 12 months in oak and 12 in bottle, a length of time that could kill lesser quality fruit. But here it still shines, cherries and plums bouncing along pleasantly, with some forward oak on the nose that translates to toast on the palate. Rounded, ready and very smart.

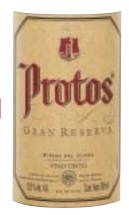
Protos

Gran Reserva 2001

was \$99 now \$79.90 88075

BUY A CASE OF 6 FOR ONLY \$78.90 A BOTTLE

100% Tempranillo, from vines that are 40 years plus. 30 months in oak and 42 more in the bottle will mean the wine will need to open up in the glass, but when it does, a cascade of berry-coffee-earthy-truffle characters come seeping out to tempt you. Aristocratic and muscular on the palate, it is round and very smooth, with an incredibly long, flavoursome, textured finish.





6:30-8:00pm, Thursday 15th May Glengarry Victoria Park, 118 Wellesley St West Featuring our incredible new Spanish wine range along with music, cheese, paella, & tapas prepared by Dida's Kitchen

\$19.90

\$53.90





Alvaro Palacios helms the family vineyards at Palacios Remondo, but he also has vineyards in Priorat, an isolated D.O. zone in the Cataluna region. He planted the first of these in 1990 after a period at Château Petrus, aiming to make wine that sits between Grange and Petrus. Most would agree he's achieved this aim.

Priorat is a region of searingly hot sun on unforgiving, stony soils, in which Garnacha has traditionally thrived. It has to be said that Alvaro has possibly created the world's greatest Garnacha-based wines there, expressions that have raised eyebrows in the wine press and beyond. From the steep slopes south-west of Barcelona, deep in Catalan territory, and from vines planted between 1900 and 1940, Alvara has constructed a number of wines that have cemented his reputation as a man who knows no boundaries.

L'Ermita is touted by many as Spain's finest wine, an extraordinary claim, but one that seems to be broadly agreed upon by drinkers and the wine media alike. Parker called it 'an exceptionally impressive and expressive wine,' slinging 98/100 in its direction. Amazingly, we'll all have a chance to see what the hype is about as Glengarry will be landing a small parcel of this stunning wine later in the year.

But for now, we have Les Terrasses to give us a window into the extraordinary wine that Alvaro Palacios has coaxed out of this long-neglected region.



Grove Falacies

Alvaro Palacios

Les Terrasses Priorat 2005



was \$59.90 now \$49.90 88066

BUY A CASE OF 12 FOR ONLY \$48.90 A BOTTLE

93/100 ROBERT PARKER

A great introduction to the region and to Alvaro's vision, this is an opulent wine, densely coloured and wonderfully perfumed. Blueberries, kirsch and licorice-tinged cherries dominate the intense nose, while the palate is weighty, rich and generous, a supple hedonistic trip through sweet, ripe black fruits. Earthiness and spice add further layers of complexity and intrigue to an already ultra-classy wine.

EX20 ESCENDIENTES

And then there were two. Having cemented an outstanding reputation with his own winery, Alvaro Palacios decided to join nephew Ricardo Pérez Palacios in Bierzo, way up in the north-west. Both were insistent that the native Mencia grape was capable of producing far greater wines.

When Alvaro and a few other mavericks rode into Bierzo in the late 1990's, fashionable it was not. The area was, in winemaking terms, drawing its last breath; but as he has done so successfully in Priorat, so Alvaro did in Bierzo, raising the region from the dead and proving that it could deliver interesting, expressive, high-quality wines.

The 'Descendientes' (of Alvaro's father José) set out to make a generic style, what they call a flagship, village-type wine, grown on old vines near the town of Corullón. The wines previously produced in the region were quaffable, thin, anodyne reds, mostly grown on the fertile valley floor. Alvaro and Ricardo's intense expressions, claimed from the steep slate hillsides, bear no resemblance whatsoever to those old-style Mencia wines.

They proved that the Mencia grape can produce balanced, fruit-forward wines, thriving as it does in the harsh slate and granite soils of the region; the stresses on the vine translate into concentration and intensity of flavour in the fruit, some thing Alvaro and his nephew have harnessed to great effect. As in Priorat, Alvaro deliberately went against traditional practices and the long-standing styles that existed to produce something quite new and utterly brilliant. And we've brought them to you. Perfect.

