

GLENIGARRY

Wineletter 115 November 2006

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Champagne
Methodes
Brookfields
Top10
Riesling
Glen Elgin
Brahma Beer

Champagne



EFFERVESCENCE

EXCITEMENT



ELEGANCE



EXHILARATION



ELAN

GASH



Services

delivery
ontime, everytime
gift packs
for all occasions
functions
we cater for it all
sale and return
by arrangement
glassware loan/hire
wine, beer, spirits, riedel glasses
advice
on everything wine related
monthly offers
hot and exclusive!
fun and education
we're known for it; it's fun!
credit accounts
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Locations

auckland

victoria park
cnr wellesley st
& sale st
308 8346
herne bay
54 jervois rd
378 8555
ponsonby
139 ponsonby rd
378 8252
parnell

164 parnell rd
358 1333
newmarket
22 morrow st
524 5789
mission bay
49 tamaki dr
528 5272
mt eden
250 dominion rd
623 0811
city

cnr wellesley st
& mayoral dr
379 8416
takapuna
cnr hurstmere rd
& killarney st
486 1770

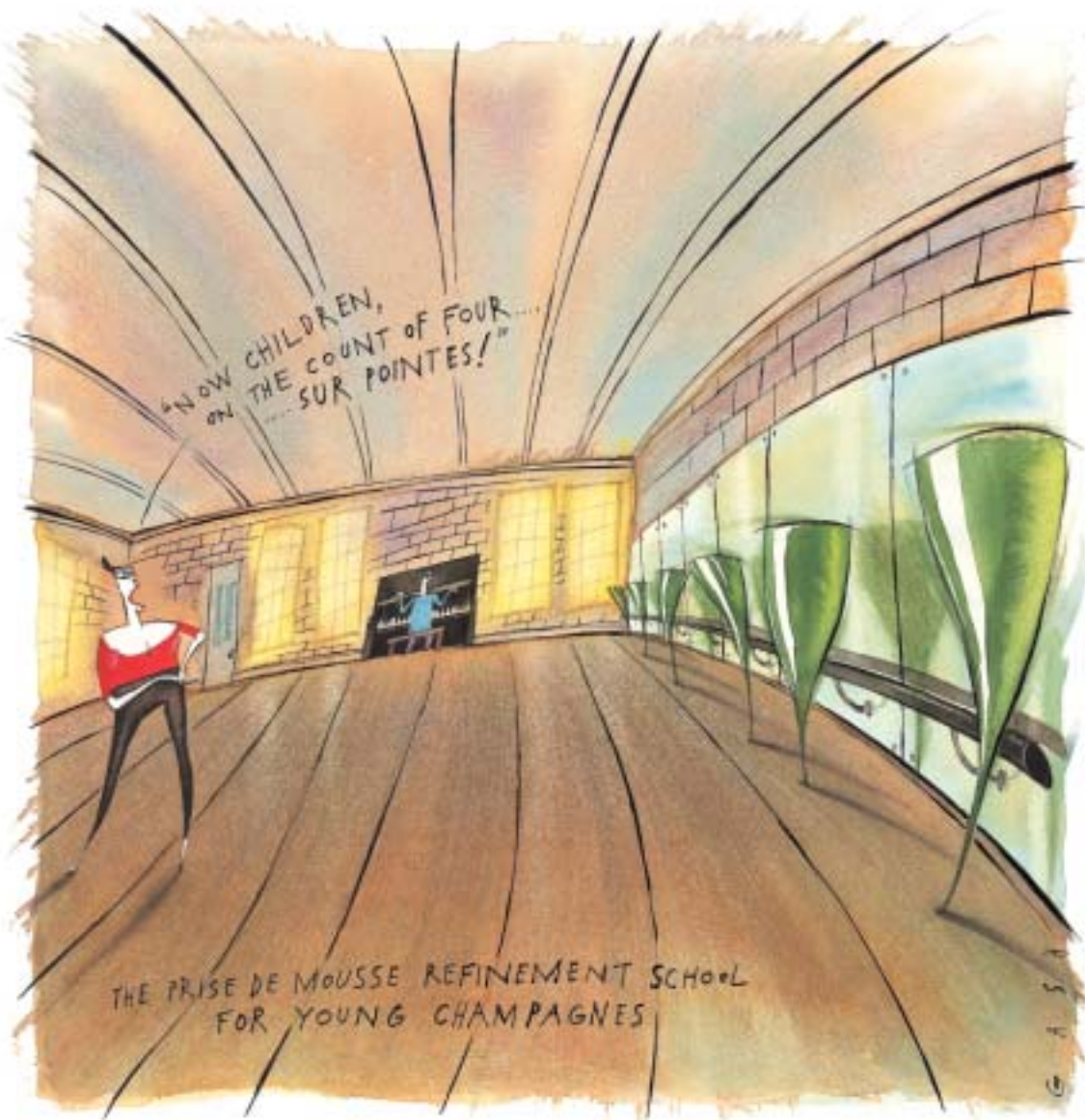
devonport
cnr clarence st
& wynyard st
445 2989
remuera
400 remuera rd
523 1594
kingsland
467 new north rd
815 9207
westmere
164 garnet rd
360 4035

wellington

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

dida's

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



I mentioned last month that Dida's Wine Lounge was awarded 'Best Wine Lounge in NZ' at the recent Auckland Bar Show and how tickled salmon pink we were. This month we've secured another pleasing independent endorsement: in Viva, the New Zealand Herald's weekly gourmet supplement Dida's Food Store was voted Best Delicatessen by their food critics. They had this to say:

'We could happily dine on Dida's great gourmet salads, sandwiches, cakes and take-home meals every day.'

I don't have much more to add, except to congratulate the extraordinary team up the hill, who have worked hard to get the mix just right and provide a diverse range of gourmet foods that are flavour-some and exciting, but never prissy or pretentious, all with the best ingredients that we can source, import or get from the garden. If you haven't been to the Food Store yet, shoot on up to Jervois Road and have a look - and a coffee and something to eat, of course. To tempt you further, the IT guys have rigged the tills, so to speak, so that **you can now use your Glengarry Card at the Food Store**. No excuses now, are there?

We're seriously barrelling toward Christmas, which is why you'll find a mesmerising array of sparkling wines and Champagnes inside. Three quarters of sparkling wine sales happen at this time of year, and in anticipation, we have cleared some space to accommodate the biggest range of sparkling wines and Champagnes you'll see in a retail store in this country. Secondly, we've sharpened our pencil and really discounted some of these wines. We believe that everybody should be able to enjoy a glass of bubbly at Christmas time, no matter what your taste preferences or budget. We're particularly excited about the Methode Traditionnelle wines we've collared. While legally they cannot be called Champagne as such, these are not to be dismissed as mere copycats. The wines themselves have all made their mark with their own unique character, individuality and style and, like so much of what we produce now in this country, it is truly our own, not some pale imitation of something the French do! With the diversity, drinkability and affordability of the wines within, we think we've pretty much covered every glittering base we can.

Also this month check out the Pinot Gris pages. A sometimes misunderstood variety in New Zealand, we've gone forth and assembled a pretty comprehensive collection of local PG expressions. From miniscule beginnings, there is now a plethora of producers catering to an increasingly sophisticated Pinot Gris fanbase. Frightening as it is, next month it'll be Christmas salutation time... till then, then. And go easy on those firecrackers, huh?

SAIK

Jak Jakicevich

GLENGARRY



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Everyday Drinking

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

d'Arenberg **The Stump Jump** Grenache Shiraz Mourvèdre 2005

was \$14.90 now **\$12.90** 20750



The Stump Jump is a plough that does what it says: jumps tree stumps while scything a clear path ahead. They sure tell it like it is, them Aussies (Well, they do have a desert called the, um, Great Sandy Desert). This blend of Southern Rhône varietals doesn't stand on ceremony either, delivering a plethora of spice-laden, juicy red fruits, mostly care of the ultra-ripe Grenache component. Mulberries and plums slip on in underneath, subtle oak frames the picture and Bob's your Uncle. A jolly interesting and damn enjoyable mouthful of red, at a silly price. 'Nuff said.

