

GLENGARRY

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Best Wine Merchant

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WINELETTER **98** MAY 2005

KIM CRAWFORD
THE GREAT TAKE OUT
FAST FOOD MEETS WINE

PERRIER-JOUËT
QUINTA DELA ROSA
MAY TOP 10
MAY CASE OFFERS



Wineflash

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Everyday Drinking

Gunn Estate

Gisborne Unoaked Chardonnay 2004

was ~~\$15.95~~ now **\$12.95** 18017

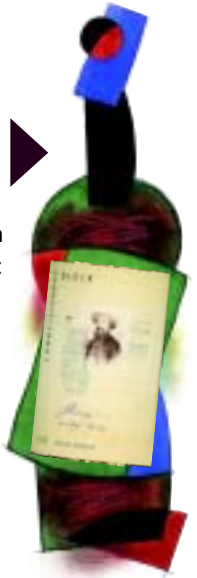


Shooting from the hip as always, the Brothers Gunn. Another transparently honest offering, shamelessly upfront and flirtatious, with an ice-cool fermentation and a total ban on any oak entering the compound, ensuring it's just true-blue chardonnay. Well, pale gold as it happens, with a bouquet assault of the most provocative white peaches, pineapples and summer flowers. Full malolactic means a cream overload, as it were, this gorgeously unctuous texture parading before a bevy of beauties; tropical fruit, slightly melted butter and a lick of acid.

Commissioners Block

Victoria Shiraz 2003

was ~~\$14.95~~ now **\$11.95** 21016



They always play the history card, them Aussies, in a deliberate ploy, I am convinced, to remind us that we are newcomers. EJ 'named after a Holden' Roberts, from whose estate this fabbo offering comes, first planted vines here in 1889. Pretty impressive. I mean, Al Gore hadn't invented the internet back then. Maximum flavours here - plums, spicy oak, jammy blackberry characters; a good broad sweep of the palate warms your insides, flushes your cheeks and it finishes good and firm, warm as a teenager's bean bag.

Brookfields

Hawkes Bay Sauvignon Blanc 2004

was ~~\$18.95~~ now **\$14.95** 10993



There's the little fruit guy and his buddies, three abreast on the bench seat of love, Captain Robbo in the driving seat, pedal to the metal, powering this bright, shiny shebang straight to your pleasure zones. You can smell it coming, all fruity freshness and saliva-inducing herbaceousness. The acid boys jump up and down in the back and keep him on the straight and narrow, while a massive gooseberry and herbal machine churns it up on the roof and coats everything with a chillingly refreshing zing of flavour. Get the picture?

Pencarrow

Martinborough Pinot Noir 2002

was ~~\$26.95~~ now **\$16.95** 17043



From the home of Palliser, and we all know about their pinot credentials, without getting personal. Plenty of plums, bulk blackberry notes and some splendid spice and meaty mushroom and earth characters, all enfolded with silky, stylish tannins. Exactly what you'd expect from good pinot and, read my lips: this is good pinot. When your second label is better than many wineries' first labels, you know what you are doing. Sensual, as all good pinot noir should be, and just a little sexy in the right light. Ripper.



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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 Card, and go in the draw to win one of 3 double vouchers for you and a friend to attend the Glengarry Wine Academy Stage 1 course.



What's new? Quite a bit, as it happens. We're rollicking toward the winter months yet the sun gods seem blithely unaware of the turning pages on the calendar. Means I keep having to replenish my rosé stocks to take advantage of the Indian summer, but that's hardly cause for complaint.

This issue is full of intrigue and surprise. There's so much happening that I had to have a cup of tea and a lie down, and put a cushion over my lap before I could pen this exuberant column.

Kim. Crawford. Two words that have had an immeasurable impact on the local wine industry in the last ten years. From literally starting with nothing, no land, no facilities, no office, to globe-straddling uber-winery in less than a decade is no mean achievement. We chronicle Kim and Erica Crawford's exponential rise to deserved success, and look at a new range of wines that once again marks him out as the seriously good winemaker we've come to know and shower with trophies.

If you're reading this over your evening meal, there's a good chance you didn't cook it. Yip, takeaways are our national dish, and if you live in the city centres, likely your choice of culinary styles is huge. So with this in mind, we have done a little

experimenting and found some excellent-value wines that go with that most joyous of meals: the great take out. Across cultures, cuisines, textures and flavours we have come, bearing whites, reds, and everything in between to demystify the food and wine matching thing and to show that it pays to treat your takeaways with respect. Aaah. We're expecting the odd eye to boggle at the merlot and battered Schnapper match but you know, we like to live out on that edge.

Check out our travel section this time, too. Yes, our Liz, who looks after all things purchasing, took a wee jaunt through the Porto area of, neatly enough, Portugal. An excerpt from her ruby-splotched travel diary is on page 12; very interesting visit to Quinta de la Rosa, for sure.

And have you seen the cover (or did you turn straight to the editorial. Ohh, bless..)? A fabbo little Cru Bourgeois for under thirteen bucks. Don't say we don't secure the best of Bordeaux and then make it available at ludicrous prices!

So settle back, glass in hand, children in bed and something soothing on the Ipod and have a little flick through this month's offerings. Enjoy, as always.

GLENGARRY

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- newmarket 22 morrow st 524 5789
- mission bay 49 tamaki dr 528 5272
- mt eden 250 dominion rd 623 0811
- city cnr wellesley st & mayoral dr 379 8416
- takapuna cnr hurstmere rd & killarney st 486 1770
- devonport cnr clarence st & wynyard st 445 2989

wellington

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

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Feature Winery

KIM CRAWFORD

Kim Crawford is one of those rare human beings who seem to cram a whole bunch of lifetimes into one, achieving great things in the time it takes to fry an egg, before heading off for the next challenge. Sometimes a low boredom threshold can be a very motivational character trait; add to this a partner with a similar drive, in the form of Kim's wife Erica, and you have a partnership with the enviable ability to produce and market a range of wines that has both the scribes and the punters raving with delight.

The decision to launch Kim Crawford Wines in 1996 surprised few who knew Kim & Erica; having won Winemaker of the Year an unprecedented two years running, Kim needed a new challenge. Without facilities, a bank loan or any land to call their own, the Crawfords set out to make wine in a way few had contemplated in this country. 'We started out on willpower alone,' says Erica, 'and forged the brand from there.' Indeed the nascent company was more of a virtual winery, the grapes sourced from growers, the wine made at other winery facilities and sales, marketing and administration all being managed from Kim and Erica's front room. Having built up superb relationships with contract growers throughout New Zealand's major regions, and, most importantly, having worked out which bits of their vineyard sites produced the best fruit, Kim and Erica set out to create what is now one of the country's most recognisable brands.

