

Evendan Drinking

### Hanging Rock Merlot 2004

### was \$15.95 now \$12.95

In a location once mostly remembered for being the site of a fictional picnic where lots of folk ran around going, 'has anyone seen Porleene ... ?' the Hanging Rock Winery has forged a far more worthwhile reputation for Australia's coolest climate district with their distinctive and distinctly drinkable still and sparkling vinos. This brilliantly bright and mischievously-priced little red gives you a wave of berryfruit flavours balanced by gentle spice. Warm, mouthfilling and dead easy to drink, it's worth acquiring by the ute load.

#### Lake Chalice Marlborough Sauvignon Blanc 2004



2004 was the year the local industry threw its potty into the sea and got into short trousers. Yip, we did some growing up. Great vineyard returns and new sites coming onstream meant not just mucho vino, but mucho great vino. After being Sauvignon-starved a bit of late, to get a wine this good and to snatch it for less than \$15 is a miracle of biblical proportions. Passionfruit/gooseberry flavours are skeined with some silvery mineral and citric lime characters. Finishes long and clean with a refreshing, irresistible zing.

#### Saint Clair Marlborough Unoaked Chardonnay 2004

was \$17.95 now \$14.95

If you take something out, what are you going to put in? Oak normally provides some texture and weight (like an Argyle jersey) so without it, wouldn't there be something, like, *missing?* Not here, Greer. This is a round, ripe, complete wine; no holes anywhere, no sir. It has flavour - white peaches and stonefruit mainly - and texture to spare. Almost pushy in its exuberance, with some ginger crunch biscuit notes adding complexity, it finishes with a length that's astonishing and an enthusiasm that's contagious.



### Rongopai Sauvignon Blanc 2004

was \$16.95 now \$11.95

An unashamedly 'northern' style of Sauvignon, this flickers its tricky tail down a tropical road, as opposed to the herbaceous route so often taken by our southern brothers. No problem ripening fruit in '04; in fact for balance, they've brought 10% Semillon into the mix which keeps it lively, gives it a cheeky little limey note and just adds to your not inconsiderable pleasure. Still crisp after a couple of years in our temperature-controlled superyacht cellar, this is ready, round and just plain yum yum pig's bum, as they say in Pokeno.



ENGARR A whole bunch of our customers are already enjoying the benefits

of owning a Glengarry Card. If you too would like to avail yourself of exclusive pricing, regular offers, spot prizes, monthly incentives, invitations to wine tastings and much more, just contact us and we'll deliver you your own card, free of charge.

#### G this month

Look out for the Glengarry Card 'G' Icon alongside products in this Wineletter. Buy any of those products instore or online using your Glengarry Card, and go in the draw to win a 2-day Hawkes Bay Winery Tour for two.

Holding a Glengarry Card entitles you to discount prices every time you shop at a Glengarry store, and is available to anyone over 18. JOIN NOW! To get your Glengarry Card, register online at www.glengarry.co.nz or fill out the back page of this publication and freefax it to 0800 106 162, or just call us on 0800 733 505. Simple, huh?



The latest incarnation of the Glengarry Wineletter has proved to be by far the most popular. The increased frequency (yep, we're monthly) the range of wines and prices and the variety of offers seem to have broad appeal. We really want there to be something for everyone, and it would appear that we've achieved this lofty aim; we are going all out to match the success of the first new-format Wineletter, and will continue to make it as fun, innovative and on the money as we can.

The weather just keeps on keeping on, and so we've assembled a fine selection of rosés for what appears to be a burgeoning audience. Great that this often overlooked style of wine is finally getting the recognition it deserves. Of particular delight to us is that Goldwater are celebrating the 20th anniversary of their existence on Waiheke, an event we commemorate with our feature on page 4.

Our association with the envelopepushing Michel Laroche has always been a source of great satisfaction to us and in this issue, we see him tackle the thorny issue of screwcaps and come up grinning. Michel is the first French winemaker to adopt a screwcap closure for wines right up to Grand Crus level, a brave move that others are watching with interest. They watch, he just does of course, and if you really want to preserve the delicate terroir of Chablis in a bottle, what better way to do it?

We're also delighted with the response to our page 15 case offers. The big names, their best wines, and a 'keep it fresh' policy means you get a real mix of the best available each month, in a variety of options that allow you to suit yourself. Because yes, this is all about you. And you have shown yourselves to be adventurous, innovative and interested in the world of wine. So, our main aim: that you open up the Wineletter and enjoy yourselves! Fire a copy to your mates - they'll thank you for it. With wine, hopefully!

Have a great month.





delivery ontime, everytime, anywhere gift packs for all occasions functions we cater for it all sale and return by arrangement glassware loan/hire wine, beer, spirits, beverages advice on everything wine related monthly offers hot and exclusive! fun and education we're known for it; it's fun! sending overseas we know how to get it done credit accounts ioin us!

#### auckland

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20th ANNIVERSARY

This is a significant year for both Kim and Jeanette Goldwater and New Zealand winelovers; it is twenty years since they released the first wine from their Waiheke Island vineyard. Their arrival signalled the first attempt to make serous wine from vinifera grape varieties. In 1978 they planted the first Cabernet Sauvignon vines on their Putiki Bay vineyard, pioneering the modern era of winemaking on Waiheke. "When we first bought land on Waiheke, the wine trade thought we were mad," recalls Kim. "They told us that you couldn't grow grapes that close to the sea, but I had seen them growing virtually to the water's edge all around the Mediterranean coastline. So we went ahead and bought a twoacre block in 1977 on the hills above Putiki Bay"

Kim's reference to the Mediterranean is significant because it was while he and Jeanette were living in Madrid in the 1960's that they fell in love with the lifestyle and developed a passion for wine. "I was working as a Civil Engineer in Spain, but our residents' permit was about to expire and I applied for a job back in New Zealand. I got a telegram telling me the job was mine and to get over ASAP. It was a very important moment for us. We realised that if we lived in Spain for a hundred years, we would always remain New Zealanders at heart. We kinda discovered our national identity."