Pencarrow Martinborough Sauvignon Blanc 2006

was \$19 now **\$16.50** 17048

Like the old Griffin's biscuit ads, Palliser's second tier Sauvignon is 'always fresh and always good.' Intensely fresh, no less, with punchy, spunky, garden-fresh herbs and tree-ripe tropical fruits on both the searingly seductive nose and the tear-it-up palate. Vibrant, and zippa-dee-doo-dah, it kinda grows in breadth and depth in your mouth, opening you up like a can of sardines and depositing its pleasures within. Were you to swirl it with fresh seafood you might weep with unholy joy. Whatever you do, just soak it on up, you lucky devils.



Windy Peak Pinot Grigio 2006

was \$19.90 now **\$16** 28626



BUY A CASE OF 6 FOR \$15.50 A BOTTLE

We have a fine array of Pinot Gris in this month's Wineletter, and this would stand shoulder to tasty shoulder with any of them. From the de Bortoli family's King Valley vineyards, it's a king hit of freshly mown hay and spring meadow-like characters, while the palate is tightly controlled, with hints of pears and apples. Deliberately picked just short of ripeness, ensuring all the optimum varietal flavours remain and avoiding that oiliness Pinot Gris can be accused of when cultivated in hot climates. Perfect.

Taltarni **Fiddleback** Shiraz Cabernet 2004

case of 12: **\$240** 68867

BUY A CASE
GET ANOTHER CASE
FREE



the glengarry card

GLENGARRY

Win a Case of Wine!

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

Special Glengarry Card Offer:

Purchase during November and go in the draw to win a weekend for two in Christchurch, a night's accommodation, lunch at Waipara Hills Winery and a rental car for the weekend.

Look out for the G instore:

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



Everyday Drinking

CASE OFFER

BUY THE EVERYDAY DRINKING PACK 68848

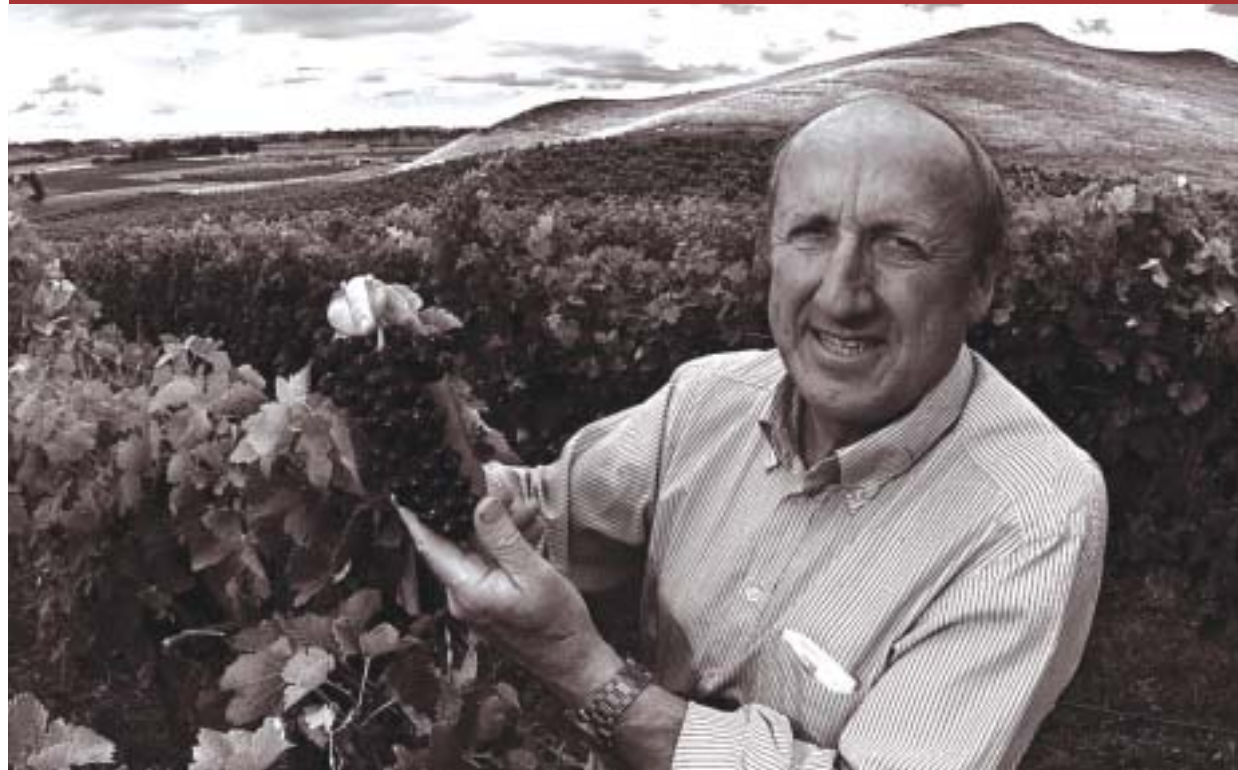
3 BOTTLES OF EACH
WINE FOR ONLY \$160
save \$67.10 off retail





Feature Winery

Brookfields



A decade ago there were 238 wineries in the country; by the end of June 2006, the number had increased to 530 and the prediction is that this number will increase yet again. New wineries from just about every part of New Zealand are popping up on almost a daily basis. For all the promise that many of these newcomers show, what they lack in most cases is a track record. And in the wine business, consistency is the overriding factor that separates the stars from the wannabes.

There are a number of wineries that have fashioned a superb reputation for producing top tier wines vintage after vintage. Among this elite echelon is Hawke's Bay's Brookfields Estate. More than twenty years ago, Brookfields started releasing richly flavoured reds and Chardonnays to rival the wines of the region's unquestioned standard bearer, Te Mata Estate. However, the story of Brookfields had started much earlier; the original winery, built in the 1930's, specialised in producing fortified wines right through to 1977, when it was purchased by Peter Robertson.

Peter graduated from Otago University with a BSc in biochemistry, and in the early seventies worked under the legendary Tom Macdonald at the McWilliams Hawke's Bay winery. When the opportunity presented itself, Peter purchased the Brookfields winery, moving away from fortified wine production and into making fine table wine. Within a decade he had established the winery as one of Hawke's Bay's most consistent producers of both red and white wines.

Many wineries established thirty years ago have had several winemakers, each with their own philosophy. As both the owner and winemaker, Peter has been the sole guide to the quality and stylistic direction of Brookfields' wines. With more than twenty Hawke's Bay vintages under his belt, he understands better than most the variations in soils and climate that both the region and the individual vineyards offer, and produces wines that reflect those terroirs. Peter believes that 'Superior wine comes from superior fruit; great wines are made in the vineyard.'

Brookfield's wines are produced from the company's Marshall Bank and Bergman vineyards, both located adjacent to the winery in Meeanee, and the Ohiti Estate on the northern aspect of Roys Hill. Peter selects grapes as well from shared-ownership vineyards in other premium sites. Over the past 30 years, the winery has been developed to combine the best traditional techniques with modern technology. Peter Robertson: 'Our philosophy is to produce fruit-driven wines that are enjoyable in their youth but that have the potential to cellar well. They are also made to enhance the food with which they are served.'