The recent purchase of the brand name and the intellectual property by Canadians Vincorp International shows how highly the world regards the Kim Crawford brand; the acquisition sum ensured the Crawfords could hang up their workboots and gambol in the garden with the kids, if they so chose. Quite the opposite. 'The best thing about the Vincorp buy-out has been that it has given me the freedom to return to what I love: winemaking,' says Kim. With the Americans working the important and burgeoning export markets, Kim has gone back to the land, fine-

Kim Crawford Tietjen-Briant Gisborne Chardonnay 2004

was \$29.95 now **\$25.95** 11994

The Chardonnay was selected from Paul and Jenny Tietjen's Ormond vineyard and Peter Briant's Patutahi vineyard in Gisborne. The wine was cool fermented, transferred to new and seasoned oak and put through partial malolactic fermentation. This is a serious Chardonnay, firmly structured with ripe, deep-seated fruit enriched by butterscotch nuances. It's very clean and harmonious, with crisply-focused stonefruit aromas underpinned by toasty oak and a fine, lingering finish. A lovely food wine (particularly seafood), showing distinctive regional characters.



Kim Crawford Te Awanga Hawkes Bay Merlot Cabernet Franc 2004

\$19.95 11885

This is a blend of Merlot and Cabernet Franc grown in the Wicken Brothers' Te Awanga Vineyard. The wines were separately fermented, put through a malolactic conversion, racked, and matured in a combination of new and seasoned oak barrels for 10 months. A garnet coloured wine displaying youthful purple highlights and classic berry and plum aromas on the nose. The palate is elegant and stylish with flavours that keep unfolding right through to the finish. Nicely balanced and structured it has a silky softness that rounds the wine out beautifully.

Kim Crawford Boyszone Marlborough Pinot Gris 2004

\$19.95 11884

This is a giant step-up from the run-of-the-mill Pinot Gris. The grapes were harvested from the Boyszone Vineyard in Gifford's Creek Lane in Marlborough, which produced excellent grapes displaying both high aromatic qualities and good weight. This single vineyard wine represents the best, and was selected for its expressive varietal and regional character from the cream of the tank ferments. The effort has paid off; this is excellent wine, with an almost heady aromatic bouquet displaying spicy aromas. The palate is richly flavoured, weighty and balanced by a firm finish.



tuning his skills, securing those sites that he rates highly and refining his philosophies and techniques.

'I now have the resource behind me to be able to experiment a little,' he says; 'to work with single vineyards, small parcels of fruit. I'm relishing winemaking again, and loving the challenge.' Building a modern facility in Marlborough, as they did at the start of 2000, has also given Kim and Erica more control over their destinies, with the purchase of some key vineyard land securing their future further.

The Crawfords produce a vast range of wines, from the globe-straddling Unoaked Chardonnay through to the small-volume, boutique and beautifully expressive wines at the top of the range.

One thing is obvious: this is still very much a family-run operation. 'We're just little guys playing in the big world,' Erica smiles. 'We keep being told we're a very cool brand,' she laughs, and while this is true, it is very clear that a serious winemaking brains trust is at work. A huge array of medals and trophies attest to critical respect; the steady and consistently great volumes of wine they produce and sell vintage after vintage shows that they're darlings of the new generation of wine drinkers too. Which, after such minimal beginnings simply bears out that old notion that hard work matched to huge talent will always bring rewards.

Kim Crawford Flowers Marlborough Sauvignon Blanc 2004

was \$23.95 now **\$19.95**₁₁₉₅₉

Classic Marlborough from the excellent 2004 vintage, oozing undeniable regional vitality. Small parcels of grapes were carefully selected from the Comely and Riverbank vineyards to provide a wide spectrum of aromas and flavours. The wines were separately cool fermented in stainless tanks, then blended and bottled early to retain fresh varietal characters. This is an immediately attractive wine, with a characteristically intense bouquet displaying classic gooseberry aromas, supported by apricot nuances edged with herbal notes. Fresh, with gooseberry and passionfruit flavours enhanced by a soft, clean finish.



Kim Crawford Doc's Block Hawkes Bay Chardonnay 2004

\$19.95₁₁₈₈₃

A superb-value Chardonnay, easily the equal of much higher-priced wines. Half of the hand-harvested grapes were barrel-fermented in new American oak barrels, with the balance in seasoned oak; the fruit was then put through a malolactic conversion and lees stirred. The resulting light, straw-coloured wine has pronounced ripe tropical fruit aromas supported by vanillin oak nuances. Well rounded and full bodied, it is showing lots of attractive peach and pear flavours, hints of butterscotch, toasty oak and a lively, lengthy, lime finish.



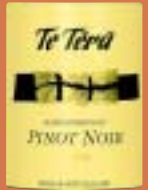
| | | | |
|-------|--------------|--------------------------------------|---------|
| 11969 | Kim Crawford | Marlborough Sauvignon Blanc 2004 | \$14.95 |
| 11917 | Kim Crawford | Te Awanga Hawkes Bay Chardonnay 2004 | \$14.95 |
| 11886 | Kim Crawford | Liebling Chardonnay 2004 375mL | \$14.95 |
| 11888 | Kim Crawford | Marlborough Pinot Noir 2004 | \$16.95 |
| 11993 | Kim Crawford | Hawkes Bay Merlot 2004 | \$16.95 |
| 11978 | Kim Crawford | Marlborough Unoaked Chardonnay 2004 | \$16.95 |
| 11916 | Kim Crawford | Reka Sweet Wine 2004 375mL | \$19.95 |
| 11979 | Kim Crawford | Tané Merlot Cabernet Franc 2000 | \$35.95 |



Hot off the Press

Martinborough Te Tera Martinborough Pinot Noir 2004

\$25.95₁₃₇₃₈



Ahh, the tall poppy continues to soar skywards, stopping only to augment its own success through diversity. 'Te Tera' means 'the other'; so the *other* other, if you will, is the Martinborough Vineyards Pinot that costs three times as much and is half as available. So *this* other is the lil brother of that famous drop and it shines, all opulent cherries, mystic oak lashings and underhand spices. Is 'affordable' luxury an oxymoron?