On their return, Kim and Jeanette discovered that 1960's New Zealand was very different to the free-wheeling lifestyle that they had enjoyed in Europe. "It was a much-regulated society, the Licensing laws were a joke, the local wines, made from hybrid varieties, were undrinkable and the imported wines consisted largely of bad French wines, sulphur-laden Liebfraumilch and jammy Australian reds." Bored with being a Civil Engineer, Kim made a dramatic career switch to become a fashion photographer for the next 17 years, but the dearth of decent wine prompted Kim and Jeanette to purchase land on Waiheke Island, which Kim believed had the potential to turn out high-quality wines.

### Goldwater zeii

Waiheke Island Chardonnay 2003

was \$29.95 now \$27.95

Hand-harvested grapes from the low-cropping Zell vineyard were whole bunch-pressed and barrel-fermented on natural yeasts. Put through a partial malolactic fermentation, the wine was matured in French oak and lees stirred for eight months. The result is a ripe, creamy Chardonnay with lovely, upfront stonefruit aromas influenced by subtle oak. A fleshy, well-balanced, stylish wine, with ripe, peachy flavours wrapped around a silky texture supported by sweet oak nuances and a lingering lime finish.



#### GoldWater Boatshed Bay Merlot/Cab Sauvignon/Cab Franc 2003



was \$19.95 now \$16.95<sub>13024</sub> An excellent-value wine, blended from 51% Merlot and 47% Cabernet Sauvignon, the balance being made up with Cabernet Franc. The grapes were hand-harvested and fermented

separately in stainless steel to enhance fruit characters, then blended and matured in seasoned French and American oak to add complexity. A lively, crimson wine exhibiting enticing berry/plum flavours with restrained spicy oak in the background. Ripe, with a seamless structure, it is nicely weighted and finishes on a fine tannin note.

#### Goldwater Goldie Cabernet Sauvignon Merlot 2002

LIMITED RELEASE \$69.95

New Zealand has produced only a handful of red wines that can be considered among the greats of the world. Goldwater's Cabernet Sauvignon/Merlot is one of them. Beautifully crafted in the French style to express vinosity, it has a blackcurrant, plum, cedary oak-laced bouquet. Well integrated and generously structured, it is wonderfully well proportioned and long in flavour. The wine is very good now, but it needs time to reach its full potential. Add another 10 years of bottle maturation and it will be superb. Very limited stocks available.

"Our intention was to make wine for ourselves and our friends, and with their help, we harvested the first vintage in 1985." Kim made the wine in the modest but very practical winery consisting of two stainless steel dairy vats and a couple of new French oak barrels. The bottles were all hand-filled by Jeanette, and Kim drove in the corks with a basic hand-corking machine. It was tiring but satisfying work, because they had achieved their aim.

When the wine was released in 1985, word soon got about that here was a red wine that was the equal of classified Bordeaux. The doubters were finally convinced that Waiheke Island offered exceptional possibilities. It enjoys a warmer, drier ripening season than the mainland and is well-suited to Bordeaux varieties and Chardonnay; today, there are over 30 winemaking enterprises at work. Goldwater entered their 1989 Cabernet Sauvignon Merlot in the 1991 New York Intervin International Wine Competition, where it was awarded a Gold Medal. Since then, it has accumulated a very impressive catalogue of accolades from every part of the winedrinking world. In October 2003, Kim and Jeanette attended the New York Wine Experience, hosted by the prestigious Wine Spectator magazine, and received a Critics Choice Award. The award is only granted to wineries that have achieved a 90 point or higher rating. This was the fourth time in succession that Goldwater had been invited.

Production from the Waiheke vineyards and winery is limited, and the Goldwaters have now expanded well beyond the Island to work closely with contract growers in Marlborough. Goldwater's viticulturist in effect manages the vineyards, to ensure that the fruit is of the highest quality and is expressive of the region. A new vineyard has recently been planted in Hawkes Bay's Gimblett Gravels, using vines propagated on the Goldwater Estate on Waiheke Island. Whatever the source, the approach is the same; to produce wines that are multi-dimensional and vinous in character.

#### Goldwater New Dog Marlborough Sauvignon Blanc 2004

was \$19.95 now \$16.95

Goldwater's New Dog Sauvignon follows on in the fine tradition of its previous star performer, Dog Point. The grapes are predominantly from the Wairau Valley; the wine was cool fermented in stainless steel to retain the fresh varietal characters of Sauvignon Blanc, and lees stirred to add complexity. A pale, green-gold wine with ripe melon and pineapple aromas on the nose, supported by a subtle herbaceousness. Wellweighted, it has tropical fruit flavours with lovely herbal accents, a butter-like texture and a refreshing, clean finish.





#### Goldwater Roseland Marlborough Chardonnay 2004

was \$19.95 now \$16.95

The 2004 Marlborough vintage produced good yields and excellent ripening conditions that allowed the Chardonnay to develop fully. The wine was barrel fermented in French Oak, put through a partial malolactic conversion and lees stirred for ten months to add weight and complexity. Screwcap-sealed to retain freshness, the bouquet displays lovely honeyed apricot and peach aromas with hints of lime and subtle, toasty oak. Deliciously harmonious, with good fruit definition and butterscotch and biscuity nuances enhanced by a silky texture and a long, flavoursome finish. 1 Hot Press

#### Windy Peak King Valley Sangiovese 2003



Rule #1 in Aussie winemaking: if the French can do it, we can do it better. Slightly savoury and big on alcohol and flavour, this comes from the grape that makes 90% of Italy's Chianti. Lovely raisin/black cherry aromas and flavours are enhanced with the earthy notes you'd expect from the variety. Soft as lambskin with dry, well-integrated tannins, she's smooth, rich and interesting.