G Brookfields

Hawkes Bay Sauvignon Blanc 2006

was \$19.90 now **\$16** 19199

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

With its cooler climate, Marlborough generally produces crisp, pungently herbaceous styles of Sauvignon Blanc; Hawke's Bay's warmer climate produces styles that lean more toward tropical fruit flavours while retaining varietal zestiness. This is very much in the latter category; it's a fruit-driven style with the emphasis on ripeness. The nose is fresh and fragrant, with an abundance of gooseberry and peach fruit aromas. The palate is beautifully poised, its succulently ripe fruit balanced by a dollop of citrus.



Brookfields Bergman Barrel Fermented Chardonnay 2005

was \$19.90 now **\$16** 19190

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

The Bergman vineyard's sandy loam soils are well suited to Chardonnay, and the 2005 season provided excellent ripening weather through the crucial January and February period. The hand-harvested grapes were fermented primarily in French oak, with some in American oak barriques. To add extra dimension, the wine was lees aged and a portion put through malolactic fermentation. It is a brilliant yellow-gold wine, the plump bouquet alive with peach and rock melon aromas adorned with a touch of vanilla. A fine and harmonious Chardonnay with ripe fruit flavours, a creamy suppleness and a bright, savoury finish.



Brookfields Ohiti Estate Hawkes Bay Gewürztraminer 2006

was \$19.90 now **\$16** 19195



Gewürztraminer has had a somewhat chequered history in New Zealand; fortunately, Brookfields have persisted with the variety and this 2006 release is a classy wine. It is an off-dry style, the bouquet alive with rose-petal and lychee aromas superbly counterpointed by ginger, clove and cinnamon nuances. It is precisely flavoured, the ripe fruit dominating a palate with a slight oily richness that complements the spicy elements. Superbly structured and perfect with Asian-influenced foods.

Brookfields Ohiti Estate Hawkes Bay Cabernet Sauvignon 2005

was \$19.90 now **\$16** 19194

Brookfields are able to produce a pure, 100% Cabernet Sauvignon because of its Ohiti Vineyard; the site is a heat trap that assists the variety to reach great levels of ripeness. This is a deep, dark red laden with blackberry, cherry and plum aromas neatly wrapped in a cloak of spicy oak. The promise on the nose is realised on the palate, which is dominated by sweet berryfruit flavours integrated with supple oak and finishing with a crescendo of ripe tannins. Absolutely top value.



Brookfields Marshall Bank Hawkes Bay Chardonnay 2005

was \$30 now **\$24.90** 19202



Named after Peter Robertson's grandfather's property in Otago, the free-draining, silty, low fertility Marshall Bank Vineyard is next-door to the winery and planted exclusively in Chardonnay. The 2005 harvest was brought in at a very high level of ripeness, and it shows. It is rich, bright wine, the delightfully complex bouquet awash with stonefruit, limes and wafts of spicy oak. The palate has waves of ripe fruit flavours laced with crème brûlée-butterscotch nuances. A measure of lime keeps the wine in check and provides a wonderful, lingering aftertaste.



Hot OFF THE Press

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

Omaka Springs Falveys Sauvignon Blanc 2006

\$18 16056



There's a lot to recommend this; it won Gold, Champion Sauvignon Blanc and Reserve Champion Wine at the recent Bragato Wine Awards as well as nabbing Gold at the International Aromatic Wine Competition. Medal huggers; how do they live with themselves? Secondly, with only about 1500 cases made, it's selling faster than the new Killers CD. Thirdly, I've seen it retail at \$23 plus. Finally, it's a lime-wired, Semillon-spined, grassy, tangy thang that reminds you why Marlborough Sauvignon Blanc is so damn good in the first place. Get in.

Saddleback Central Otago Pinot Noir 2005

\$23 17120

Peregrine have a few vintages of this pert Pinot under their belts, and each one further cements their rep as one of the best Central wineries around. The enchanting richness of colour hints correctly at the immense concentration to come. Sweet berries dusted with violets and singed with spice make up the predominant flavours and aromas, and there's a background hint of something savoury that will no doubt emerge with time. And, at 23 dollars this is extraordinary value.



Taltarni T Series Victoria Shiraz 2004

\$19.50 27886



Taltarni have always made wines that offer a slightly different take on the obvious Aussie varietals, and this luscious Shiraz from the new 'T series' range occupies a similar space to its decades of predecessors. Mostly Pyrenees fruit, the cooler vineyards ensure there is much charm and finesse threaded through this wine, and it relies on cleverness and complexity rather than blockbuster blather to seduce you. Round and rich, with aniseed spiciness and a smooth mocha/berry-tinged lushness of palate, it's mouthfilling, beguiling and deeply rewarding.

Rippon Jeunesse Central Otago Pinot Noir 2004

\$32 17469

A real panel beater this. Yip, the persevering wine panellists raved so loudly, their cries demanded answering. A messenger-boy was duly despatched to reel in as much as we could of this little beauty which, like said youth, is fancy and fleet of foot, with an exuberance and charm that, while being a natural component of Pinot Noir, is often drowned by too much alcohol, wood or other competing components. Purity is the order of the day, and when paired with vibrant fruit, as it is here, it is a most flavoursome and irresistible combination.



Hot OFF THE Press

CASE OFFER

BUY THE HOT OFF THE PRESS PACK 68849
3 BOTTLES OF EACH WINE FOR ONLY \$260
save \$72.40 off retail



Pinot Gris

Reports have been pouring in of a mutant strain spreading throughout the country. Rather than panic, it appears that communities in the North and South Islands have not only welcomed this mutant but have actively encouraged its spread. Apparently this lovable rogue is well established in Europe, where it is known by a number of aliases, among them, Fauvet, Auvernant, Rulander, Grauklevner, Tokayer, Grey Monk and, here in New Zealand, Pinot Gris.

Pinot Gris is a mutation of Pinot Noir, a vine variety that has never needed the intervention of genetic engineers to change its character because it has the reputation for mutating very easily; Pinot Gris is just one of those variations.

Pinot Gris is not a new variety to New Zealand; it was in all likelihood introduced by Marist Missionaries in the 19th century. During the 20th century, plantings dramatically declined and did not make a comeback until the 1990's. Since then plantings have increased rapidly; in 1998 there were 61 hectares, and it is projected that this will increase to over 1000 hectares by 2008, making it the fifth most widely-planted variety in the country. So why has it been so emphatically welcomed? Probably for the very same reasons put forward by Romeo Bragato, the government viticulturist who declared at the turn of the century that Pinot Gris 'is an early grape, bears heavily and produces excellent white wine.'

This Pinot Noir mutation is a thick-skinned variety, with greyish blue to brownish pink berries, sometimes on the same bunch. Pinot Gris is relatively easy to grow; it ripens early with a relatively high extract, lowish acidity and high sugars. It adapts well to different soil types and meso-climates, yielding wines particularly expressive of their origins, whether it be Central Otago or Hawkes Bay. The wines are characterised by their spicy aroma, richness and weight, and by using a variety of winemaking techniques, winemakers can produce Pinots that are both distinctively styled and expressive of their terroir.

New Zealand's variety of geological and climatic conditions mean that the diversity of styles available from New Zealand winemakers is as impressive as the wines themselves. Our tasting panel has selected examples from New Zealand's leading wine regions to showcase the versatility of this intriguing grape and to highlight the quality of the 2006 vintage.



CENTRAL OTAGO

Aurum

Central Otago Pinot Gris 2006

was \$27.50 now **\$22** 11134

Aurum is a boutique winery sited on the shores of Lake Dunstan and established by Joan and Tony Lawrence in 2002, with help from son Brook and his wife Lucie, both trained winemakers. This is a delicately poised wine reflecting the fact that it was made from young vines grown on alluvial glacial terraces. The cool growing conditions have accentuated the fresh tropical fruit flavours that dominate the nose and palate. The wine is nicely weighted and creamy, the result of partial oak fermentation, and it finishes on a slightly off-dry but clean note.