Descendientes de J. Palacios Pétalos Bierzo 2006







BUY A CASE OF 12 FOR ONLY \$34.00 A BOTTLE

91/100 ROBERT PARKER

This has a rather fetching savoury meat/pepperoni/delicatessen character to it that is not a million miles from what you'll find in some of the more rustic Southern Rhône reds. An opulent style, it's chewy and fleshy, with lashings of jammy black fruits tied to a solid mast of acid, providing balance and sensibility in amongst the sensuous, hedonistic qualities of this spicy, seductive and salacious Spanish offering.



Descendientes de J. Palacios Villa de Corullón Bierzo 2005



was \$89 now \$69 88068



BUY A CASE OF 12 FOR ONLY \$68.00 A BOTTLE

Coming off a single vineyard, Fontelas, and vines that are 65 years plus, this is a meaty, concentrated, stylish red with the sort of fruit-driven charm and finesse you start to expect from any wine with the Palacios name attached to it. This has the preserved fruit aromas typical of ancient vines, tinged and coloured with tobacco and far eastern spices. It seems to take forever to get to the core of the wine, so dense is its structure, but the trip, through layers of 11 fruit, earth and spice, is half the fun. Gamey, intense and focused.

SPAINS!

PENEDES

Cava (Catalan for cellar) is produced via the méthode traditionnelle, and is by far Spain's biggest wine export, hardly surprising since the quality, as these two wines clearly demonstrate, is excellent and represents outstanding value.



Cava Brut NV

was \$13.90 now \$9.90 85

BUY A CASE OF 6 FOR ONLY \$8.90 A BOTTLE



Friexenet

Cordon Negro Brut NV

was \$13.90 now \$10.90 85010

BUY A CASE OF 12 FOR ONLY \$9.90 A BOTTLE

JEREZ VALDESPINO

The word 'sherry' is merely an English corruption of the word 'Jerez', the region in southern Spain where this global phenomenon is produced. There are two main categories: dry or 'fino' styles, where the liquor ages under the influence of a film-forming agent known as 'flor' and the dark, rich, full style known as oloroso. All the names associated with sherry become less confusing when you break it down a bit. The most commonly used ones simply refer to the weight of the sherry being produced, and from lighter to heavier they go something like this: Manzanillo, Fino, Amontillado, Oloroso, Pale Cream, Cream and so on.

Valdespino have been producing sherry for six centuries, and while we don't have on file the exact date of their first bottling run, we can report that in the late 13th century, a Spanish knight, one Alonso Valdespino, was granted 30ha of land in the region, and a bodega was born. The family house themselves in some of the most beautiful and ancient buildings in the city of Jerez. Their taste in architecture carries over into their production techniques; tradition is key here.

While their extraordinary range of sherries have become popular globally, Valdespino have deliberately restricted their production levels in order to preserve quality. Valdespino wines are actually bottled to order, a remarkable and slightly defiant act in the fast-track, bottling-line world of the 21st century. 85% of their production is fermented in wooden casks, another rarity, which means the sherry expressions they produce are unique in style. They offer the experienced drinker a step up in character and quality from the product mainstream bottling houses produce. For those new to the delights of sherry, you are starting your journey with one of the most respected producers in Spain.

Valdespino Deliciosa Manzanilla Sherry 375mL

\$18.90

BUY A CASE OF 12 FOR ONLY \$17.90 A BOTTLE

This has plenty of colour for a Manzanilla, typically at the lighter, cleaner end of the flavour spectrum. It's weightier than most Manzanilla styles, more like a fino-amontillado (if you want to impress your friends at dinner parties). Impress them by serving this, slightly chilled, with a lightly-grilled fish dish, and let the crisp, herbal freshness of the sherry get your palate to stand to attention like nothing else can.



Inocente FINO BILLETINO BILLET

Valdespino Inocente Single Vineyard Fino Sherry 375mL

was \$23 now \$19.90 89827

BUY A CASE OF 12 FOR ONLY \$18.90 A BOTTLE

This is a stunning expression, which I've seen described more than once as 'the best fino on the market.' Rarely, it's a single vineyard wine, coming from the Macharnudo district, the wine barrel-aged in American oak, giving it a fuller body than most finos without compromising its searing dryness and clean, crisp flavours. Matured under flor for eight years, it has a delicate yet pungent nose and a weighty, complex palate. Lightly chilled, it is a brilliant aperitif, especially if served with wee morsels of exquisite smoked fish.