Montes Reserve Merlot 2003

\$14.95₉₀₅₈₃



I like Aurelio Montes. Apart from the fact that his name sounds anatomically suspect, he puts said name where his Zapata moustache could well be. His upper end wines are truly spectacular, and one can relax to their successful echoes in this, a compact and flavoursome version thereof. Zoot, the fruit! Cascading waterfalls of frothy berries, a stave only of oak and a scratching of Cabernet to add support. Stupendous value.

Paul Jaboulet Côtes du Rhône Selection 2003

\$15.95₄₅₃₁₈



It's worth mentioning that in the south of France in 2003 they had no rain from May 15th until well after vintage which, in the case of this robustly elegant breed of Shiraz/Grenache, was the second week in September. You can taste the heat; warm red fruits washing over baked earth bursting with southern sun.

Momo Marlborough Sauvignon Blanc 2004

\$15.95₁₂₈₆₀



Momo means 'offspring' in Maori, so it goes without saying that this is pretty fly for a white, er, wine. A nascent winery that works *with* the earth rather than *in* it, they see themselves as merely the facilitators, the transmitters of the terroir to your tongue. They deliver the typical Marlborough Sauvignon characters of gooseberries and passionfruit in a zesty, zingy package that is as refreshing as it is *delissimo*.

buy the hot off the press pack: 3 bottles of each wine for only \$210 save \$59.40 off retail ₆₅₇₉₅

THE GREAT TAKE OUT

FISH & CHIPS

Funny old thing, food and wine matching. Ask anyone who mixes and matches their evening despatches with a gem from their cellar and they'll tell you: 'the only rule is that there are no rules.' They haven't tried my Aunt Mabel's 'Cauliflower Surprise' with her home brew, then. Complement each other? Yes, the turgid murkiness of the stale hops mingles enticingly with the grey mushiness of the cauli, the rank maltiness of the ale acting as a perfect buffer for the arch acidity of the split packet cheese sauce.

However, there is a kernel of truth in the 'no rules' statement: eat what you like with what you want, and if it works, enjoy it. That said, you will find that acid and/or tannin cut through fat/rich sauces, weighty wines work with weighty dishes and so on, right down to the old yeh, yeh, yeh, white wine, white meat argument. But we want to live a little, people. Branch out. Drink deep from the well of creation. Rightyo. And stretch your food and wine matching to *takeaways*. Yip sir. Why, I hear you mutter?

I was talking to American food writer/historian Mark Kurlansky the other day, (the author of 'Salt' and 'Cod') about his wonderful new book on New York's East Village. 'Boogaloo on 2nd Avenue' is a novel, yet one with such detail given to food - Jewish, South American and otherwise - that my copy has got splotches all over the text where I attempted to recreate some of the fab dishes detailed within the narrative. There is a faint whiff of nostalgia attached to anything that raves about knishes and the like, something that Kurlansky confirmed: 'I don't think anyone in New York cooks anymore, I really don't,' he said wistfully. 'People are still hugely interested in food, but they rarely create it: New York is a city of takeouts.'

Which brings me neatly to our little feature here. One cast through the Yellowing Pages of any of our major city centres will reveal that the section for takeaways is far and away the most expansive. As with the world's metropolises, New Zealanders are buying out and dining in more and more as the pressures of 21st century living take their toll.

And wine sales would suggest that we still enjoy a favourite bottle of an evening; but are we bringing any thought to what we're eating with it? Likely no, going by the straw poll we did around here. So, we have undertaken to match some great takeout cuisine with some equally fabulous wine.

From the traditional through to the familiar, to the more exotic, we have glutted on the best takeout our towns have to offer, pulled up some great wines, made some bold choices and come up with what we believe are some rather startlingly good matches, and more than a surprise entry or two.

So, dial 0800 HUNGRYNOW and then slip down to your cellar, or best, come and see us on the way home from picking up the fodder, and open up a whole new realm of culinary and oenological delights.

Don't just think white with your nautical delights: you need something that can punch it out with what is actually quite a weighty meal, once that Schnapper is battered and all. The traditional is taken care of with a Tetley's or two but other than that, we've gone red. All the way. Uh-huh. From the silky and soft (Lake Chalice, Santa Margherita) to the more robust and savoury (Pasqua, d'Arenberg) and believe us, you'll find these work a treat.



Lake Chalice Black Label Merlot 2004

was ~~\$18.95~~ now **\$15.95**₁₃₃₁₆

We're here to demystify the whole food and wine matching gig, and this is the perfect wine to do it with. A straight-forward, honest injun red with starry-eyed, fresh flavours of plums and currants, and a solid but not overwhelming tannin structure which takes the slipperiness out of the batter without drowning the fish. With enough weight to integrate with a decent-sized Kiwi serving, ample fruit to hold its own against all that tartare sauce and an acidity that cleanses with every gulp, these two provide as perfect a pairing as you're likely to find.

Kaiken Malbec 2002

was ~~\$16.95~~ now **\$12.95**₉₀₅₆₈

They don't do things by halves down Buenos Aires way, that's for sure, and this is pulsing proof that South America is producing wave after wave of exciting, fruit-filled and value-dominated wines. If you take your takeaway fish seriously - Schnapper, not gurnard, crumbed not battered, fresh tartare and wincingly tart lemons, then you will liken the Kaiken. It's powerful, and has masses of pure, well-defined black and blue berry flavours, a touch of mint and a powerhouse finish. It needs food, and your spicy squid rings will wed to it with perfection.



| | | | |
|-------|------------------|---|---------|
| 20771 | Deakin Estate | 1 Litre Shiraz 2002 | \$9.95 |
| 66074 | Pasqua | Terre Del Sole Montepulciano d'Abruzzo 2003 | \$9.95 |
| 18035 | Gunn Estate | Hawkes Bay Merlot Malbec 2004 | \$12.95 |
| 20749 | d'Arenberg | The Stump Jump GSM 2004 | \$12.95 |
| 62531 | Santa Margherita | Versato Merlot 2002 | \$19.95 |
| 91493 | Tetley's | English Ale 440ml can | \$3.95 |

THE GREAT TAKE OUT

ITALIAN

Ever see Tony Soprano sit down to his fave pizza at The Bing with a scotch? Well, occasionally, but those who know what's good for them are party to the insider knowledge that just because you didn't cook it, doesn't mean you disrespect it. Sheez. In fact, those herb-dusted, savoury tomato and garlic-infused divinities that come from the Great Boot deserve some serious thought. Check out our little collection; and if you think we're too parochial, the Sacred Hill is Italian fruit anyway, and it's perfect with seafood pasta. You arguin'?