10178	Akarua Central Otago Pinot Gris 2006	\$22.00
12321	Rockburn Central Otago Pinot Gris 2006	\$22.00
17112	Peregrine Central Otago Pinot Gris 2006	\$23.00
14940	Mt Difficulty Central Otago Pinot Gris 2006	\$23.50



MARLBOROUGH

Kim Crawford

Pinot Gris 2006

was \$19.90 now **\$16** 11742

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

Half of the Pinot Gris was shaded to allow the grapes to develop intense aromatics; the other half was exposed to add weight and mouthfeel to the wine. To add greater dimension, a small portion was barrel fermented and put through partial malolactic fermentation. This is a fruit-driven, stylish wine with outstanding spice-laced apple and pear flavours. Full bodied, richly flavoured and well balanced, it has a touch of butteriness and a fine, fresh finish.

Lake Chalice

Eyrie Vineyard Marlborough Pinot Gris 2006

was \$23.50 now **\$19.90** 13553

Marlborough experienced a good 2005-2006 season; the warm days coupled with the cool Marlborough nights delivered beautifully ripened Pinot Gris with concentrated flavour. This is an elegant wine, with subtle flavours of stonefruit and pear juice that develop with every sip. There is a streak of underlying spiciness that lifts the nicely weighted mid-palate, with a clean, lingering finish to follow.



Seresin Estate

Marlborough Pinot Gris 2006

was \$31 now **\$27** 18610

Seresin have taken full advantage of the outstanding Marlborough vintage. Hand harvested from their Raupo Creek and Home vineyards, the individual parcels were fermented separately on a mixture of selected and indigenous yeasts, transferred to seasoned French barriques and lees aged for four months. The handling has provided the wine with lovely pipfruit and citrus aromas on the nose. The weighty palate is moderately complex and displays spice and almond nuances wound around a creamy texture, finishing on a crisp and finely-judged note.



19177	Thornbury Marlborough Pinot Gris 2006	\$19.00
18321	Allan Scott Marlborough Pinot Gris 2006	\$22.00
11147	Wild South Reserve Marlborough Pinot Gris 2006	\$22.00
18295	St Clair Godfrey's Creek Reserve Marlborough Pinot Gris 2006	\$22.00
15457	Nautilus Marlborough Pinot Gris 2006	\$23.00
14292	Johanneshof Auslese Vendage Tardive Pinot Gris 2006	\$28.00
14293	Johanneshof Trocken/Dry Pinot Gris 2006	\$28.00

HAWKES BAY

Esk Valley

Black Label Hawkes Bay Pinot Gris 2006

was \$24 now **\$22** 12824

Hawkes Bay's warmer climate typically produces fatter styles of Pinot Gris, and 2006 produced super ripe grapes. The hand-harvested fruit was fermented in barrel and tank with cultured and indigenous yeasts. To provide lush characters, some residual sugar was left in the tank-fermented portion and blended with the dry-fermented portions. This is an opulent style of Pinot Gris, elegantly structured and well balanced. With its concentrated, ripe aromas of pineapple and melon enlivened by traces of musky spice, it is a most delicious mouthful of honeyed fruit flavours draped over a rich, slick texture. Impressively long, it leaves a lasting impression.

Trinity Hill

Hawkes Bay Pinot Gris 2006

was \$32 now **\$27.50** 19278

This wine reflects the quality of the 2006 vintage, the origin of the Pinot Gris and some deft winemaking by John Hancock and his team at Trinity Hill. The grapes were sourced from three vineyards, each contributing its character to the wine. Fermentation was in stainless steel tanks with a third in oak barrels, and the wine was lees aged for three months to add complexity. The effort has paid off; it is a wine that will continue to develop. Right now, it is a pale straw-green colour with well-defined aromas of pear, honeysuckle and spice. A nicely weighted wine emerges, with a luscious texture that complements the ripe, spicy fruit flavours, all neatly balanced by a fresh, persistent finish.



19644 Villa Maria Private Bin East Coast Pinot Gris 2006	\$15.50
19197 Brookfields Hawkes Bay Pinot Gris 2006	\$16.00
18544 Sileni Cellar Selection Hawkes Bay Pinot Gris 2006	\$19.00

CANTERBURY

Waipara Hills

Waipara Pinot Gris 2006

was \$25 now **\$20.90** 10399



Waipara Hills' range of wines has been awarded an impressive 8 Trophies, 30 Gold Medals and 32 Silver Medals. Earlier in the year, this wine gained a Gold Medal and was awarded the Champion Trophy at the New Zealand International Wine Show. Produced entirely from low-cropping, free draining vineyards, it reflects the conditions of this northern region of Canterbury. The wine is characterised by lifted spicy-pear-apricot aromas and flavours and underlying nutty nuances. Medium bodied and well structured, it has a mellow viscous texture and a resoundingly fresh finish.

WAIKARAPA

3 Terraces

Wairarapa Pinot Gris 2006

was \$25 now **\$19.90** 19327

The Wairarapa region is the North Island's most southerly wine region and its climate is drier and cooler than that of Hawke's Bay helping Pinot Gris to retain vibrancy and fresh fruit characters. 3 Terraces vineyards are on ancient gravelly river terraces of the Raumahanga River and in 2006 the conditions were perfect for Pinot Gris. This is a lovely pale yellow wine with a distinctive bouquet echoing honeyed pip-fruit aromas with hints of ginger in the background. The pervasive ripe spicy fruit flavours are enhanced by a velvety texture and focused by clean fresh finish. A delicious food wine.



18960 Burnt Spur Martinborough Pinot Gris 2006	\$24.00
13681 Margrain Martinborough Pinot Gris 2006	\$26.00

Pinot Gris Tastings

Thursday 9th November

Aromatics: France v New Zealand
Tasting with Denis Mangin from Pierre Sparr in Alsace
7:00pm Glengarry Kingsland Wine Club
467 New North Road
Cost: \$15 per person. Bookings required

Tuesday 21st November

Pinot Gris: NZ v The Rest of the World
Taste many of the Pinot Gris from this month's Wineletter as well as comparisons from Italy, France and Australia
7:00pm Glengarry Devonport Wine Club
Cnr Clarence St & Wynyard St
Cost: \$25 per person. Bookings required

Saturday 25th November

Pinot Gris Tasting: come instore between midday and 4:00pm and try all 24 Pinots from this month's Wineletter
AK: Glengarry Victoria Park, cnr Wellesley St & Sale St
WGTN: Glengarry Thorndon, 232 Thorndon Quay
Cost: FREE with great case deals and prizes on the day

Champagne

With the festive season being one of tradition, we've taken our traditional approach and sourced as broad and deep a river of Champagnes as we can, to encourage everyone to add a little mystique to their Mad Season. With over 12,000 Champagne houses in France, to select just a few is quite a task. However, once we settled on a number of strict criteria, quality and value being the obvious guidelines, the task got a little easier. While no Champagne is like another, one thing is crystal: the Non-Vintage is the mainstay of any firm.

So how can a wine from a range of vineyards, from a number of different years and a variety of grapes be consistent year to year, house to house? Welcome to one of the many paradoxes of NV Brut Champagne: the path to a consistent, easily recognisable House style is one of the most tortuous and complicated in the entire world of wine.

Using its own unique formula, the Champagne region has been making sparkling wine for nearly 300 years, with pioneering chaps like the monk Dom Pérignon coming up with a method of making wine that turned this climatically marginal region and its thin, tart table wines into the home of what has become, over the past couple of centuries, the symbol of celebration.

What Dom Pérignon started, a host of skilled individuals have continued. But, surely they've got it easy, those Champagne winemakers? The luxury of picking from three different varieties in any proportion. Mixing a host of vintages to make just one wine, and being able to charge a premium for it? Being able to assemble parcels from a myriad of different vineyards? It must be so simple! One year the Pinot doesn't do so well: just add more Chardonnay to the blend. The vineyards in the north got frost: add more fruit from those in the south. The year proves a bit acidic? Bang some more reserve wines from a fatter year. Non? Not so much.