\$15.95

### Torbreck Barossa Valley Juveniles Unwooded GSM 2003



\$29.95<sub>21026</sub>

involved, everything about this wine is extraordinary. Named after a Parisian's bar with a label painted by his daughter, the wine within is fragrant, intense and concentrated with dark fruit, spice and earth notes dominating the lissom palate. It surges again and again to a lingering finish, with not a beam of oak in sight.

### Waipara Hills

Unoaked Chardonnay 2004

WAIPARA HILLI Jaho Markata Salaha Markata Casabataan Markata Casabataan



Joyous, vibrant and peachy is this gem, all plucked-fromthe-tree fresh fruit and freshly-decimated melons. A shivery splash of citrus keeps it screamingly refreshing; controlled malo keeps it creamy and top winemaking makes it

so intense and lickable that I'd be keen to freeze it, put it on a stick and call it a 'nice-block'. Sexy price, too.

Scrimaglio II Matto Barbera del Monferrato 2003



\$16.95

The Scrimaglio family have been making wine in this region since about 1200; the grape variety is Barbera and comes from vineyards in Monferrato, near Turin, in Piedmont - Italy's greatest winemaking region. Lots of fruit, very fresh, vibrant yet elegant, beautifully seamless, soundly sturdy and warm and generous. Great with easygoing food and lazy days.



For a long time, rosé wines were dismissed as being frivolous and not worth as much considered attention as 'serious' reds and whites. It was a fair enough opinion, because the market until recent times was flooded with bulk-produced, sweet and boring wines that gave this whole category a bad name; hence it became unfashionable. Now, thanks to the perseverance of dedicated winemakers producing some classy rosés, the style is making a comeback. Rosés are an ideal summer wine and in Europe, where they have always been popular, they are often drunk in preference to whites.

Rosés originated in France, although it is likely that pale red and pinkish wines have been around since antiquity; but it was the French that developed the techniques for making the style. It is important first to understand something of the physiology of grapes. The juice and pulp produce water, high levels of natural sugar, tartaric acid and flavour compounds. The juice of almost all grape varieties, regardless of skin colour, is a pale grey. Tannin and colour comes from the skins, along with flavour components. During the fermentation process in red varieties, the sugar is converted by yeasts to alcohol and carbon dioxide. Alcohol is an excellent solvent and helps to extract colour, thus the longer the skin contact (maceration), the greater the colour extraction.

The best method for making rosé is to macerate the juice with limited skin contact in order to extract the required amount of colour, after which the juice is fermented as for white wine.

Rosés, like all other wines, reflect the region where they were grown, the variety from which they were made and, importantly, the input of the winemaker. Generally, after maceration the wine is fermented in temperature-controlled stainless steel tanks to retain freshness, but some winemakers also like to provide the wine with an extra dimension, and give it a short time in oak. The winemaker's decision-making, from the selection of grape



#### Matua Valley Bullrush Hawkes Bay Rosé 2004



Matua Valley's winemaker's working experience in Southern France inspired this wine, and appropriately it is made from Grenache and Syrah grapes. The free-run juice was allowed to macerate until just before fermentation commenced, and then transferred to seasoned oak barriques for fermentation. The wine was lightly-filtered and bottled early to retain fruit definition and freshness. This is a fruit-driven, stylish rosé with an alluring spicy berry bouquet. The palate is fresh and medium-weighted, with ripe strawberry flavours and slight peppery hints in the background.

#### Harrier Rise Rosé 2004

was \$18.95 now \$13.95

A Merlot-based rosé grown in Harrier Rise's Kumeu vineyard in West Auckland. The wine was fermented to bone dryness without a malolactic conversion to retain fresh crispness, and lees stirred to add weight to the mid-palate. It has a very appealing copper-like, luminous quality and a bouquet displaying gentle raspberry aromas that lead onto the palate. A clean, flavoursome wine with well-defined fruit, an elegant mouthfeel and a vibrantly zingy finish. Deliciously refreshing as an aperitif, with the fullness to go well with seafood and summer salads.

19146	Rymer's Change	Rosé 2004	\$12.95
19704	Villa Maria	Private Bin Merlot Malbec Rosé 2004	\$16.95
15484	Neudorf	Kina Merlot Rosé 2004	\$20.95

variety, the duration of skin contact, the fermentation and the maturation process, can result in wines that are very different in character and style. Colour can vary from a pale, tawny onion skin-like blush to a light red. They can be dry, slightly sweet, sweet, light-bodied or fuller-bodied.

In principle, any red variety can be used to make rosé, and the wines we have selected cover a panoply of types that include Merlot, Pinot Noir, Malbec, Cabernet Franc, Cabernet Sauvignon, Grenache and Syrah. In many instances the winemaker may decide to blend different varieties to give the wine individuality and distinctiveness. The choice of variety is important, because it gives its personality to the finished wine, regardless of the style.



#### Waipara Hills Marlborough Pinot Rosé 2004



Using Pinot Noir grapes selected from Waipara Hills' Marlborough vineyards, this wine was traditionally made with free-run juice given limited skin contact. A pale, copper-coloured wine with very ripe cherry and berry aromas and traces of rose petals. Fruit-driven and stylish, it displays deliciously ripe raspberry flavours. The palate is beautifully structured, and has enough weight to make it a good accompaniment to food. The elegant, fresh, slightly sweet finish means that it can also double up as an aperitif.

#### Akarua Central Otago Pinot Rosé 2004

was \$19.95 now \$16.95



The cool 2004 Central Otago vintage has delivered up a delightfully crisp, zesty wine. Made entirely from Pinot Noir harvested from Bannockburn vineyards, it was cool-fermented in stainless steel, with 10% partially barrel-fermented to give both fresh fruit definition and subtle complexity and depth. The colour of faded rose blooms it is a deceptively subtle wine. The bouquet exhibits lovely raspberry and strawberry aromas, and lingering hints of spice that splash onto the palate. Supple and deliciously crisp. Serve slightly chilled.