Valdespino Pedro Ximenez Fino Sherry 375mL

was \$26 now \$22.90 89826





Made from Pedro Ximenez grapes left out to dry in the hot sunshine after harvest, in a fashion not dissimilar to Italy's Amarone styles. The drying intensifies the sugars and evaporates any water in the grapes themselves, leaving an intense, sweet, raisiny-looking fruit with which to make this extraordinary sherry. The palate is a viscous, unctuous proposition, lusciously sweet but with some moderating acidity.





Valdespino Oloroso Solera 1842 Rich Sherry 375mL



was \$43 now \$39.90 89831

89831



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

A blend of very old sherries drawn off in minute quantities from individual solera (barrels), the Oloroso style develops without recourse to flor. Fortified to around 18% alcohol, Oloroso intensifies in flavour, character and colour as it ages in barrel. This baby has spent 25 years in barrel, and as such is a super-intense style, with concentrated flavours and aromas ranging from orange peel through chocolate, raisin and figs to a nutty and very extended finish.

ERTA

Another forward-looking winery combining the modern with the traditional, a phrase that seems to be a necessity for anyone and everyone making an impact on the Spanish industry at the moment. Located near the historic town of Cadiz, this winery turns so many rules on its head that the word innovation seems woefully inadequate. In a region devoted to producing Spain's gift to the wine world, sherry, Vincente Taberner, who does happen to be a partner in a sherry bodega (Fernando de Castilla), has set up a most ambitious project. The location of his stunning-looking winery is in the hills to the north-east of Cadiz, known as the Arcos de la Frontera, an appropriate spot for the name alone, for this is a man at the very frontier of red winemaking in Spain.

There have always been vines planted in the region, and fruit for that matter, but Vincente felt that the area was in no way reaching its potential. The sandy, clay, chalky soils, the huge diurnal variations that mean the fruit bakes in the day's heat then cools and collects flavours at night, convinced Vincente to plant some vineyards in 2002 and, as they say, see what came up.

His total estate covers 91 hectares, 75 of which are currently under vine. The plantings make interesting reading; 60% Syrah, 20% Merlot, 10% Cabernet Sauvignon and 10% Tinta de Rota, a local variant of the Graciano grape which makes use of itself in Rioja. While you'd expect the region to be steamingly hot, and therefore exclusively sherry country, this is actually one of Spain's wettest regions, due to its proximity to the Atlantic. So poor soil, high rainfall and then searingly high temperatures for a few months every year will produce what, exactly?

The shyly named Taberner and Taberner #1, as it happens. These 100% Syrah wines have won worldwide acclaim, being nothing like anything Spain has produced before. With the experimental use of new oak and the high alcohol content, these are reds that have commanded attention even when the phrase 'new winery out of Spain' is starting to sound a tad drab.

Much like a Super-Tuscan, this wine sits outside the D.O. rules; well outside, as it happens, and normally you'd just have to take our word, and Robert Parker's, for how good it is. But we have secured some Taberner, and it is an opportunity not to be missed.



Huerta de Albalá Taberner Vino de la Tierra de Cadiz 2005



BUY A CASE OF 12 FOR ONLY \$38.00 A BOTTLE

92/100 ROBERT PARKER

There's a certain wild animal/farmhouse scent to this beast that brings to mind some of the earthier Châteauneufdu-Pape wines. This savoury, slightly leathery character rides an intense wave of alcoholic heat with concentrated flavours of blueberry, blackberry and cherry. Spices, (cloves mainly) tantalise the tongue, while the weighty, meaty texture seduces the rest of you. It's silky yet full-on, weighty and powerful, with a structure that would suggest a ten-year lag in the cellar would be lapped up comfortably. If it was French, it'd be over a hundred notes, for sure.



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



Clifton Road

Hawkes Bay Sauvignon Blanc 2007

was \$12.50 now \$9.90 18007

People sometimes consider that for a wine to be impressive it must have a French label. Or, for a wine to have dramatic impact it must be priced similarly to a luxury motor vehicle. But this Clifton Road Sauvignon is both impressive and remarkable, and not for the reasons above. It's a great glass of Sauvignon Blanc, brimming with citrus and with all that varietal gooseberry and passionfruit punching through on a palate that's as rich as it is long. Incredibly affordable, yet reliably consistent. Unpretentious, delicious to drink and great value. Magic, really.