Where, say, Bordeaux or Burgundian winemakers attempt to capture the true essence of any one vintage, the whole point of NV Champagne is quite the reverse. The winemaker has to take all those variables, and manipulate them so the wine produced is exactly the same year in, year out, frost or no frost, sunshine or none. That's the art: the assemblage. And with a billion bottles in stock at any one time, and sales of 350 million bottles a year from this tiny region, we are talking minute attention to detail in a wine that is very big business.

So have a look at what we've assembled, seek out an old favourite or have a wee go at something you haven't tried before. It's Champagne, so you're guaranteed one thing: you will never be disappointed.



Charles Courbet Spéciale Cuvée NV

was \$55 now **\$29.90** 41526

Couldn't help but notice that North Harbour's founding chairman, Chris Kennings, had a bottle of Charles Courbet set aside with which to celebrate their extraordinary Ranfurly Shield win recently. A man of taste and vision, indeed. The approach at Courbet is much like Harbour's: pretty hands-on, their relative smallness allowing plenty of room for dedication to detail and artisan-like craftsmanship. Fresh and attractive as a Harbour cheer-leader (stop now, please) a delicious citrus is smeared lovingly over a toasty, bready base that is both flavoursome and elegant. Creamy and vivacious, the mousse tingles the senses, the balance and length amaze and the finish is crisp and moreish.

47211 Moët & Chandon Brut Impérial NV	\$59.90
49810 Veuve Clicquot Brut NV	\$66.00
47239 Cuvée Dom Pérignon Vintage 1998	\$285.00



Drappier Carte Blanche Brut NV

was \$55 now **\$39.90** 43500

BUY A CASE OF 12 FOR \$38.50 A BOTTLE

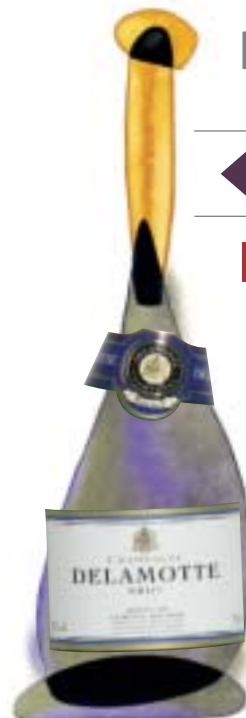
The Europeans all like to outdo each other on the history front, but when you can say your family's vineyards were planted by the Gallo Romans in 1 AD, you're likely to trump all-comers, aren't you? Drappier's cellars were built in the 12th century, while the family have mined the terroir since a relatively recent 1908. History lesson over, today's Hedonism Lecture will tell you the Carte Blanche is a finely wrought, rather fruit-driven style that is both deliciously fresh and exquisitely delicate. Gossamer-like touch aside, there is plenty of complexity and intrigue from teasing start to tantalising finish, and its elegance and refinement make for the ideal aperitif-style Champagne.

Philipponnat Royal Reserve Brut NV

was \$80 now **\$45** 43510

BUY A CASE OF 6 FOR \$240 - THAT'S HALF RETAIL!

Pierre and Auguste Philipponnat created this House in 1910 when they acquired the rather fetching 18th century cellars in Mareuil-sur-Aÿ. With an annual production of half a million bottles, Philipponnat aren't major league as such, and this under-the-radar lack of fame translates into a very approachable price tag. What leaps out at you as you swirl this Pinot-dominant beauty are the ebullient red fruits, a feature that carries through onto the palate, where they are paired with a scintillatingly fresh citrus component. Bready notes support the fruit, delicacy keeps it all elegant, and the seamless structure reminds you that you are in assured hands.



Delamotte Brut NV

was \$69 now **\$49.90** 42845

BUY A CASE OF 6 FOR \$45 A BOTTLE

Delamotte is a relatively small Champagne House with a mighty rep. Part of that is due to location, location, location: they sit smack bang in the middle of Le Mesnil-sur-Oger, which just happens to be one of the greatest crus of the Côte de Blancs, and is a stone's throw away from the mighty Salon, with whom Delamotte shares owners. And there are certainly similarities in style: no malo is used in either, and only stainless steel employed for aging, so we're talking a precise, refined yet luscious style with layers of toasty, biscuity notes. Hauntingly aromatic and refined, it is an excellent expression of the great region at an enchanting price.



Mumm Cordon Rouge Brut NV

was \$71 now **\$55** 46445

6 CHAMPAGNE FLUTES FREE WITH EVERY 6 BOTTLES*

OK, so what's the 'Cordon Rouge' about? It's a tribute to Napoleon's Légion d'Honneur, the highest order in France, and having been adopted by the House of Mumm in the late 1800's it has become as significant a branding identity as the Veuve Clicquot Yellow Label. What's on the inside? Aromatically, fresh tropical fruit slips into the senses, lavishly layered over vanillin and caramel-smearing toast. The palate has a vivacious citric character and a creaminess that hints at honey. There's no shortage of power length, or balance, all the components that separate the excellent from the merely very good. Champagne Mumm... Who's your Daddy?

*While stocks last



Laurent-Perrier Brut L-P NV

was \$91 now **\$75** 46415

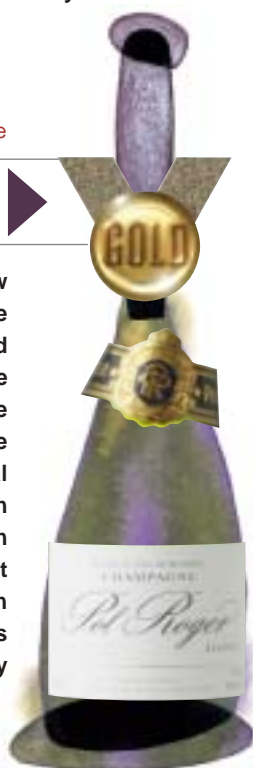
From sitting at the bottom of the Champagne Hot 100 just after WWII, Laurent-Perrier is now the fourth largest producer in, like, the whole widey world, kids. This is a seriously ambitious house, and also a maker of excellent NV Brut, as it happens. L-P NV (ideal, really, in this age of acronyms) has a summer-lea freshness to it, a spring breeziness that hints at sunny citrus and blossom, while the palate itself is complex and balanced, its extraordinary finesse due in no small part to a high proportion of Chardonnay. It is, like all fine things, well rounded and expressive, with a weight that partners the birds and the loaves and the fishes rather charmingly.

Pol Roger Brut Réserve NV

★★★★★ Cuisine

was \$83 now **\$64.90** 48210

Pol's collection of medals and trophies at the recent New Zealand International Wine Show proved yet again the esteem in which critics hold it, and with the NV priced so reasonably, it's a sure bet that Churchill's favourite sparkling is likely to grace a number of tables once again this Yuletide. With an even spread of each of the great Champagne grapes, almost a third of the final blend is comprised of reserve wines that have been maturing in the chill depths 33 metres below Christian Pol-Roger's study. Owing to the non-compulsory but family-chosen decision to only release the wine when the youngest component is a minimum of three years old, this is a fully-flavoured, elegant style, exquisitely fresh and resoundingly rich.



Perrier Jouët Grand Brut NV

was \$92 now **\$75** 47810

Perrier Jouët are globally renowned for their bottle with the pretty painted flowers, the Belle Epoque; this, their most excellent NV, does not pale in comparison. Indeed it is crystal clear and almost limpid in the glass, and fabulously fresh and lively. The bubbles spiral all the way to heaven, via a delicate bouquet of acacia and spring blossom with hints of tropical fruit. Broad, rich and ripe, with a sexily deep palate, Perrier Jouët is full and fleshy, and lusciously reminiscent of caramelised pears and apples. There is a delicious, dulcet sweetness as it heads into the final turn, where a slivering dip of butterscotch says, thank you Frankie, a top-up would be tops.