#### Lake Chalice Marlborough Pinot Rosé 2004



A single vineyard rosé sourced from the Rapaura district on the Marlborough's Wairau Plain. The Pinot Noir was allowed to cold soak and bleed off the skins when it had achieved the desired pinkish hue. It was cool-fermented in stainless steel tanks to retain optimum varietal fruit character and freshness. It has a very appealing cherry-like bouquet that is edged with attractive hints of herb. A well-balanced, medium-weighted wine with lovely fruit flavours throughout the palate and a slightly sweet but clean finish.

13605 Main Divide 12963 Goldwater 11098 Carrick 13720 Martinborough

CHALIC

Barrel Fermented Pinot Noir Rosé 2004 Rosie Rosé 2004 Martinborough Pinot Noir Rosé 2004 Pinot Noir Rosé 2004 500ml

Merlot's soft plummy character produces rosés that are elegant and soft with raspberry-like aromas and flavours. Rosés based on Pinot Noir, particularly those grown in cooler regions, have delicate, strawberry-scented aromas and elegant, spicy finishes. More robust varieties like Cabernet Sauvignon, Syrah and Grenache, which are largely grown in warmer districts, tend to deliver gutsier, more full-flavoured styles.

Rosés are ideal summer drinking, very versatile and, depending on the style (the darker the colour, the more powerful the wine), can be served as aperitifs and with a wide selection of foods. As a general rule, lighter, drier rosés make excellent aperitifs and are a good accompaniment to grilled or fried fish. Sweet styles are particularly well-suited to fruits such as strawberry and raspberry. The bigger-bodied rosés are very good with salads, poultry, ham and salmon.

Two important things to remember about rosé: serve it chilled and drink it young.

#### G Sacred Hill White Cabernet 2004

was \$19.95 now \$15.95



Sacred Hill assures us on the back label that no grape skins were harmed in the making of this wine. The superbly ripened Cabernet Sauvignon was gently pressed to release finely-coloured juice, and cool fermented to retain freshness, length and elegance. A light pinkish blush wine with a distinctive, moderately complex bouquet that has tropical, and berryfruit aromas. The aromas flood on to the palate, expanding to display an array of flavours supported by a smooth texture.



Ata Rangi Summer Rosé 2004

was \$23.95 now \$18.95

This is a blend of Ata Rangi-grown Pinot Meunier and Merlot and Cabernet Sauvignon from Hawkes Bay. The grapes were handharvested to avoid pigment bleeding, lightly pressed, cold-settled overnight and coolfermented in stainless steel tanks. It is a lively pink wine with a delightfully fruity bouquet that smells of currants, strawberry and roses. Juicy, with nice dollops of ripe berry-fruit flavours, it has a refreshing finish and is very easy to drink. Made, as the name suggests, to be enjoyed with summer fare.

17567 Rongopai 14880 Mission Estate Hawkes Bay Rosé 2004

North Island Rosé 2004

\$14.95 \$14.95

\$15.95

\$16.95

\$18.95

\$14.95



The old province of Champagne, in northern France, was an important trading crossroad, and its wines were famous in the Middle Ages. But they were not sparkling wines; they were light *vin gris* (pinkish-grey) wines made from Pinot Noir. In the cold climate of this northern region of France, fermenting wines had the tendency to stop fermenting in winter and start again in spring. The carbon dioxide produced by this secondary fermentation was a nuisance because it blew up the bottles. When stronger bottles came on the market, it became possible to trap the gas in the bottle and create a controlled sparkling wine. In those early years of its development, sparkling champagne was made principally from red varieties that stained the wine during the processing. The clean, golden wine that we know today was only developed later when the processes were refined.



#### Pol Roger Vintage Rosé 1996

was \$99.95 now \$89.95<sub>48207</sub>

In his 2003 Champagne and Sparkling Wine Guide, author Tom Stevenson described this as 'a stunning, vivacious rosé.' Pol Roger, one of the few remaining family-owned Champagne houses, is renowned for the excellence and consistency of its rosés. This, from the outstanding 1996 vintage, is quite exceptional. The blend is made up of about 66% Pinot Noir, with the balance being Chardonnay. It's a translucent, deep salmon-colour, with a flowery bouquet and cherry-like flavours. It has a magnificent creamy mousse and a fine, elegant finish. Superb.

At the height of the Belle Epoque era, toward the end of the 19th century, the golden age of Champagne was in full flight, as a popular song of the time joyfully expressed: *It's the Belle Epoque* and the Champagne flows / In our mind's eye it's aglow with a thousand lights / It moves, it sways, it's alive / Pink or Gold

That lively era before World War 1 conjures images of top-hatted dilettantes drinking pink Champagne out of actresses' slippers, but today's Rosé Champagnes are not the frivolous drink of flamboyant extroverts, but instead, prestige wines made by exacting methods.

#### Moët & Chandon Brut Rosé NV

was \$105.95 now \$99.9547206

Like all the wines from this most famous of Champagne houses, the Brut Rosé is beautifully crafted to express the fruit. The base wine, with a portion of reserve, is a blend of the region's three varieties, Pinot Noir, Pinot Meunier and Chardonnay. Most seductive, with a steady stream of copper-coloured bubbles that burst into a white mousse. The bouquet shows lovely berry aromas, while the palate is very much influenced by the Pinot Noir's fruitiness and weight. Deliciously crisp and an excellent aperitif.

Rosé Champagne's base wine can be made either by macerating the red varieties for a short period to extract pigment, or by blending a portion of red wine to white. In France, this latter method is only permitted in Champagne production. In every other respect, rosé is made exactly by the same method as the more common golden Champagne. The main difference is that the rosés have a greater portion of Pinot Noir in the blend, which naturally affects the flavour profile. Non Vintage and rarer Vintage Rosé Champagne can make superb aperitifs.



Krug Rosé NV



Krug, the undisputed King of Champagne, has spared no effort in producing this exquisite wine. The three traditional grape varieties were all drawn from Grand Cru and Premier Cru vineyards; the Pinot Noir, from the village of Ay, was fermented on its skin to extract colour and blended with the barrelfermented white wines, after which it was matured in Krug's cellars for up to six years. Unbelievably complex, with swirling aromas and everlasting flavours of wild strawberries bound around a silky texture. Magnificent doesn't adequately describe it.