Wally's Hut
Cabernet Merlot 2006

was \$13.90 now \$9.90 28431

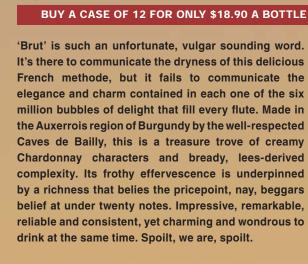
The dissertation above on remarkability, were there such a word, equally applies to Wally, in whatever varietal guise he is clothed. This month's offering is the Cabernet Merlot, a sweet berry-jam experience of considerable charm and delight. The justification for Wally's repeated appearance in this particular column is that the wines are so consistent, really; so popular, drinkable and reliable that we think you should always have a case or two lurking around the house. At this price, you won't even need chewinggum tax cuts to help the Visa go through.



Brut de Charvis

French Méthode Traditionnelle Brut **NV**

was \$22.90 now \$19.90 43013





What's On | G

May 2008

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

Thursday 15th May

Spanish Fiesta, Auckland: join us for a real Spanish Fiesta where we show off our incredible new range of Spanish wines. With Spanish cheese, paella, music & festive activities 6:30pm-8:00pm Glengarry Victoria Park Cost: \$10 per person (redeemable on purchases)

Monday 19th May

To Decant Or Not To Decant: we investigate the merits of decanting, using the same wines served decanted over time vs straight from the bottle

6:30pm Glengarry Victoria Park, 118 Wellesley St West Cost: \$35 per person. Bookings required

Wednesday 21st May

Spanish Fiesta, Wellington: join us for a real Spanish Fiesta where we show off our incredible new range of Spanish wines. With Spanish cheese, paella, music & festive activities 6:30pm-8:00pm Glengarry Thorndon, 232 Thorndon Quay Cost: \$10 per person (redeemable on purchases)

Thursday 22nd May

Glengarry Malt Whisky Tasting Club: Malt & Cheese with Martin from Canterbury **Cheesemongers and Whisky Galore's Michael Fraser Milne**

7:00pm Glengarry Victoria Park, 118 Wellesley St West Cost: \$55 per person. Bookings required

Friday 23rd May

The Wines and Foods of Spain: we pair up our exciting new Spanish wines with food from Dida's Kitchen

7:30pm Dida's Food Store, 54 Jervois Rd, Herne Bay Cost: \$65 per person. Bookings required

Tuesday 27th May

Spain's Hidden Treasures: we take a look at our exciting new range of Spanish wines

6:30pm Glengarry Courtenay Place Wine Club Paramount Cinema Building, 27 Courtenay Place Cost: \$30 per person. Bookings required

Tuesday 27th May

Aromatics of the World Tasting

7:00pm Glengarry Herne Bay, 54 Jervois Rd Cost: \$35 per person. Bookings required

Wednesday 28th May

Spain's Hidden Treasures: we take a look at our exciting new range of Spanish wines

7:00pm Glengarry Newmarket Wine Club 22 Morrow Street Cost: \$15 per person. Bookings required

Thursday 29th May

The Best Wines of Spain: if you consider yourself a student or aficionado of international wine styles, you won't want to miss this; come along and sample some of the best wines Spain has to offer

6:30pm Glengarry Victoria Park, 118 Wellesley St West Cost: \$45 per person. Bookings required

Monday 2nd June

Spain's Hidden Treasures: we take a look at our exciting new range of Spanish wines

7:00pm Glengarry Devonport Wine Club Cnr Clarence St & Wynyard St Cost: \$15 per person. Bookings required

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A Taste of Spain \$150 69404

Six outstanding Spanish wines in a wooden box Protos · Solar Viejo · Huerta de Albalá Marqués de Cáceres · Valdespino · Ada







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

James Boag's Premium Lager 375mL

6-Pack \$13.90 91735

Launceston, Tasmania. Not an address that seems connected with anything particularly world-changing, or even scandalous. But it is home to the massive brewery complex that houses James Boag and Sons, a beer brand that traces its glory back to the mid 1800's, when it was founded on the banks of the Esk River in Launceston town. While their website is littered with the usual sepia-toned remembrances containing men with huge walrus moustaches, this is a very modern company that makes a wide range of mighty fine bevies. Tasmanian hops and local water ensure a cleanness of flavour and depth of character often missing from the more mass-produced Aussie beers, while a century plus of tradition and craft mean they're a flawless array of foaming delight.