Billecart-Salmon Brut Réserve NV

was \$86 now **\$67.50** 40701

'Finesse, balance and elegance' is the family motto, and taking a virtual tour you conclude that this applies as much to the exquisitely cultivated box hedges as it does to the exquisitely crafted wines. Small Burgundian casks are used to age the Grand Crus that make up the NV, while the deep, cool chalk cellars are responsible for the beautifully fine bead of Billecart-Salmon, a hallmark of the best from Champagne. Round, harmonious and balanced, fresh white flowers dominate the nose while the palate has a hint of pear and a further florally character. An artfully conceived little beauty that mixes maturity and freshness and comes up grinning.



Bollinger Special Cuvée NV

was \$100 now **\$85** 40820

BUY A CASE OF 6 FOR \$84.50 A BOTTLE

One of the Grand Marques that is as much a brand as it is a wine, it can be difficult to separate Bolly's iconic status from the wine itself, especially after its adoption by those loud-mouthed old tarts on the telly. However, its robust style is more distinctive than most. Fermentation in small oak casks has a lot to do with this uniqueness, and of course its weight and power; but like all NV cuvées from the Big Guns of Champagne, its consistency, brilliance, and almost indefinable beauty are what have kept Bollinger on the tip of the tongue and beyond for a legion of satisfied drinkers across the globe. A cross between a panther and a pussycat, then.



Methodes

UNDER \$10



Friexenet
Cordon Negro Brut NV

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

BUY A CASE OF 12 FOR ONLY \$9.50 A BOTTLE

We get the odd wine buyer sceptically suggesting that at this price there is just no way that the wine could possibly be a true Methode Traditionnelle. 'Shurely,' they'll say, 'those bubbles are CO₂, or bike-pumped in or summink.' Nope, the wine is fermented in the very bottle you are holding. Extraordinary, but true. The Number One-selling sparkly in the world, sold in 150 grinning nations, produced in dizzying amounts yet hand-picked. It will see you through any festivity you care to invent. Yip, even Naked Twister.

Friexenet
Brut Rosé NV

was \$13.90 now **\$9.90** 85016

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

Like the other one, but it's pink, innit? Sorry, pale strawberry, boss. Fruit to the fore and plenty of four-on-the-floor flavour, delivered by a palate of the silkiest softness. Plenty of sexy body, nicely shaped and deftly curved; it's a stylish and sumptuous way to pass an afternoon or early evening. Sparkling rosé sales worldwide jumped hugely last year, particularly in Europe, where a heat wave or two have reminded people of what a pleasure it is to drink these sorts of fragrant, delicate vinos as the sun sheds its colours.



Deakin Estate
Brut NV

was \$14.90 now **\$9.90** 20786

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



UNDER \$15



Sacred Hill
Whitecliff Brut NV

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

A very smartly-timed and brilliantly executed entry into the Methode market from the winery that can do no wrong. This absolutely bolts out of the starting gate with a heavenly-scented cascade of orchard blossom and fresh fruits, before landing you dreamily on a palate that is a gentle mingling of said fruits with the more substantial bedrock of fresh toast and creamy, yeasty characters. With more body than Baywatch and a similarly bouncy and seductive attraction, at this price, from this rockstar winery, you're onto a winner.

Matua Valley
New Zealand Sparkling NV

was \$16.80 now **\$14** 13905

For some particularly obscure reason, this fabulous Chardonnay-fuelled sparkler comes with various toiletry accessories this year. Which tells us a couple of things: while the wine itself has a delightful and delicate frangipani note to its bouquet, don't splash it on. Make sure you drink it. To be taken internally only and all that. Secondly, it is likely to find favour with the female fanatic. Hell, they're more discerning anyway. It's different, for girls. Kicks butt, but, with a glut of generous fruit, and a shimmy and a shake that's not fake. Very nicely turned out, 'tis true.



Saint-Meyland
French Methode Traditionnelle Brut NV

was \$19.90 now **\$14.90** 43010

BUY A CASE OF 12 FOR \$14.50 A BOTTLE

The Saint's dad regularly swaps cups of sugar with various Champagne winemakers for, while this is officially like, Burgundian, it's that close to Champers that, well, move a fence or two and you're there. Pinot power and Chardonnay charm drive this baby forward; it dances toward you on a sky full of acacia-based aromatic stars before the luxuriant palate steals what remains of your heart. With plenty of verve, panache and bounce in its step it could be considered frivolous, but there's a seriousness of gravitas and weight that makes you go back for a second look.



UNDER \$20



Taltarni

Brut Premium Vintage 2004



was \$27 now **\$19** 27778

Very, very creamy, Nigel, from one of Australia's most experienced and awarded sparkling producers. A lush, nougat-touched palate that is supple yet sumptuous draws forth comparisons to its far more expensive French counterparts. And counterparts they are, for this punches way above its (price) weight, and has all the elegance, complexity and froufrou that those imperious Gauls have the gall to claim as uniquely their own. No wonder so many French sparkly makers are sneaking off to Australia for a secret sniff, so to speak. Most excellent.

Taltarni

Brut Taché 2004

was \$27 now **\$19** 27881

Being a touch cooler, 2004 was ideal for making stylish sparkling, and this, neatly is both of those. The colour of a slowly grilling salmon steak, and far less messy, this is a confectioner's delight, with some Turkish, er, Delight hints and candied fruits on the nose, while the palate whips up a storm of creamy peaches and rich apricot flavours. Nougat on toast is the bass note that carries one and all through to the rather magnificent finish. One small glass and you'll feel like you've hit the big time.



Terrace Road

Brut NV



was \$21.50 now **\$19.50** 12158

Highly pinotic, this, with a vigorous bead and a heady bouquet of fresh apples and panniers of strawberries. The fruits continue to dance delicately across your tripping tongue, while biscuity and marzipan-type flavours move in beneath to ensure that there are no accusations of frivolity or light-weightedness. Not here, bub, not with a proportion of reserve wines in the final blend, not when the fermentation is kicked off by a specially selected Champagne yeast strain. Meaning? Meaning it's loads of pleasure, but it's made seriously. As you'd expect. Sheer class.



UNDER \$20



Arcadia

Methode Traditionnelle Brut NV



was \$26 now **\$19.90** 11152

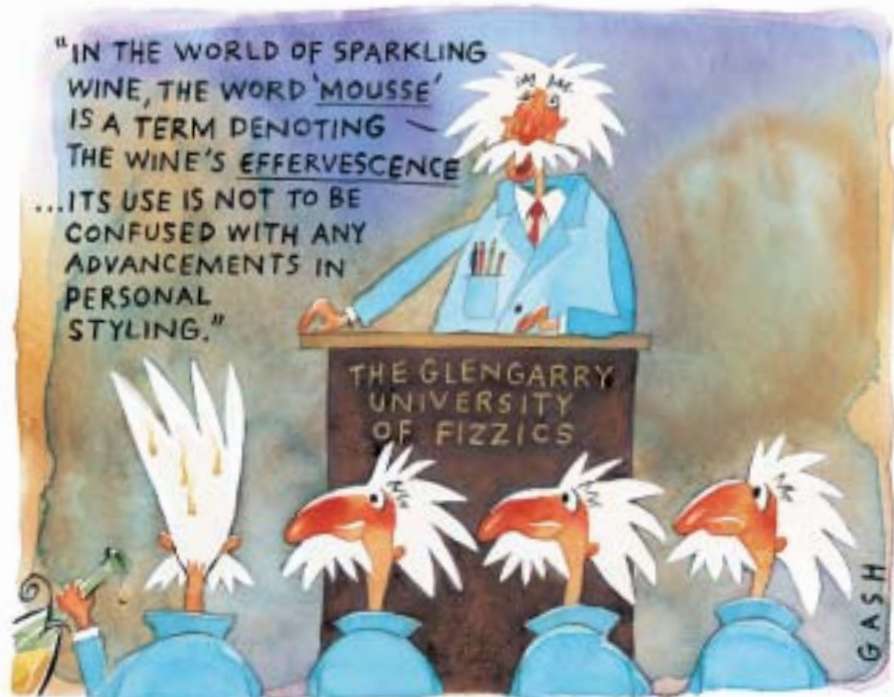
This comes on fruit-driven, a singular assault of the most delightful kind of Otago stonefruit, spliced and diced with hints of citrus, ensuring that it's refreshing as well as rich. These lush fruits are then neatly punctuated by crisp, curly commas of bread and toast, making for a breadth that you didn't quite expect. It's seamless, soft and mouthfilling, taking you all the way through to a finish that is long, balanced and dreamily creamy.