Pasqua Valpolicella Valpantena 2002

was ~~\$12.95~~ now **\$9.95** 66005

The Bros Pasqua recommend that you drink this wine with ragu sauce-laden pasta, and by the look of their press photos, one would bow to their superior experience. Almost all Italian wine is made to go with food - it's what they do best, eat and drink. Pure, bright cherry and plum flavours ensure the meat sauce never conquers the armies of your palate; the natural acid slices through said sauce to perfection, while the deliberate lack of wood means the only weight is the carb count which, at lunchtime hardly matters, surely?

Ruffino Chianti DOCG 2003

was ~~\$16.95~~ now **\$13.95** 68104

It is probably an imprisonable offence in Tuscany to eat pizza without first pulling the plug on this world famous Chianti. Why? Use your noodle, noodle! It's savoury, so all those cheeky little oregano and basil shreadings just seem to become part of the wine, it's got dead bright fruit which wake up the palate amidst the Eurocentric mushrooms and whatever else coats your dough, and it has a cracking finish which clears your palate and your head of any thoughts other than, 'hmm, more food and drink, please Pablo.'



| | | | |
|-------|--------------|---|---------|
| 66072 | Pasqua | Terre del Sole Sangiovese 2003 | \$9.95 |
| 18253 | Sacred Hill | Whitecliff Pinot Gris 2004 | \$12.95 |
| 21751 | Hanging Rock | Petit Verdot 2003 | \$12.95 |
| 68169 | Ruffino | Fonte Al Sole Sangiovese Merlot 2002 | \$14.95 |
| 68712 | Scrimaglio | Il Mato Barbera del Monferrato 2003 | \$16.95 |
| 12962 | Goldwater | Boatshed Bay Merlot Cabernet Cab Franc 2003 | \$16.95 |

THAI

Spice. The bedevilled flavours, the nutty sauces and the pungent aromas of Thai cooking invariably call for something that can take them on at their own game. Hence the aromatics, Gewürztraminer, Riesling and Pinot Gris, really light up when matched to the delights of Thai cuisine. We've thrown in a couple of Viogniers too; while hauntingly fragrant, these carry enough weight to go a round or two with the heavier Sum Yung Gai if that's your thing. Excellent.



Yalumba Y Series South Australia Viognier 2004

was ~~\$17.95~~ now **\$13.95** 29842

It's all about texture, this sort of wine, and texture being one of the crucial components of a successful wine and food match, getting this with the right food is an experience that borders on the cosmic. It's as silky as a colourful Thai gown, expressing its peachy and floral flavours through a luscious palate. The spicy, complex and yet not overly weighty style of Thai food co-habits beautifully with the richness of this Aussie offering, reminding you why it's worth getting this food and wine thing right. When you do, it's like drinking stars.

Waipara Hills Canterbury-Marlborough Pinot Gris 2004

was ~~\$22.95~~ now **\$19.95** 10386

Exactly what the doctor ordered. This is great Pinot Gris, with exactly the type of fruit attack and spicy cut-through that takes Thai cuisine into the next realm. No wood, no malo yet a richly powerful palate is yours for the asking, begging you to splash it around with some seafood in a chilli-type sauce, or, if you're really game, a red or green curry works wonders, the natural denseness being pared apart tantalisingly by the fruit and acid of this worthy contender.



| | | | |
|-------|-----------------|---|---------|
| 22233 | Kaesler | Stonehorse Barossa Valley Semillon 2002 | \$12.95 |
| 43908 | Georges Duboeuf | Viognier 2002 | \$14.95 |
| 10996 | Brookfields | Ohiti Estate Gewürztraminer 2004 | \$16.95 |
| 15774 | Nga Waka | Martinborough Riesling 2002 | \$16.95 |
| 12311 | Rockburn | Riesling 2004 | \$16.95 |
| 10385 | Waipara Hills | Marlborough Gewürztraminer 2004 | \$19.95 |

THE GREAT TAKE OUT

JAPANESE

Think Japanese, think delicacy. A lot of the food is uncooked, and the more glorious for being so, but you have to be well careful with what you drink. Sake is a gimme, and the Gekkeikan we import is as genuine as they get. The salty little Muscadet works a wonder with sushi and sashimi while Semillon's mineral spine and Riesling's natural citrus acidity come to life with teriyaki chicken or spicy squid.



Sacred Hill White Cabernet 2004

was \$19.95 now **\$15.95** 18090

A rosé/blush style with a difference, this is a skilfully constructed, vibrant drop made from premium Cabernet fruit and handled with due care and attention. The sort of precision, in fact that the razor sharp, well-defined and myriad flavours of Japanese food call for. Seared Tuna/sushi/sashimi will excite you beyond measure when paired with this pared back lil bewdy. Oh, and a Blue-Gold at Sydney confirms what we've always thought: it's a winner.

Bonny Doon Pacific Rim Dry Riesling 2001

was \$26.95 now **\$18.95** 36617

'Pacific Rim' was the catch-all given to the cuisine that floated down this way from Asia in the 80's. Enter Japanese flavours, the bite of rice wine, the warm spice of sake, the nuttiness of soy. This well-named riesling is the perfect Major Domo for Japanese food - rich, powerful yet with an edge of finesse and tartness of flavour that works in and around the salt and spice without ever clouding the issue with oily or buttery notes. A brilliant find, as it happens.



INDIAN

While our friends from the mother country will bang on in northern tones of the delights of curry and lager, this is a bit disrespectful to both wine and food. Indian food is about a lot more than curry, and with the range of flavours from subtle to searing, a variety of wines can be accommodated with everything from Rogan Josh to Onion Bhajis. Again, the aromatics work a treat in cutting through the flavours while not dominating the cooking; the off-dry Vouvray is just a delight with anything of Indian substance.



Pierre Sparr Alsace One 2003

was \$22.95 now **\$16.95** 46913

Alsace ONE is a coalescence of all things good about the region. The judicious blending of the great, spicy, rich and naturally powerful white grapes for which Alsace is renowned, the promotion through hands-off winemaking of clean, razor-sharp, mineral-tinted flavours all make it a perfect match to the spicy, dense flavours of Indian food. Particularly good with chicken and lamb dishes, the spices of the food and wine mingle, the acid slices the rich sauces, the flavours merge, rather than battle it out... indeed, tis a remarkably civilised blending of cultures.