In 1859 Jules Duval and Edouard Leroy merged their companies and established Champagne Duval-Leroy, family-owned to this day. One of the largest vineyard owners in all Champagne, Duval-Leroy is based in Vertus, in the Côtes du Blanc, where it has vineyards in all the Grand Cru villages. After the sudden death of her husband, Carol Duval-Leroy assumed control of the company in 1991. Like other legendary 'Champagne widows' she has overseen a gradual transformation of the company. Her progressive approach has re-established this family firm as a major rival to the Grand Marques. It is ranked in the top 15 Champagne houses with good reason; in a recent blind tasting including all the Grand Marques, Duval-Leroy took top honours, illustrating that one need not buy a famous label to enjoy premium Champagne.

47320 **Duval-Leroy**Fleur de Champagne Brut NV **\$74.00**

47322 **Duval-Leroy** Rosé de Saignée Brut NV \$99.00

47321 **Duval-Leroy** Brut Vintage 1996

\$99.00

47323 **Duval-Leroy** Femme de Champagne 1996 **\$244.00**



Meukow Vanilla Cognac Liqueur 700mL

\$84

In the 1850's, Auguste-Christophe and Gustave Meukow were sent by Tsar Nicholas II of Russia over to France to source some decent cognac for the royal household. No pressure, Gus, of course. But we know where your family live. Long story short, they made their own, and the brand, while not huge by any means, remains a much revered producer to this very day. Indeed, Drinks International recently voted Meukow 'Brand of the Year' which, when you consider the Absoluts, etc. of this world, is no small feat. Making a range of traditional cognacs hasn't stopped the kids keeping it current, and this rather delish VS Vanilla is an exhilarating combo of traditional cognac with a silky vanilla character to the fore. They don't come much smarter than this, after a hard day watching the ticker tape.



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Wally's Hut

Shiraz 2007





Saint Clair

Marlborough Chardonnay 2007





Tatachilla Keystone

McLaren Vale Grenache Shiraz 2002



a taste of France

A monthly selection of affordable French wine from our extensive range

Laroche

Vin de Pays Merlot d'Oc 2006

was \$19.90 now \$15.50 48539

BUY A CASE OF 12 FOR ONLY \$15.00 A BOTTLE

For generations the south of France was the source of cheap, undistinguished wines, but the creation of the Vin du Pays appellation has dramatically changed all that. The beneficial growing environment has attracted reputable producers like Laroche, who have reduced cropping levels and introduced modern winemaking techniques, in the process transforming the wines of the region. This fruit-driven Merlot is a brilliant example of that trend. The wine is alive with ripe mulberry, plum and cherry aromas and flavours supported by understated spicy oak. Irresistibly smooth in texture, it is outstanding value.



Paul Jaboulet

Côtes du Rhône Selection 2006

was \$21.50 now \$16.90 45317

BUY A CASE OF 12 FOR ONLY \$15.90 A BOTTLE

This has been remarkably consistent over the last half dozen vintages. No doubt that is attributable to the company's 200-year experience in the region and their access to its premium vineyards. The 2006 is a blend of Syrah and Grenache that has been traditionally fermented and matured. A deep ruby wine with flashes of cerise, it has a spicy/peppery/cassis-influenced bouquet. The palate is richly flavoured with assertive fruit flavours wound around a firm structure, complemented by a smooth texture and a long, tasty finish.



Arrogant Frog Ribet Red Cabernet Sauvignon Merlot 2006

was \$19.90 now \$16.90 43961

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

The label with the jaunty frog wearing a wide grin jumps off the shelf, just as the wine itself leaps out of the glass. The Arrogant Frog brand was created by Jean-Claude Mas, whose family have tended vineyards in the Languedoc for generations. Jean-Claude has embraced modern technology to produce wines that express their Languedoc origins with New World attitude. This is a stylish, well-proportioned red with seductive ripe berry and plum aromas nicely dusted with spicy notes, while the fruit-driven palate is silky smooth, well structured and satisfyingly long.



Gisselbrecht

Alsace Riesling 2006

was \$21.90 now \$18.90 41210

BUY A CASE OF 12 FOR ONLY \$17.90 A BOTTLE

With winemaking credentials that date back to the 17th century, some excellent vineyard holdings and regional connections developed over generations, the Gisselbrecht family are able to source first-class fruit. With fruit from villages surrounding Dambach la Ville in the heart of Alsace, the wine's primary aromas reveal floral, minty nuances that develop to display apple, spice and mineral. The palate is finely structured, graceful and elegantly balanced, while the flavours suggest apple, quince and hints of musk, all beautifully focused by a streak of citrus that adds freshness to the finish.