Pasqua

Prosecco Valdobbiadene Brut NV

was \$23.90 now **\$19.50** 66086

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



Methodes

UNDER \$25



Chandon
Méthode Traditionnelle NV

was \$26 now **\$22.50** 25599

Classically-styled sparkling made with the guiding remote control of Messrs Moët & Co, this has always had a huge following down these parts, and with good reason. Very sophisticated and rather deftly shaped, it has a slight figgy/chardonnay scent which is more than a little alluring, a light toastiness that adds complexity and texture, and a soft, creamy, rather sexy palate. A honeyed nut character shows itself just before the lingering, almost lascivious finish kicks in. Should come with some sort of Government Certification. Flirtatious.

Daniel Le Brun
Brut NV

was \$30 now **\$24.50** 12145



BUY A CASE OF 12 FOR \$24 A BOTTLE

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

Alan McCorkindale
Blanc de Noirs 2002

was \$37 now **\$24.50** 10088

As the name would suggest, just the black beauties are entrapped to make this distinctly individual style of Methode. True Champagne clones of Pinots Noir and Meunier have been transported to Al's select Marlborough sites, and the exquisite attention to detail doesn't stop there. Fermented in oak barrels a la Bollinger and Krug, this is a sturdy, beautifully structured wine, with its full-on strawberry, Peach Melba and toasty characters punching through the lush, ripe and richly-textured palate. A low dosage makes for a dry style indeed, although with the rich fruit, what comes through most of all is an impression of inordinate balance.



OVER \$25



Santa Margherita
Prosecco di Valdobbiadene Brut NV

was \$33 now **\$26** 62538

Did you know that Santa Margherita is one of only two Italian firms permitted to make sparkling wines outside the region in which they are grown. You might think, 'so they bang the fruit into the back of the Punto and truck it across a boundary or two, big deal,' but in Italian winemaking terms, such licentiousness is granted only by ministerial decree. Anyway, what we have is a very clean, granny smith apple-dominated sparkler, with a heady, blossom-like fragrance and a colourful yet slightly restrained palate. Delicacy and balance are the key; goes great with small fish or large cheeses.

Fallen Angel

Marlborough Methode Traditionnelle Brut NV

was \$36 now **\$28** 19180

Produced and directed by Stonyridge Vineyards, this Marlborough Methode leaves a great number of others trailing in its rather elegant dust. Helmed by the inimitable Stephen White and with such an outré name, you wouldn't expect a shrinking violet; this is very much a fully-forward style that's rich, generous, lustrous to the eye and luscious on the palate. Baked-apple-with-cream-dessert characters predominate, and there is an underlying cereal/mealiness that adds complexity and class. The crisp, clean and lengthy finish encourages continuing consumption.



Daniel Le Brun
Taché Brut NV

was \$32 now **\$28** 12150

Three percent of this fine wine is Le Brun's still Pinot Noir, added at the end of the traditional Champagne process to give colour, flavour and bring out the fruit. Staining the wine an alluring salmon hue is just a by-product really, but it does look rather gorgeous in the glass, all coppery, dancing light and fine, elegant bead. Cherry/strawberry flavours show upfront, but don't be fooled into thinking this is in any way sweet: it is a dry style, sturdily yet elegantly executed, that will see off a few coppery sunsets of its own. Beautiful if The Help have whipped up a couple of seafood vol-au-vents, too.



OVER \$25

Chandon
Z-D Vintage Brut 2002

was \$38 now **\$30** 25601

It's just brilliant to have some of this on offer, a slightly different take on a Brut style from the ever-innovative kids at Domaine Chandon. 'ZD' means 'Zero Dosage' (in case they ever release a Wine Trivial Pursuit and you're hanging out for that last piece of pie), and it means a totally bone-dry, lick-those-lips style of sparkling. With its mineral tinge and undoubted elegance, it is a top-flight affair. There's a touch of spice and a good depth of bready notes, all of it seamlessly integrated and utterly delicious. Rocks with, um, rock oysters.

Daniel Le Brun
Blanc de Blancs 1998

was \$40 now **\$34** 12149

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

Daniel Le Brun
Platinum Vintage 1997

was \$40 now **\$34** 12148

Brimming with character and with flavour to spare, this is a treat within reach, something out of the ordinary that should be prescribed daily. An equal blend of Chardonnay and Pinot, the weight, sturdiness and structure of the latter broadly supports all the textural finesse and elegance of the former, while the combination is a heady, hedonistic achievement of unparalleled joy. Grilled nuts (careful) and yeasty complexity sit beneath the forward chardonnay fruit with such poise, you'll be counting angels on the head of a pin before you can refill your flute.



Fearless Buys

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



Georges Duboeuf
Côtes du Rhône 2004

was \$17.90 now **\$9.90** 43937

While our good mates the French may like to infer that they guzzle Grand Cru all day and then shower in Champagne before bed, the reality is that it is this kind of wine that keeps La Republique running at full strength. With enough class to satisfy the epicurean that every Frenchman and woman invariably is, and enough crowd-pleasing flavour and texture to ensure the socialist ideal stays readily intact, this is a no-nonsense, stylish, fully-flavoured Shiraz Grenache blend that, at virtually half price, deserves to be bought in case lots. Stock up and see yourself through a million summer outdoor grillings.

Deakin Estate
Victoria Sauvignon Blanc 2006

was \$14.90 now **\$9.90** 20787

It's all in the picking, the Deaksters tell us. Too early, and refreshing acid becomes searing. Too late, and phat becomes fat, and you get a flabby non-entity. Straight down the middle, then, picked to perfection like spring peas, this edges around the herbaceous element before settling into a typical groove that would have the most flat-footed arabesquing about the balcony. The herbs are Asian-tinged while the fruit is kiwi and passion, two things you swear this Aussie battler had been made with. As deliciously close to Marlborough savvy as we'll let them get. Any closer, and we'll see you in court, cobber.



Matua Valley
New Zealand Sparkling NV

was \$16.80 now **\$14** 13905

Look, we could go into some long-winded dissertation about stainless steel tanks, cool fermentation and warm summer nights, but really, who wants to know? It's summer, it's sizzling (or soon will be, always the optimists, us) and you want a sparkling that delivers unadulterated adult pleasure for a fair and decent wedge of lolly. Here it is then, a vivacious, frothy in an 'oh the bubbles have gone up my nose' kinda fashion, with plenty of richness and flavour, a good firm finish and a taste and texture that will wow anyone within a 40-metre radius of the first cork popping. A brilliant, dazzling glass of wine in a very stylish package that, adds a pristine sheen. Scene, babies, scene.