Francis-Cole Marlborough Gewürztraminer 2004

was \$21.95 now **\$19.95** 18749

The label on this fabulously luscious local aromatic commands us to 'gourmandise'- yip: eat! Like we need an invitation... This exquisitely crafted Gewürz is primo with the food of the sub-continent, as the cricketers like to call it - its soft, rich and slightly sweet flavours tone down the heat of a good curry/vindaloo and the fruit and floral characters seem to almost fold up inside the food, making it one, an appealingly and appropriately Buddhist notion.

Don't overchill the wine or you'll dilute its power. Let it be, man. Feel the love.



| | | | |
|-------|------------------|--|---------|
| 20287 | Tyrrell's | Lost Block Hunter Valley Semillon 2004 | \$14.95 |
| 13338 | Lake Chalice | Flight 42 Unoaked Chardonnay 2004 | \$14.95 |
| 22234 | Kaesler | Old Vine Barossa Valley Riesling 2003 | \$16.95 |
| 47048 | Louis Métaireau | Petit Mouton Muscadet 2000 | \$16.95 |
| 62540 | Santa Margherita | Pinot Grigio 2003 | \$19.95 |
| 46912 | Pierre Sparr | Alsace Pinot Gris 2003 | \$22.95 |
| 90992 | Gekkeikan | Sake 720ml | \$23.95 |
| 48517 | Laroche | Chablis 2003 | \$26.95 |
| 43731 | Domaine Romanin | Vieilles Vignes Pouilly-Fuisse 2002 | \$34.95 |

| | | | |
|-------|----------------------------|-------------------------------|---------|
| 46905 | Pierre Sparr | Alsace Riesling 2002 | \$18.95 |
| 16742 | Palliser Estate | Martinborough Pinot Gris 2004 | \$19.95 |
| 46983 | Gisselbrecht | Alsace Pinot Gris 2003 | \$19.95 |
| 19322 | 3 Terraces | Pinot Gris 2004 | \$19.95 |
| 40972 | Domaine Bourillon-Dorléans | Vouvray Demi-sec 2003 | \$26.95 |

THE GREAT TAKE OUT CHINESE

Due to the snappy fresh-out-of-the wok flavours of many Chinese dishes, zingy, slightly acid, flavoursome whites are the go here. Riesling and Gewürztraminer carry the oil and spice that is so vital in helping define the food's flavours, while never swamp- ing the built-in delicacy that brings a charming complexity to so much Chinese food. The Brookfields Gewürz with a Nasi Goreng is a killer combo that ratchets up the flavour count on your palate, while cleansing and refreshing it at the same time. Marvy.



Gunn Estate Hawkes Bay Riesling 2004

was ~~\$15.95~~ now **\$12.95**₁₈₀₃₇

It's Sunday. You've got Yum Char to fill the afternoon and your belly and then you're into the Sunday Night takeout from the Flying Horse while you shape up for CSI and Criminal Intent. Phew! Put this little bottler in your sights. With 17 grams residual sugar, it's got a cheeky, sweet touch that will just soften the spicy edges of Chinese food, yet it has enough spice and tropical notes to hold its own in the face of a Peking Duck onslaught. Sound perfect? Sure is.

Akarua Central Otago Pinot Rosé 2004

was ~~\$19.95~~ now **\$16.95**₁₀₁₇₁

You load that Lazy Susan up with won tons, rice, black bean squid, spicy beef - whatchoo gonna drink, huh? Wrap your laughing gear around this most excellent crisp, lively and spicy Pinot-based rosé from our friends in the deep south. You don't want a wine that will get in the way of all those gorgeous flavours and textures, yet you don't want something that'll go Missing In Action with the first bite of a spring roll. This doesn't, and this won't. Slightly floral, it is invigorating, charming and extremely drinkable.



| | | | |
|-------|-----------------|--|---------|
| 10991 | Brookfields | Deco Gewürztraminer 2004 | \$12.95 |
| 18254 | Sacred Hill | Whitecliff Riesling 2004 | \$13.95 |
| 11900 | Kim Crawford | Marlborough Dry Riesling 2004 | \$15.95 |
| 21007 | Torbreck | Barossa Valley Woodcutter's White 2002 | \$19.95 |
| 16753 | Palliser Estate | Martinborough Riesling 2004 | \$19.95 |

\$ Fearless Bays

Deakin Estate Cabernet Sauvignon 2002

was ~~\$12.95~~ now **\$9.95**₂₀₇₆₅

You like a good, solid red, correct? You want some structure and substance - none of that namby-pamby raspberry juice kinda stuff, but you don't want something that would choke a horse. I mean, you want to get a mouthful or two of marinated sirloin down, in between sips. Correct? But you don't want all-structure-no-flavour either. And you really don't feel that you should pay more than a tenner for it? The Impossible Dream? Not at all. The dream is realised. Don't spill the Deakin on the Duvet.



De Bortoli First Block Chardonnay 2004

was ~~\$11.95~~ now **\$9.95**₂₀₈₀₆

I remember my first block. It was red, and the corners were slightly chewed, meaning it didn't nestle evenly with the other blocks. Thousands of dollars of therapy later... but this first block is equally as simple, well-constructed and in less need of stretching a metaphor to incredulity. No oak, just pure, stainless steel-enfreshened chardonnay, with lots of Fiji holiday-type tropical flavours and some cheeky citrus undertones. Gushingly rich and shudderingly well-balanced, especially for 5c less than a bluey. Dandy.



Yellowglen Y Methode Traditionelle NV

was ~~\$18.95~~ now **\$14.95**₂₉₇₃₅

With typical Australian chutzpah, we find that what was once a goldmine is now a Pinot Noir vineyard, sown with the direct intent of providing little black grapes for this big frothy wine. That Pinot converges, in an appropriately gentlemanly manner, with some Victorian Chard to give us all a wine that is elegant, full of flavour, teasingly dry and rewardingly weighty. Complex without being confounding, it delivers on all fronts: price, taste, style. At \$14.95 you'll be laughing all the way to the riverbank to sup it lovingly.





Gift Selections

In The Pink

\$45.95₆₅₇₉₇



A pair of superb Riedel 'O' Cabernet/Merlot stemless wine glasses partner perfectly with the Kim Crawford Pansy! Rosé, allowing its frivolity to flourish, highlighting its explosive fruit notes and augmenting the fresh crispness that this sensationally popular wine is renowned for. A rose by any other name is a pansy, and you'll be your mother's favourite flower...



Mother's Little Helper

\$19.95₆₅₇₉₈

'Liebling' being, of course, German for 'darling' means you will wriggle your way straight to mother's heart with this, a perfectly-sized and appropriately charming new release from Kim Crawford, nestling intently with some cutesy-pie, heart-shaped choccies. A medium-style wine, 'Liebling' is just *made* for the afternoon whereby mumsie can lie back in her chiffon gown on her plush love seat and pop these gorgeous chocolates into her mouth in between gentle sips on this lusciously exotic little chard. And you, well, think of the brownie points.