Georges Duboeuf

Juliénas Cru du Beaujolais 2006

was \$23.50 now \$19.90 42923

BUY A CASE OF 12 FOR ONLY \$18.90 A BOTTLE

Juliénas AC, decreed in 1938, is one of the ten 'Crus' of Beaujolais. The wine's name is said to have derived from Julius Caesar due to its characteristic strength, fortitude and deep purple hue. The wine was made from Gamay grapes grown in selected vineyards bearing older, well-established vines. It has a bouquet evoking strawberry, blackberry, violet and floral aromas, and a robust, vivacious mouthfeel that displays juicy berryfruit flavours and an underlying sappy freshness.



Josmeyer

Alsace Pinot Gris 2005

was \$46 now \$39.90 46518

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

Josmeyer was founded in 1854 by Aloyse Meyer and is still operated by his descendants. The company owns 25 hectares in 42 separate vineyard parcels of the Haut-Rhin. Nearly 90% of Josmeyer's wines are produced from their own biodynamic-operated vineyard holdings. This is a straw-coloured Pinot Gris with complex aromas of wild flowers, orange blossom, honeysuckle and ripe tropical fruit. It has a medium-weighted palate with an intriguing feel that underscores the rich fruit flavours. Beautifully balanced, with a deliciously long, fresh finish.





Each month, discover the value and style of Italian wines



Lapaccio Primitivo Salento IGT 2006

\$15.90 ₆₆₀₂₃

BUY A CASE OF 6 FOR ONLY \$14.90 A BOTTLE

Winemakers the world over have bowed to fashion trends and uprooted their native vines in favour of international varieties. In general, the Italians have resisted this trend and preserved, with their native varieties, their distinctive varietal and regional wine characters. This wine was produced from the native Primitivo variety grown in the heel of Italy, Salento. It is a gentle giant, broodingly dark and with an intense bouquet revealing Morella cherry and cassis aromas supported by spicy nuances. The ripe berry and plum flavours are enhanced by a twist of spice, some understated oak and a fine tannin structure.



MASQUA

Bonizio Sangiovese IGT 2006

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

Autumn delivers up a mixed bag of weather, and it can be hard to decide what foods and wines to choose. This is a particularly versatile and food-friendly wine, well-suited to both lighter and heartier fare. At this price, it's worth buying by the case. Sourced from the Maremma region in south-east Tuscany, the Sangiovese grapes were fermented and matured in tank. The deeply-coloured wine boasts ripe cherry and violet aromas with an earthy hint in the background, while the well-proportioned palate is distinguished by a vinous, juicy, berry character given focus and depth by the mellow tannin structure.



Bolla Chianti DOCG 2006

was \$18.90 now \$16.90 62562

BUY A CASE OF 12 FOR ONLY \$16.50 A BOTTLE



Pasqua villa Borghetti Valpolicella Classico DOC 2006

was \$21 now \$16.90 66017

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

Valpolicella is another style where Italian winemakers have stuck to tradition and continued to use the native Corvina, Rondinella and Corvinone varieties to retain the style's distinctive aromas and flavours. The varieties were harvested from the Villa Borghetti vineyard located in the heart of the Classico region of the Valpolicella. Traditionally fermented and matured in oak barriques for up to eight months and aged in bottle for seven months, it has a violet-strawberrycherry-scented bouquet and a lively, spicy palate with hints of spice and vanilla. Well structured and balanced with a long, tasty finish.

Bolla

Torralta Prosecco di Conegliano DOC NV

was \$22.90 now \$19.90 62566

BUY A CASE OF 6 FOR ONLY \$19.33 A BOTTLE

The gentle Prosecco is an ancient variety praised by the Romans as the source of Pulicinum, a still wine and the favourite of the Empress Livia, wife of Octavian, who believed that the wine had great therapeutic properties. This seductive sparkler has a gentle and persistent stream of bubbles, and a hint of almond that enhances the scent of apple and pear on the nose. On the palate, the wine shows excellent balance, with well-defined fruit flavours enveloped in a creamy mousse and finishing on a clean, refreshing note.