47225MummBrut Rosé N47228Moët & ChandonVintage Ros47231Dom PerignonRosé 1992

NV	\$79.95
sé 1998	\$125.95
	\$799.95

METHODE Freixenet

Brut Rosé NV

### was \$12.95 now \$10.95

Spanish winemakers Freixenet are one of the most accomplished methode traditionnelle producers in the world, but they do not make imitation champagne. The method is the same, but Freixenet produces all its sparklers from local Spanish grape varieties. The base wines are a 50-50 blend of the red varieties Monastrell and Garnacha. It's a lovely pale pink, with a rose petal-like bouquet and a snappy stream of tiny bubbles. Deliciously easy on the palate, it has a chewy, mouthfilling mousse and a zesty, citrus finish, Terrific value,



#### Taltarni Brut Taché 2002



### was \$22.95 now \$18.9527772

A very stylish vintage methode that's been crafted with care and nurtured to its full potential. The base was blended from the traditional trio of Chardonnay, Pinot Noir and Pinot Meunier sourced from the Pyrenees, Yarra Valley and Tasmania. Following the second fermentation, the wine was aged on lees in the bottle for 18 months. A classic, light salmon colour alive with a profusion of eager bubbles, on the nose it displays berryfruit aromas along with nutty, yeasty nuances. Richly-flavoured and silkily-textured, with a lingering, fresh finish.

#### Daniel Le Brun Brut Taché NV



Allan McWilliams is one of the most experienced methode winemakers in the land, and it shows. This beautifully conceived wine is blended from 67% Pinot Noir, 24% Chardonnay and 9% Pinot Meunier. Traditionally made and bottle matured. it is a lively, stylish sparkler with an excellent balance of fruit and acid. As the Taché tag implies, the wine is stained a pale pink colour. There is an abundance of raspberry and freshly-baked bread aromas on the nose. Fresh and silky, with a hint of citrus on the finish that give it zing.





# Fearless Blus

Wally'S Hut South East Australia Cabernet Shiraz 2002

was \$11.95 now \$9.95<sub>28416</sub>

The hut may be gone, but Wally's legacy lives on in this label of no-nonsense, down-to-earth and mighty drinkable wines from the rather flash Nugan Estate. This is the perfect Cabernet-Shiraz blend, the former providing great colour, mid-palate richness and charming mint and plum characters, the Shiraz reclining its spicy good self over the sound Cabernet structure. There is a hint of vanillin oak to keep it flavoursome and

a price tag that belies the quality and style of this fanisstic autumnal offering.

Deakin Estate Sauvignon Blanc 2004

was \$12.95 now \$9.95

# KIN BRITATS

The food suggestions that the winery sent by packhorse include oysters, goat's cheese risotto, asparagus and so on. Isn't this just a bit sophisticated ? Yet this is a rather sophisticated little savvy: all the tropical fruit you could fit in a bottle, some zingy herbaceous notes and zesty citrus all wrapped up in a perfect acid-fruit balance and a long finish. At this price you can scatter chilled bottles all around the hammock and amuse yourself plucking them from behind the bougainvillea at appropriate moments.

#### Santa Margherita Prosecco di Valdobbiadene Brut NV

was \$22.95 now \$18.95

We're thinking of buying our own container ship to ply the waters between Auckland and Venice, such is the popularity of this frothy, delicate yet flavoursome semi-sparkler. If you haven't tried it yet, you really should. Peachy in flavours and aromas, with a frivolous frothiness that charms, a sparkle to brighten any day and a low enough alcohol count to make it the ideal buddy for languid, summer afternoons in the gondola. Really, the things you find in the paddling pools of the rich-and-famous these days...



The Torbreck Bothie is one of this hemisphere's finest stickies. Made in a Beaumes de Venise style (which means the formentation is stonged

fermentation is stopped with brandy spirit and massive natural sweetness is retained), this is exotically perfumed, luscious, rich and as addictive as the lovely wee Italian Easter eggs that we've put in with it, or the chocolate oranges that nestle under its wing. It's Easter for adults; resistance, as they say, is pointless. Gift Selections

### Black Bubble Pack \$49.95

As if the world's biggest-selling sparkler with accompanying silver ice bucket weren't temptation enough, we've added some delicious savoury cheese bites and a packet of the finest coffee. The perfect protein pack for a relaxed Easter.



Bombay Sapphire Distilled London Dry Gin 1 Litre

### \$**39.95**<sub>92620</sub>

Gin has come a long way from its Dickensian origins, and this fragrant, modern take on the great spirit has become a vital cog in the wheel of sophisticated lubrication that turns in the world's greatest cocktail capitals. Its ten botanicals lend a unique *frisson* that once tasted, will have you converted to Sapphire for life. It makes the most stunning gin and tonic, transforms the Martini into something of quite celestial proportions and subtly infiltrates and augments a number of fabulous cocktails. Versatile and glamorous; every modern home should have one.





Kilkenny Draught Irish Beer 440ml Cans

now \$3.95<sub>91740</sub>

Lighter than a Guinness, although it pours like one, with an inch of thick head that ebbs up the glass like a surging tide. Hoppy caramel notes draw you in, while peach aromas keep things interesting. Fairly malty caramel persists on the creamy palate while a hoppy, slightly bitter finish makes for the perfect textural balance. And when that little nitro canister goes 'ka-*pish*' you know it's just all a bit too exciting. With St Paddy's Day just around the corner, it's definitely time to stock up with The Green Man and enjoy the genuine article in appropriate fashion.