In Fine Spirits

Grey Goose

L'Orange Distilled Vodka 700mL

\$66.95₉₂₆₅₉



The world's finest vodka moves into the flavoured arena, although 'gently infused' describes it best. With none other than the citric sweetness of fresh oranges. And it *is* gentle—the flavours integrate seamlessly into this most seamless of vodkas. The vodka is so damn pure, what with the water being naturally filtered through champagne limestone and all, that it would be very difficult to add to it without adulterating its essence. The Goslings pull it off with style, panache and oranges.



On the Hop

Moosehead

Premium Lager 345mL

6-pack **\$12.95**₉₁₇₉₁



Great name. Really. Ya *moosehead!* Sort of kindly insulting, I guess. This is a great drop, too; as smooth as a Mountie's svelte hat, very clean-tasting with an appealing balance between malty sweetness and hoppy bitterness. Or bitter hoppiness. Being family owned and operated for nigh on 150 years means this has a healthy tradition; being early techno adopters means the mooseheads circulate on the world's fastest bottling machine: 1600 bottles a second. This is so easy to swallow you might be able to almost drink them that fast...*Joking, Your Honour!*



What's On

MAY
tuesday 17

The Secrets of Wine and Food Matching

Tonight we'll have an experienced food tutor taking us through the key elements to consider when trying to create the best food and wine matches. Topics covered will be cheese, meats and spices with food and wine examples to compare and contrast.
7:00pm, Glengarry Victoria Park, Cnr Wellesley & Sales St
Cost: \$20.00 Booking advisable

friday 20

Friday In The Cellar: Kim Crawford Wines

Chris and Marcus will open half a dozen wines from the brilliant Kim Crawford range for our regular attendees of Friday In The Cellar. We'll gather up some stories and have a yarn about Kim's wines.
4pm-6pm, Glengarry Victoria Park Cnr Wellesley & Sales St
Cost: FREE Please come along!

tuesday 24

Old Vine Wines

More and more winemakers are extolling the virtues of working with old vine material. We'll be looking at a variety of old vine wines from New Zealand, Australia and Europe.
7:00pm, Glengarry Victoria Park, Cnr Wellesley & Sales St
6:00pm, Glengarry Thorndon, 232 Thorndon Quay
Cost: \$20.00 Booking Advisable

monday 30

Riedel Masterclass: Auckland-May 30th, Wellington-May 31st

tuesday 31

Mark Baulderstone, Asia Pacific Manager for Riedel Glassware, is coming to New Zealand to present a Riedel Masterclass to Glengarry customers. The wines are tasted in the four best-selling Vinum glasses, which are yours to take home at the end of the evening. A totally enlightening wine experience.
May 30 - 7pm, Glengarry Victoria Park, Cnr Wellesley & Sales
May 31 - 6pm, Glengarry Thorndon, 232 Thorndon Quay
Cost: \$95.00 Booking Advisable



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

Te Mata

MAKE YOUR OWN 7for6 COMBO from these 3 wines



Rymer's Change Cab Merlot 2003

A stylish, super-value, well-focused red with appealing ripe plum, berry and subtle oak. It's a symphony of flavours, is graciously structured, full bodied and finishes with fine tannins.



Rymer's Change Rosé 2004

A portion of the blend (Merlot and Cabernet) is from a separate maceration carbonique fermentation that has given the wine lifted strawberry-like characters. Deliciously fresh and savoury.



Rymer's Change Sauvignon 2004

A fresh zingy wine with a nice core of tropical fruit aromas and flavours integrating with lime nuances. Crisp and juicy, with a hint of herbal varietal character showing in the mid-palate.

SINGLE BOTTLE PRICE ~~\$13.95~~ normal retail \$16.95

OR BUY 7 for 6 **\$11.96** a bottle equates to only



Champagne

Perrier-Jouët Grand Brut NV

was \$91.95 now **\$74.95**₄₇₈₁₀

Perrier-Jouët was founded in 1811 by a native of Epernay, Pierre-Nicolas-Marie Perrier. To distinguish the firm from the many other Perriers in the region, he added his wife's maiden name to the company. The wines were an instant success, and in the heyday of the Belle Époque they gained a reputation for being the most fashionable and glamorous of champagnes. PJ was the favourite of the famous one-legged actress Sarah Bernhardt, who is reputed to have bathed in it, and of Queen Victoria, who presumably just sipped it.

From 1840 on, the company purchased substantial vineyard holdings, notably in Cramant and Avize. It is the grapes from these vineyards that give Perrier-Jouët's champagne its distinctively crisp, flavoursome style. In addition to the Grand Brut, Perrier-Jouët produce luxury cuvées, including the famed Belle Époque in the Emile Gallé enamelled bottle.



The base wine for the Grand Brut is blended from some of the greatest crus (about 40) from the Côte des Blancs, Vallée de la Marne and Montagne de Reims, to which is added reserve wine to maintain the House Style. The wine is dominated by the influence of the Chardonnay from Perrier Jouët's Côte des Blancs Grand Cru vineyard. A pale, straw-coloured wine with a profusion of persistent lively bubbles, it has a peachy, yeasty nose. Beautifully balanced and elegant, with a smooth, buttery mousse and a crisp finish.



Fine Wines

QUINTA DE LA ROSA



They say being there is everything, and I've always found that to be very true in the world of wine. A visit to the winery that produces the elixirs you love puts a perspective on it that looking at the label won't give you. When that winery happens to be in Portugal, well, who'd complain?

Having negotiated the most insane driving we'd struck since the Penrose roundabout, we were at our destination, Quinta de la Rosa, and were greeted by family owners Tim, Sophia and Philip Bergquist, who spend half their time in the UK and the other half in Porto. After settling in, we were treated to a tasting with their new winemaker. Jorge is Portuguese, and a big sign that the family are involving others in the business; a brave move in this traditional house. The tasting concentrated on their red wine production (Glengarry have a container coming at Christmas). They are stunning wines, Jorge's total understanding of the unique terroir shining through in every gorgeous mouthful.