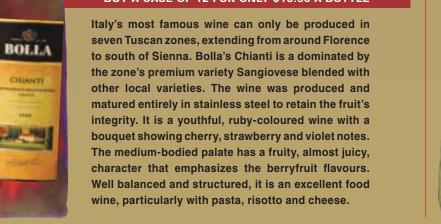
Santa Margherita

Valdadige Pinot Grigio DOC 2006

was \$28 now

BUY A CASE OF 12 FOR ONLY \$22.00 A BOTTLE

The cool climate of north-eastern Italy's hilly region is particularly well-suited to the aromatic varieties. In the 1960's, Santa Margherita was the first Italian winery to apply modern white winemaking techniques and so revolutionize the way that Pinot Grigio was vinified in Italy. The new style was a hit, and became a favourite in Italian restaurants around the world. This is a pale, straw-coloured wine with distinctive spicy apple and mineral aromas. The balanced palate opens on a pipfruit note and develops through the mid-palate to show spicy nuances, finishing up with a fresh, lively edge.







teature Winery

Fairhall Downs

The labels of Fairhall Downs proudly proclaim their status as the Small & Smith Family Estate, leaving no doubt that the winery is a family-operated business. Jill and Ken Small abandoned sheep and crop farming in Southland to purchase an 8-hectare block of land in Marlborough's Fairhall River Valley. In 1982 they planted their first vines and established Fairhall Downs Estate.

Two years later they formed a partnership with their daughter Julie and sonin-law Stuart Smith. Initially the company sold its grapes to established wineries, but in 1996 they launched the first Fairhall Downs Sauvignon Blanc. The rest, as they say, is history, and today the company is one of the most respected in the region.

Fairhall Downs relocated to their 32-hectare vineyard on Wrekin Road, at the head of Marlborough's Brancott Valley. The vineyard's free-draining, wither silt loam over clay soils enjoy low rainfall and a warm, sunny climate ideal for viticulture.

The family has set itself very strict standards, starting with the vineyard. Stuart, a passionate viticulturist, explains, 'All our wines are estate-grown. We don't buy in grapes; we select the best for our wines and sell the rest off. We believe that taking short cuts will cost you in the end. Ken and I have consistently employed vineyard practises that involve careful pruning, trimming and leaf plucking in order to maintain the level of low-cropping, premium quality grapes.'

The wines are made with an equal attention to detail, an uncompromising approach to quality that has consistently earned the family gold medals and trophies for a succession of vintages. Their flagship Sauvignon Blanc has won an impressive number of national and international awards, including Gold Medals in London, San Francisco and Sydney. The Pinot Noir, Pinot Gris and Chardonnay have also tasted their share of competition success. Fairhall Downs are well established in overseas markets, with 70% of their wines exported to North America, Europe, the U.K. and Singapore.

The Small & Smith dedication to producing world-class Marlborough wines that have the distinctive signature of their terroir has earned them the regard of their peers. Recently, Stuart was elected president of the New Zealand Grape Growers Council, and in December 2007, New Zealand Wine Grower Magazine named him New Zealand Personality of the Year.



was \$19.90 now \$16.90 12797

BUY A CASE OF 12 FOR ONLY \$15.90 A BOTTLE

There is a lot more to this beautifully conceived wine than your typical incarnation of Marlborough Sauvignon Blanc. Fermented on indigenous yeasts in a combination of tanks and seasoned French oak barriques, it was lees-aged for four months to add greater dimension. It is a bright, greenish-tinged wine with a coiled up bouquet that bounces out the moment the bottle is unscrewed. Moderately complex, the nose and palate display an abundance of ripe, citrusedged tropical fruit aromas and flavours balanced by a swish of lime.



Fairhall Downs Single Vineyard Marlborough Pinot Gris 2007

was \$25 now \$19.90 12798

BUY A CASE OF 12 FOR ONLY \$18.90 A BOTTLE

Decanter Magazine's Steven Spurrier rated Fairhall Downs' Gold Medal 1999 Pinot Gris as the best New Zealand P.G. he had tasted. Since then, Fairhall have been one of the most consistent producers of the varietal. From the superb 2007 vintage, this is a dry style, with a glossy appearance and a finely-scented nose that evokes spice-edged, quince-like aromas and a flicker of honeysuckle. The succulent flavours of melon, quince and spice merge together with rich complexity.



was \$29.90 now \$24.90 12298

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

The glow of this wine promises richness, and that is just what it delivers. Made from hand harvested, estate grown Chardonnay grapes, it was barrique fermented and lees aged for nine months. It is a glossy, golden wine with an enticing bouquet of peach and grapefruit aromas supported by understated oak. The palate has a textural mouthfeel that complements the ripe and bountiful fruit flavours. Harmonious and complex, it is nicely balanced by a crisp citrus edge at the finish.