?	Nhat's On
march: tuesday 8	The Magic of Chablis A follow-up to our 'Best of New Zealand Chardonnay' tasting last month. Is chardonnay boring? We think not, when you can drink the pure, crisp, clean styles that Chablis offers. You be the judge. 7:00pm, Glengarry Victoria Park, Cnr Wellesley & Sales St 6:00pm, Glengarry Thorndon, 232 Thorndon Quay Cost: \$25.00
wednesday <b>9</b>	Rosé With Style: The Glengarry Kelburn Wineclub Aselection of rosé wines from NZ and the rest of the world, to be held at the delightful Café Mode. Includes light food and cheese. 6:00pm, Café Mode, 86A Upland Rd, Kelburn Cost: \$20.00
tuesday <b>22</b>	Goldwater Vertical Tasting Celebrating Goldwater's 20th Anniversary, the Goldwater family will present a special line-up, with a complete vertical of their top wine back to 1982. Be in quick, this will sell out. 7:00pm, Glengarry Victoria Park Cnr Wellesley & Sales St Cost: \$89.95
april: tuesday 12	Bordeaux - Super Premium Reds In this tasting we will look at some of the wines that have set the pace, looking at examples of first growths, second growths and others from various Bordeaux sub-regions. Not to be missed. 7:00pm, Glengarry Victoria Park, Cnr Wellesley & Sales St 6:00pm, Glengarry Thorndon, 232 Thorndon Quay Cost: \$65.00
tuesday <b>19</b>	Wines of the Loire Valley Styles abound from this interesting, complex and surprising region; we'll look at the wines of some of its star producers. 7:00pm, Glengarry Victoria Park, Cnr Wellesley & Sales St 6:00pm, Glengarry Thorndon, 232 Thorndon Quay



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

### Saint Clair

MAKE YOUR OWN 7 for 6 COMBO from these 3 wines



#### Marlborough Chardonnay 2003

Always good to get a bit of bottle age, especially when the wine in question was so fantastic to start with. Complex and creamy, with some appealing nutty oak amongst the stonefruit wash of flavour.



#### Marlborough Merlot 2003

Soft, silky and exquisitely ripe, this has plums and blackberries in abundance with a sliver of smart oak. However you mix and match these three wines, don't skip past the merlot.

#### Marlborough Sauvignon Blanc 2004

SAINT CLAIR

Gold at the Air NZ's, this has powerful varietal flavours which dance atop your tongue, while the razor-sharp acid sends your senses into orbit. The palate is full and stylish, the finish fine.

SINGLE BOTTLE PRICE \$16.95 normal retail \$19.95 OR BUY 7 for 6 \$14.53 a bottle



### VEUVE CLICQU**O**†

Cost: \$30.00

With its sister Moet, Veuve Clicquot is responsible for more Champagne sales in the US than all their competitors combined. The distinctive yellow label has a rich history: Madame Clicquot took over her husband's 'small wine business' after his death in 1865 and turned it into a globe-straddling conglomerate.

Like all grandes marques, Veuve make a number of wines: stunning vintage Champagnes, a beautiful rosé and the 'Grande Dame' prestige cuvée; yet it is always the Non Vintage that will make or break a house's reputation. A mouthful of *that* exotic beauty confirms that the Widow Clicquot left her legacy in good hands. A high percentage of reserve wines (wines from older vintages) blended into the final cuvée account for some of the NV's quality and consistency. Uncompromising commitment to a traditional and well-honed process, married to the most recent developments in oenological technology also plays a significant part.



Very Cliegal Prisords

### Veuve Clicquot



Pale lemon with persistent mousse and a fine bead, the aromas of white flowers, raisins, vanilla and toasted brioche drift up and charm you before you've even tasted a glistening drop. Forcefulness and finesse are the unlikely combination that unite to make the palate what it is: full of flavour, with a surge of complex characters that flood the senses without compromising the charm, the elegance or the sheer class. A taste of something special, and a reminder of why we occasionally 'splash out' on luxury. At this price, it's more a gentle dip than a splash... Pomaine LaRoche We've come a loss Mes RIG

We've come a long way from the days when virtually anything that was still and white got the name 'Chablis' plastered across the label, in the hope that some association with this great Chardonnay-producing region would help drive sales. The region itself suffered from these damnations of faint praise, and the quality of its wines slipped through the 60's and early 70's. It has since been returned to its former glory, making some of the most exciting, exotic and yes, expensive, Chardonnays around.

Hugely responsible for these developments has been Michel Laroche, whose company owns large tracts of land in the very best vineyards in Chablis. Big and beautiful. We have long marvelled at the quality and consistency of Laroche wines, along with their ability to perfectly translate into the glass the terroir of the sites from whence they were plucked. We have a new shipment available, from the village Chablis through to the magnificent Grand Crus 'Les Clos'. Superb as always, these releases have one crucial difference: they're sealed with a screwcap.

Why wouldn't you go for the screwcap? The IWC puts cork taint of wines at anything between 5-6%, a volume that would not be acceptable in any other industry. And with wines as delicate as Chablis, why would you risk any cork taint at all? Being an avowed maverick, Michel has watched world developments with great interest, particularly in New Zealand, where wine in screwcaps now accounts for over 20% of sales. As he says, the wine industry has made huge strides in the last twenty years, and people are drinking better wines and expecting greater quality - how can we tolerate nearly 1 bottle in 10 having some degree of cork taint?

Laroche released their Chablis in screwcap from 2003, a brave move in the old world, where much muttering and scratching of berets still goes on when confronted with this 'threat to romance'. Going a step further, Michel also releases his grand and premier cru wines in screwcap, one of the first producers in the world to do so. Vehemently confirming that all wines benefit from this hermetic closure, and that it does not signal 'cheap' by any means, he goes on to say: 'These wines are voluntarily fermented in stainless steel tanks at low temperature in order to reflect the quality of the grapes and the terroir. Mineral, elegant, delicate wines such as these need a neutral closure that is 100% airtight, and screwcaps correspond perfectly.' It is indeed a brave new world.