After the tasting Tim took us for a nerve-racking tour of the vineyard; it's exceptionally steep and, well, I think Tim got his licence in Portugal rather than England. But it was worth it. Quinta de la Rosa have done a lot of work in the vineyards, breaking down the old terraced walls and flattening the slopes so that they can now get (limited) machinery onto the land. Progress, of sorts. The vineyards are mostly planted in Touriga Nacional, although many are mixed, and Jorge tells me you can't always be sure exactly what's been planted where! The oldest vineyard, Vale do Inferno, was planted by Tim's father in 1906. It still has the old stone walls and is all hand-worked. It produces, in good years, a single vineyard port of very limited quantities; there's only one bottle I know of in NZ, and it's the one I was given and brought back!

I strongly suggest: *go there yourselves!* Harvest time is the perfect season, and the people at Quinta de la Rosa and elsewhere are incredibly welcoming. Makes that glass by the winter fire just that bit more special, too.

Liz Wheadon



Quinta de la Rosa

Tawny Port

was \$33.95 now **\$29.95**₇₉₀₁₀

They even foot stomp this one, which for a commercial tawny is unheard of. It also undergoes a rigorous blending regime to ensure consistency year to year. Details my boy, details. This has a nuttiness that comes from the ageing process in wooden 'pipes' and a deep concentration that reflects the great fruit, the old vines and the hands-on winemaking process. Almost creamy, it is delicate yet raisiny, rich, restrained yet remarkably satisfying. This is a seriously enjoyable tawny that would leave plenty of LBV's in the shade in the flavour and class stakes.

Quinta de la Rosa

Ruby Port

was \$33.95 now **\$29.95**₇₉₀₁₅

From A-grade grapes only, this has a lovely vibrant colour and the depth and body that surprises at this price. With amazing richness for a ruby - which tend to normally occupy the less complex end of the port flavour spectrum - it's all about the fruit, and this has jam-jars of oozing berry and cherry flavours to spare. Lashings of ripe fruit, no less, with good concentration levels and while it is low in acid, and so appealingly smooth and decidedly drinkable, it doesn't have the cloying sweetness that a lot of ports have. Very smart indeed.



| | | | |
|-------|-------------------|--------------------------------|---------|
| 79020 | Quinta de la Rosa | Finest Reserve Port | \$35.95 |
| 79026 | Quinta de la Rosa | Late Bottled Vintage Port 1998 | \$39.95 |
| 79095 | Quinta de la Rosa | 10 Year Old Port | \$54.95 |
| 79025 | Quinta de la Rosa | Vintage Port 2000 | \$89.95 |



Quinta de la Rosa White Port

was ~~\$33.95~~ now **\$29.95**₇₉₀₀₅

From Quinta de la Rosa comes this stand-out White Aperitif port, with a style quite unlike most others in this genre. A beautiful amber/honey colour, the low yield Codega and Malvasia Fina grapes are hand-picked and lightly trodden to give it its distinctive golden colour and full fruit before the free run juice is fermented and fortified. It displays a plump, nutty, caramel character, and tropical fruit flavours abound with pineapple taking the lead, while the finish is as long and dry as a Portuguese summer. Serve it slightly chilled for maximum effect.

En Primeur 2004

www.enprimeur.co.nz

We explained the *en primeur* concept a couple of issues ago, and by the look of the burgeoning order tray, it's a concept that's taken hold with a number of you. Choose now, secure the stock, put a down payment on and collect them when they arrive, *and* have ballooned in value. Fax us, email us or go online at www.enprimeur.co.nz to get on our database, and we'll give you daily updates of what's available. It really is the best way to buy brilliant Bordeaux.

So what was the 2004 Vintage like? HOT, definitely. It's been rated very well, with comments that the top producers have produced Traditional Claret. Here's what UK Merchant Farr Vintners has to say:

"2004 provides a remarkable contrast to the extraordinary and atypical 2003. After one of the hottest, driest, smallest and shortest harvests ever last year, we have a "classic" Bordeaux vintage this year, saved by a fine, dry and sunny September which allowed grapes to ripen fully before picking began... Fruit was, at many properties, able to hang from the vines 4 weeks longer than in 2003, which has resulted in good ripeness and well-balanced tannins... Good news for the consumer is that after record prices in 2003, we are expecting a return to moderation this year... 2004 is a vintage for lovers of traditional claret."

The offers are now flooding in. We update our website every evening with the latest from France, so register on-line now at www.enprimeur.co.nz and start to collect some of the world's great wines at exceptional prices.

Sleepers

Villa Maria Single Vineyard Kelturn Gewürztraminer 2004

Cellar for 4 years

was ~~\$34.95~~ now **\$29.95**₁₉₅₅₈

Kelturn Vineyard provided excellent fruit in 2004. To extract maximum flavour, the juice was given five hours of skin contact. The finest free-run juice was fermented in oak puncheons, put through a malolactic conversion and stop-fermented to retain residual sugar. This is a rich, concentrated wine with a marvellously heady, aromatic presence evocative of rose petals, lychees, cinnamon and musk, with traces of oak. The palate is complex, with a fleshy, voluptuous quality, a hint of buttery smoothness and a resoundingly clean finish.



Petaluma South Australian Chardonnay 2002

Cellar for 3 years

was ~~\$41.95~~ now **\$34.95**₂₅₄₉₄

The Tiers Vineyard in the Adelaide Hills of South Australia enjoyed a dry, but cooler than normal, vintage. The grapes were hand-harvested, the free run juice cold-settled and fermented in Vosges oak barriques. To soften the wine and add complexity, the Chardonnay was put through a malolactic conversion and lees stirred for ten weeks. A complex, well-focused wine with spicy tropical fruit aromas supported by toasty oak. The palate is bold and has well-defined fruit, a creamy texture and a stylish, mineral finish.



Montes Alpha Syrah 2002

Cellar for 5 years

was ~~\$33.95~~ now **\$29.95**₉₀₅₇₅

This is the first release from Montes of their Alpha Syrah. The wine was grown in the low-yielding Apalta Vineyard in the Santa Cruz Valley, one of Chile's premier regions. The wine was traditionally fermented and matured in French oak, minimally handled and blended with a small portion of Cabernet Sauvignon. A bold, concentrated red with a solid core of smoky, oak-laced plum and berry aromas that lead on to the palate. The fruit is supported by a spicy, peppery edge and balanced by fine tannins.



1 Brookfields Bergman Chardonnay 2004

was \$18.95 now **\$14.95**₁₁₀₀₁

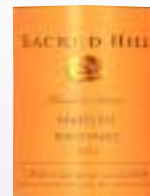
A vivid bouquet displays pineapple/pear aromas and toasty oak. The concentrated and focused palate offers hints of butterscotch and a buttery texture balanced by a fresh citrus finish. Classy.