Fairhall Downs Single Vineyard Marlborough Pinot Noir 2007

was \$34.90 now \$29.90 12299

BUY A CASE OF 12 FOR ONLY \$28.90 A BOTTLE

Fairhall Downs has had a remarkable run of success with Pinot Noir. Their 2004 and 2006 Pinots have won numerous accolades and gold medals, and like its predecessors, this latest release has been made meticulously to express its origins. It is a healthylooking, purple-tinged wine with a superbly fragrant nose of cherry moderated by mushroom and spice. The complex palate has tiers of lingering, ripe-tasting berryfruit flavours mingling with spicy oak and complemented by a suave texture.



EATRHALL

SLENGARRY

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

Dog Point

Marlborough Sauvignon Blanc 2007

was \$27 now \$25 18390

A ripe-tasting Sauvignon from the excellent 2007 vintage, this has classic varietal mineraledged tropical fruit aromas and flavours, with some citrus nuances providing a zippy finish.



Villa Maria Cellar Selection Marlborough Pinot Gris 2006

was \$25.50 now \$21.90

A concentrated wine with alluring spicy pear and apple aromas, a weighty mouthfeel and a fresh, lively, lime-accented finish. Harmonious and poised, it's an ideal food wine.



Akarua Cadence Central Otago Pinot Noir 2006

was \$40 now \$35 10186

A seductive, fruit-driven Pinot with fragrant cherry-plum aromas enhanced by the chocolate nuances on the nose. Elegantly structured, with some supple tannins and a long finish.



Cookoothama Darlington Point Shiraz 2006

was \$19.90 now \$17.90 21038

An excellent-value Australian Shiraz; the ripe currant and cherry aromas and flavours are supported by hints of spice and oak. Full bodied and satisfyingly long in flavour.



Jules Taylor
Marlborough Pinot Noir 2007

was \$31.90 now \$29.90 12418

With a Gold Medal from the Royal Easter Show already under its belt, this superb young Pinot is already drinking well. Impressively structured, with great depth of ripe fruit flavours.



Château Mont-Redon Côtes du Rhône 2005

was \$30 now \$24.90 41419

A deep violet wine with dark berryfruit aromas and a full, succulent palate. It harbours a hint of leather that's supported by supple tannins and enhanced by a persistent, spicy aftertaste.

Dusky Sounds 12 Degrees



Kim Crawford Briant Vineyard Gisborne Viognier 2007

was \$25.90 now \$24.90 11663



Marlborough Sauvignon Blanc 2007 was \$16.90 now \$14.90 12500

A classically-styled Sauvignon that opens on a pungent, citrus-influenced note combining with gooseberry and mineral. Beautifully fresh, it has a fleshy edge and a crisp, flavoursome finish.



**** / TOP VIOGNIER, CUISINE MAY 2008

A stylish and balanced wine with creamy, spicy peach and tropical fruit flavours and a bright, fresh finish.



Ti Point Hawke's Bay Chardonnay 2007

was \$19.90 now \$16.90

Distinctive Hawke's Bay Chardonnay dominated by ripe tropical fruit characters on the nose and palate. It shows lovely balance and depth, finely integrated oak and a creamy texture.



Sacred Hill Gimblett Gravels
Hawke's Bay Syrah 2006

was \$21.90 now \$19.90 18365

This boasts an aromatic nose of plum, raspberry and vanilla, while the balanced palate has good $depth, a \, smooth \, mouth feel \, and \, a \, smart, lingering$ finish. Superb value.





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Hawkes Bay Chardonnay 2006

Trophy & Gold Medal at the 2008 Royal Easter Show Wine Awards.

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Church Road Reserve

Hawkes Bay Viognier 2007

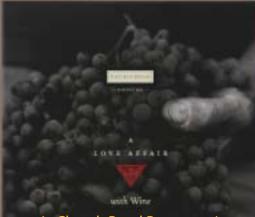
\$32.00

Church Road Reserve

Hawkes Bay Cabernet Merlot 2005

Gold Medal at the 2007 Air New Zealand Wine Show Gold Medal at the 2007 NZ International Wine Show Trophy & Gold Medal at the 2008 Royal Easter Show Wine Awards.

\$32.00



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\$36.00