\$145.00	Domaine Laroche Les Clos 2002	48496
Now \$29.95	Domaine Laroche St Martin 2003 Our Normal Retail \$36.95	48518
Now \$49.95	Domaine Laroche Vaudvey 2002 Our Normal Retail \$54.95	48509
Now \$26.95	Domaine Laroche Chablis 2004 Our Normal Retail \$29.95	48519



The 1990 Champagne vintage has attracted a considerable amount of press, and anyone who has tasted some of the wines from this exceptional year will no doubt agree that it stands favourably amongst other hallowed years. The House of Krug has produced a typically small amount of vintage wine from this grand year, and we are delighted that our association with the Krug family has enabled us to garner an allocation of the small amount made available to the greater world. 'Blending vintage character with Krug style' is how the family describe their vintage wines, and they represent the acme of the Champagne-making art. The small amount we have we are making available on indent; contact us immediately to secure some stock.

#### Krug Vintage 1990 Indent Offer:

With limited stocks of this collector's item arriving, the only sure way of successfully purchasing is to secure it now. Krug Vintage 1990: \$495.00 (limit, six bottles per customer) Stock arrives May 2005. Payment required to confirm your order.

A few of you may be familiar with the tiny (4.57ha) walled vineyard known as the Clos du Mesnil. Uniquely sited to produce exceptional chardonnay fruit, it is solely owned by the Krug family, who produce miniscule amounts of this world-famous wine to their own detailed specifications. Your heart may well leap at the announcement that we have a tiny allocation of the 1990 available, a superb vintage of one of the world's finest expressions of Champagne. A very limited number of bottles are available now.

45835 Krug Clos du Mesnil 1990

\$1,200.00

### WHITE BURGUNDY

Having a little scope around the cellar the other day, it occurred to us that we have a huge variety of white burgundy available and it behoves us to announce exactly what we *have* got, almost as a public service. While it's hard to compare apples and pears, French chardonnay comes across a lot leaner, a little more earthy and often more resistant to giving up its charms than the local counterparts. Nuance, shadow and subtlety are its traits, and they really need to be experienced to understand them.

For many years now we have had partnerships with the best negoçiants and domaines in Burgundy, and so can offer a range of styles, prices and vintages like no one else and, importantly, offer an opportunity for those new to the wines to have a play without melting the MasterCard. From the minerality of Chablis, through the richness and intrigue of village burgundy proper, to that unique gunflint character in the delightful Pouilly-Fuissé, the bases are well covered. This collection of wines from such greats as Anne Gros, Domaine de Courcel; and Dauvissat are all keenly-priced, brilliantly-made, exceptional examples of great white Burgundy, allowing your palate a change from local styles while providing an almost annoying little reminder that there is absolutely nothing quite like French Chardonnay.

43009	La Chablisienne Petit Chablis 2003	\$28.95
43769	Dauvissat Chablis Premier Cru La Forest 2001	\$53.95
48513	Domaine Laroche Bourgogne Chardonnay 2002	\$25.95
42220	Labourié-Roi Bourgogne Blanc 2002	\$23.95
42222	Labourié-Roi Mâcon Blanc-Villages St Armand 2002	\$23.95
41029	Gros Frère et Soeur Bourgogne Blanc 2003	\$43.95
41052	Anne Gros Bourgogne Blanc Hautes Côtes de Nuits 01	\$39.95
42013	Anne Gros Bourgogne Blanc Cuvée Marine 2002	\$46.95
42343	Domaine de Courcel Bourgogne Blanc 2002	\$41.95
43730	Domaine Romanin Pouilly-Fuissé 2002	\$39.95
43731	Domaine Romanin Pouilly-Fuissé Vieilles Vignes 2002	\$38.95
43907	Georges Duboeuf Pouilly-Fuissé 2002	\$34.95



### Goldwater Esslin Waiheke Island Merlot 2002

was \$89.95 now \$84.95

Merlot's renowned seductive qualities are well to the fore in this single vineyard wine, made with the attention to detail that distinguishes all of Goldwater's wines. Traditionally fermented and aged predominantly in new French oak for 15 months, it is a youthful, crimson-coloured wine with a complex bouquet displaying ripe berryfruit aromas with hints of chocolate and cedar. It displays great depth, with layers of subtle nuances evocative of cinnamon and leather enhanced by a velvety mouthfeel and long, grainy finish.

### G Te Mata coleraine Hawkes Bay Cabernet Merlot 2003

was \$68.95 now \$64.95

Coleraine has established itself as one of NZ's premier Bordeaux-style reds. The 2003 Coleraine is a blend of 50% Cabernet Sauvignon and 50% Merlot, each separately fermented, extensively macerated and, following blending, matured for 12 months in French barriques. It has a complex bouquet with intense blackberry, currant and spicy oak aromas. Rich and full-bodied, it exhibits plum, berry, chocolate and spice embellished by oaky nuances, a warm texture and a long, lingering finish.

#### Wirra Wirra Vineyards R.S.W. McLaren Vale Shiraz 2002

OLERAIN!

Cellar up to 10 years was \$54.95 now \$47.95<sub>28797</sub>

Named after Robert Strangeways Wigley, who established Wirra Wirra in 1894 and was renowned for his Shiraz. The wine was traditionally fermented and matured for 20 months in a combination of new and seasoned French and American oak Barriques. Scored 91 by Spectator Magazine and awarded a Gold Medal, it has an intense black cherry/plum pudding bouquet underscored by peppery, spicy, mocha nuances. The palate is laden with ripe plum, chocolate and spice, leading to a grainy tannin finish.





#### march 2005



smooth note.

### Deen De Bortoli Vat 4 Petit Verdot 2002

was \$14.95 now \$12.95<sub>20803</sub>

A beautifully ripe, barrel ferment red, full-bod-

ied and generously structured. It has spicy-

edged, plum/berry aromas and flavours sup-

ported by vanillin oak and finishes on a long,

Under an innovative closure, we find a 100%

Barbera wine with a well-defined cherry and plum

bouquet. The palate is well-balanced and rounded,

Having already garnered praise in the wine press,

this is a ripper, packed with exuberant blackberry

aromas with lovely hints of cedar and tobacco.