2 Sacred Hill Basket Press Hawkes Bay Merlot Malbec 2003

was \$19.95 now **\$15.95**₁₈₂₅₁

This is a rich, full-bodied red with ripe, meaty berry aromas and masses of fruit/chocolate flavours. Balanced and elegantly structured, it is velvety smooth yet finishes firmly.



3 Fairhall Downs Marlborough Pinot Gris 2004

was \$24.95 now **\$19.95**₁₂₇₈₃

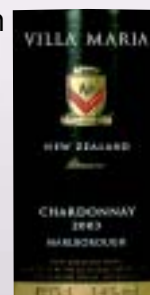
This is a weighty Pinot Gris, with lovely varietal characters displaying a honeysuckle-like, peachy aroma. Full flavoured with great depth and subtle spice nuances that persist through to the finish.



4 Villa Maria Marlborough Reserve Chardonnay 2003

was \$37.95 now **\$32.95**₁₉₆₆₁

Big and generous, with concentrated layers of spicy tangerine and mealy aromas and flavours supported by toasty oak and enhanced by a buttery texture. Beautifully balanced; crisp finish.



5 Waimarie Gimblett Road Ormond Chardonnay 2002

was \$23.95 now **\$18.95**₁₄₉₈₆

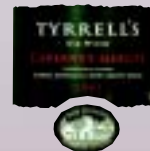
A well structured, balanced blend from selected Gisborne and Hawkes Bay fruit. Complex, with stonefruit and biscuity aromas and flavours enhanced by subtle oak and a clean finish.



6 Tyrrell's Old Winery Cabernet Merlot 2002

was \$15.95 now **\$13.95**₂₀₂₃₃

Previous vintages have won numerous awards. The 2002 is dominated by ripe blackberry and plum aromas and flavours. Full bodied and smooth with a firm, lingering finish.



7 Pasqua Lapaccio Primitivo Salento 2003

was \$17.95 now **\$15.95**₆₆₀₂₆

A burly, deep-coloured red made from the Primitivo grape variety, with currant, plum and clove aromas on the nose. Richly flavoured with nutty, coffee nuances supported by cedary oak.



8 Waipara Hills Marlborough Sauvignon Blanc 2004

was \$19.95 now **\$14.95**₁₀₃₈₃

Polished and distinctively aromatic, offering bold gooseberry, celery, green pepper aromas and flavours. Balanced and packed with appealing fruit flavours, it finishes on a crisp, lively note.



9 Montes Reserve Malbec 2003

was \$17.95 now **\$14.95**₉₀₅₈₀

A purple-tinged red with a plummy bouquet and hints of violet and vanillin oak. Fat and spice-edged, it is harmoniously rich with a long, firm finish. Terrific value.



10 Terrace Road Marlborough Pinot Gris 2004

was \$22.95 now **\$19.95**₁₂₁₆₃

A single vineyard wine from low-yielding vines, displaying aromas of lychee and quince with a hint of spice. On the palate, it's opulent and medium dry, with a delightfully creamy texture.



PACK
12

Case Offers

Join our Case Plan by registering 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

May 2005

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 three-monthly 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.



Mixed Case

\$120₆₅₇₈₈

Mixed Case price will never exceed \$120

SAVE
\$35.40

- 2x Deakin Estate Cabernet Sauvignon 2002
- 2x De Bortoli First Block Chardonnay 2004
- 2x Commissioners Block Victoria Shiraz 2003
- 2x Pasqua Valpolicella Valpantena 2002
- 2x Pasqua Terre del Sole Sangiovese 2003
- 2x Freixenet Cordon Negro Brut Non Vintage NV



Friday Night Drinks

\$110₆₅₇₉₃

Friday Night Drinks Case price will never exceed \$120

SAVE
\$27.65

- 3x Château Tour Balet Bordeaux 2001
- 3x Gunn Estate Unoaked Chardonnay 2004
- 12x Heineken 330ml Bottles
- 1x Eta Uppercuts Honey Soy Chicken Chips 150g Bag
- 1x Ready Salted Cashews 100g Bag
- 1x Master Foods Dip 300g Jar



Value White Case

\$160₆₅₇₈₉

Value White Case price will never exceed \$168

SAVE
\$53.40

- 2x Gunn Estate Gisborne Unoaked Chardonnay 2004
- 2x Sacred Hill Whitecliff Pinot Gris 2004
- 2x Yalumba Y Series South Australia Viognier 2004
- 2x Kaesler Stonehorse Barossa Valley Semillon 2002
- 2x Lake Chalice Flight 42 Unoaked Chardonnay 2004
- 2x Waipara Hills Marlborough Sauvignon Blanc 2004



Value Red Case

\$168₆₅₇₉₀

Value Red Case price will never exceed \$168

SAVE
\$47.40

- 2x Château Tour Balet Bordeaux 2001
- 2x Montes Reserve Malbec 2003
- 2x Paul Jaboulet Côtes du Rhône Selection 2003
- 2x Lake Chalice Black Label Merlot 2004
- 2x Kaiken Malbec 2002
- 2x Pasqua Lapaccio Primitivo Salento 2003



Premium White Case

\$240₆₅₇₉₁

Premium White Case price will never exceed \$240

SAVE
\$87.40

- 2x Kim Crawford Flowers Sauvignon Blanc 2004
- 2x Waipara Hills Pinot Gris 2004
- 2x Gisselbrecht Alsace Pinot Gris 2003
- 2x Bourillon-Dorléans Vouvray Demi-sec 2003
- 2x Villa Maria Reserve Chardonnay 2003
- 2x Waimarie Gimblett Road/Ormond Chardonnay 2002



Premium Red Case

\$210₆₅₇₉₂

Premium Red Case price will never exceed \$240

SAVE
\$31.70

- 2x Kim Crawford Hawkes Bay Merlot 2004
- 2x Martinborough Te Tera Pinot Noir 2004
- 2x Santa Margherita Versato Merlot 2002
- 2x Scrimaglio Il Mato Barbera del Monferrato 2003
- 2x Montes Reserve Malbec 2003
- 2x Sacred Hill Basket Press Merlot Malbec 2003



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

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

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

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

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| | | | | GRAND TOTAL | |

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- 65795 Hot Off The Press Pack
- 65787 GlenGarry Top10 Pack
- 65793 Friday Night Drinks Case
- 65789 Value White Case
- 65790 Value Red Case
- 65791 Premium White Case
- 65792 Premium Red Case

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