Gulf Station Yarra Valley Cabernet Sauvignon 2001

the emphasis on ripe plum flavours that linger.

was \$32.95 now \$29.95

was \$21.95 now \$17.95<sub>21315</sub>

Rich and deep, sleek and satiny.

was \$29.95 now \$24.95

Scrimaglio No Cork Barbara D'Asti 2002



CROWN CAP

### 2 GHuber & Bléger Alsace Tokay Pinot-Gris 2003

was \$27.95 now \$21.9546929

A delicious, stand-out Pinot Gris with layers of subtle flavours wrapped around a spicy, lush, honeyed texture. The intensity of the fruit is balanced by a well-judged citrus flourish.



#### Rockburn Central Otago Riesling 2003

was \$26.95 now \$19.95

Classic cool-climate Riesling with an immediately appealing stonefruit, lime-laced bouquet. Nicely complex on the palate, it has subtle apricot flavours and finishes on a fresh lemon note.



### 6 Strugglers Flat Martinborough Pinot Noir 2003

was \$22.95 now \$18.95

Great bouquet, with generous aromas of raspberry, cherry and rose petals. Expressive, with spicy nuances surrounding the berry flavours, smoothing out to a velvet texture and sure finish.

STRUGGLERS FLAT

Red ROCK The Underarm Hawkes Bay Syrah 2003

was \$24.95 now \$19.95



oak and the palate is nicely complex, with a smooth, creamy texture and a focused finish.

Saint Clair Omaka Reserve Chardonnay 2003



#### Michel Laroche South of France Chardonnay 2003

Loaded with ripe fruit; the beautifully-defined

flavours of peach and spice are framed by subtle

was \$16.95 now \$14.95

Super value, with well-defined varietal apple/ stonefruit characters enhanced by reined-in toasty oak. Well-balanced with good fruit, it has a buttery feel and a deliciously fresh citrus finish.



#### Kim Crawford Nelson Sauvignon Blanc 2004

plum flavours and a smooth, lingering finish.

Hawkes Bay's climate is particularly suitable for

ripening Syrah, as this wine shows. Ripe and full-

bodied, it's rich, supple and spicy, with blueberry/

was \$19.95 now \$14.95

Ripe and vibrantly-styled, with lovely distinctive tropical fruit flavours of melon and passionfruit. The palate is immaculately balanced with the ripe fruit flavours and lifted by a fresh, zingy finish.



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9



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Like to receive a regular supply of guaranteed-quality wines at an affordable price, but don't know how to go about it? Here at Glengarry we're ready and waiting to help you out; join up to the Glengarry Case Plan now and simply leave the rest to us. Choosing a wine club can be a minefield, when it comes to what you end up with for your dollar. With the Glengarry Case Plan, you can be confident that you'll be receiving a regular supply of wines stamped with our own guarantee of quality and value - there is no hit-and-miss here. We have it covered, from our low-cost value packs through to our premium case selections. There are nine Case Plans to choose from - enough to satisfy a wide variety of tastes. You can of course order a one-off case of wine, but why not sign up, and on a one-monthly, two-monthly or threemonthly basis, we will pack up a special case selection and deliver it for you to enjoy. We guarantee your selection will never cost you more than the maximum stated, and rest assured - our expert buyers are determined to always find you something that's different and exciting, without compromising on either the quality or the exceptional value for money.



arch 2005

## Mixed Case

#### Mixed Case price will never exceed \$120



#### 2x Half Mile Creek Chardonnay 2004 2x Rongopai Sauvignon Blanc 2004 2x Deakin Estate Sauvignon Blanc 2004 2x Wally's Hut Cabernet Shiraz 2002 2x Freixenet Rosado Brut Non Vintage 2x Deakin Estate Merlot 2002



# Value White Case

Value White Case price will never exceed \$168



2x Georges Duboeuf Viognier 2002
2x Lake Chalice Marlborough Sauvignon Blanc 2004
2x Saint Clair Unoaked Chardonnay 2004
2x Michel Laroche South of France Chardonnay 2003
2x Kim Crawford Nelson Sauvignon Blanc 2004
2x Sacred Hill Whitecliff Pinot Gris 2003



# Premium White Case

Premium White Case price will never exceed \$240



2x Huber & Bléger Alsace Pinot Gris 2003
2x Rockburn Central Otago Riesling 2003
2x Saint Clair Omaka Reserve Chardonnay 2003
2x Domaine Laroche St Martin Chablis 2003
2x Goldwater New Dog Marlborough Sauvignon 2004
2x Goldwater Roseland Marlborough Chardonnay 2004

# Friday Night Drinks

Friday Night Drinks Case price will never exceed \$120



3x Half Mile Creek Chardonnay 2004

- 3x Backyard Merlot 2002
- 12x Heineken 330ml Bottles
- 1x Eta Uppercuts Honey Soy Chicken Chips 150g Bag
- 1x Eta Salted Cashews 100g Bag
- 1x Master Foods Salsa Dip 300g Jar

# Value Red Case

#### Value Red Case price will never exceed \$168

- 2x Pasqua Nero d'Avola Cabernet Sauvignon 2002
- 2x Hanging Rock Merlot 2004
- 2x Windy Peak King Valley Sangiovese 2003
- 2x Wally's Hut Cabernet Shiraz 2002
- 2x Deen de Bortoli Petit Verdot 2002
  - 2x Gulf Station Yarra Valley Cabernet Sauvignon 2001

# Premium Red Case

#### Premium Red Case price will never exceed \$240



2x Torbreck Juveniles Barossa GSM 2003
2x Scrimaglio II Mato Barbera del Monferrato 2003
2x Gulf Station Yarra Valley Cabernet Sauvignon 2001
2x Strugglers Flat Martinborough Pinot Noir 2003
2x Red Rock The Underarm Hawkes Bay Syrah 2003
2x Goldwater Boatshed Bay Merlot /Cab /Cab Franc 2003





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