November 2006

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

Tuesday 14th November

The Wines of Brookfields
Try the range featured in this Wineletter, plus additions
7:00pm Glengarry Newmarket Wine Club
22 Morrow Street
Cost: \$20 per person. Bookings required

Wednesday 15th November

The Wines of Brookfields
Try the range featured in this Wineletter, plus additions
7:00pm Glengarry Herne Bay Cellar, 54 Jervois Road
Cost: \$20 per person. Bookings required

Thursday 16th November

Champagne Tasting:
Try the Non-Vintage styles side by side
Featuring Pol Roger, Veuve Clicquot, Perrier Jouët, Mumm, Delamotte, Drappier and Charles Courbet
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$25 per person. Bookings required

Monday 20th November

Bordeaux Club Tasting: The Top End for Christmas:
Latour, Lafitte, Mouton, Haut Brion, Cheval Blanc, Palmer
6:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$95 per person. Bookings required

Tuesday 21st November

Vintage Champagne Tasting:
Featuring vintages from Pol Roger, Bollinger, Delamotte, Laurent-Perrier, Lanson, Billecart-Salmon, Philipponnat
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$45 per person. Bookings required

Thursday 23rd November

Champagne Tasting
Try the Non-Vintage styles side by side
7:00pm Glengarry Kingsland Wine Club
467 New North Road
Cost: \$25 per person. Bookings required

Monday 27th November

Bordeaux Club Tasting: The Top End for Christmas:
Latour, Lafitte, Mouton, Haut Brion, Cheval Blanc, Palmer
6:30pm Glengarry Thorndon, 232 Thorndon Quay
Cost: \$95 per person. Bookings required

Tuesday 28th November

Prestige Champagne Tasting:
Featuring Salon, Sir Winston Churchill, La Grande Dame, Grande Année, Dom Pérignon, Francois Billecart-Salmon
7:00pm Glengarry Herne Bay, 54 Jervois Road
Cost: \$75 per person. Bookings required

Thursday 30th November

Try the Non-Vintage styles side by side
7:00pm Glengarry Takapuna
Cnr Hurstmere Rd and Killarney St
Cost: \$25 per person. Bookings required

Monday 4th December

Try the Non-Vintage styles side by side
Featuring Pol Roger, Veuve Clicquot, Perrier Jouët, Mumm, Delamotte, Drappier, Charles Courbet
6:30pm Glengarry Thorndon, 232 Thorndon Quay
Cost: \$25 per person. Bookings required

Tuesday 5th December

Vintage Champagne Tasting
7:00pm Glengarry Devonport Wine Club
Cnr Clarence St & Wynyard St
Cost: \$45 per person. Bookings required

Tuesday 5th December

Rosé Champagne Tasting
Featuring Pol Roger, Veuve Clicquot, Moët & Chandon, Delamotte, Drappier, Billecart-Salmon, Philipponnat
7:00pm Glengarry Newmarket Wine Club, 22 Morrow St
Cost: \$45 per person. Bookings required

Thursday 7th December

Cognac Tasting: Just In - The New Range of Paintraud
7:00pm Glengarry Herne Bay Cellar, 54 Jervois Road
Cost: \$25 per person. Bookings required

Monday 11th December

Vintage Champagne Tasting:
Featuring vintages from Pol Roger, Bollinger, Delamotte, Laurent-Perrier, Lanson, Billecart-Salmon, Philipponnat
6:30pm Glengarry Thorndon, 232 Thorndon Quay
Cost: \$45 per person. Bookings required

The Chancy Gardener 68669 \$80

Kim Crawford Sauvignon Blanc 2006
Lake Chalice Sauvignon Blanc 2006
Yates Capsicum Giant Bell Seeds
Gardening Utensils

Not that we encourage sipping savvy while trimming the box hedges, but if you know someone with green fingers and a taste for the grassy-perfumed good stuff, well, you won't find this at the garden centre.



CHECK OUT THE ENTIRE GLENGARRY RANGE OF GIFTS ON www.glengarry.co.nz



On the Hop

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

Brahma Brazilian Beer 355mL

6-Pack **\$12** 91590-6

When those sprightly young chaps The Rolling Stones played to a million sweaty bodies on the beach at Rio recently, you can guarantee that a case or two of Brahma got sunk to (much) 'Satisfaction'. Strangely unknown in our wee isles, Brahma is one of the top ten beer brands in the world, a refreshing, slightly hoppy and very easy to slug lager that has been brewed since 1888, I've been reliably informed. (Ahh the symmetry: isn't that the same year The Stones formed?) Anyway, it's here in time for summer, and we're picking it as the brewski for the thirsty: slinkily packaged and slaking of a parched throat, it's a delicious, sexy drop.





Gifts

Pretty In Rosé ⁶⁸⁶⁶⁸ \$30

1x Frixenet Brut Rosé 750mL
2x Frixenet Brut Rosé 200mL
Cuba Perle Chocolates

The world's most popular sparkling wine in one very fine colour: pink. A prettily popular pack, perfectly romantic, with a handful or two of beautiful imported chocolates to tip it right over the edge into hedonistic.



COMPLIMENTARY GIFT WRAPPING IN ALL GLENGARRY STORES

single

malts

Murray the Malt

Glen Elgin 12-Year-Old Single Malt Whisky 750mL

\$92 ⁹³⁴⁹⁹

Controlled since the 1930's by White Horse Distillers, Glen Elgin became a major component of the successful White Horse Blend, and has now become available as a single malt. With its insouciance, this whisky is a charming and gentle experience, anticipated with the glorious floral nose that will reach across a room, a wee bit like black truffle does. Only a hundred years old, but still using copper worm tubs to condense the spirit, adding depth. It is a lovely drink - complex enough to be rolled around the mouth, although it is not hard to unbundle the essential elements, aided by a long, ambling finish.



GLENGARRY MALT WHISKY TASTING CLUB: MATCHING SINGLE MALTS AND CHAMPAGNE

Auckland: 7pm, Tues 14th Nov, Glengarry Victoria Park, cnr Wellesley & Sale St
Wellington: 6:30pm, Mon 20th Nov, Glengarry Thorndon, 232 Thorndon Quay
Cost: \$45 per person. For more information go to www.glengarry.co.nz



7 FOR 6

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

MAKE YOUR OWN 7 FOR 6 COMBO FROM THESE 3 WINES

Esk Valley

Black Label Hawkes Bay Chardonnay 2005

The Bay's 2005 vintage delivered well-ripened grapes and winemaker Gordon Russell has taken full advantage to produce a delicious wine. Stonefruit and lime aromas are enhanced by hints of butter-scotch and spicy oak. Rich and full flavoured, the ripe, pineapple-like flavours are nicely oak dusted, with a slight buttery edge balanced by a splash of citrus.



Esk Valley

Black Label Hawkes Bay Sauvignon Blanc 2006

A robust Sauvignon Blanc style blended from selected vineyards. The batches were individually fermented and aged on lees prior to blending and bottling. It is a ripe tasting, mouthfilling wine with good weight on the palate, which displays melon and pineapple underscored by a herbaceous edge and lifted by streak of lime at the finish.



Esk Valley

Black Label Hawkes Bay Merlot Malbec Rosé 2006

Perfect for your summer drinking, particularly outdoors with light fare and good company. The grapes were crushed and left on skins to extract just the right amount of colour, then cool fermented. The fermentation was arrested to leave a small amount of residual sugar. A very stylish and delicious Rosé with spicy hints of raspberry complemented by a long finish.



SINGLE BOTTLE PRICE \$18

OR BUY 7 for 6

equates to only \$15.43

a taste of

France

A monthly selection of affordable French wine from our extensive range

Rasteau

Tradition Côtes du Rhône Villages 2003

was \$27 now **\$19.90** 43003

Within the Côtes du Rhône area there are a number of villages that enjoy superior terroirs and are worthy of special distinction, and these can sell wines under their own name. Wines designated 'Villages' are blends from more than one of the specified villages. Villages wines are a step above the general generic appellation and offer good value for money. This is a full bodied red with lovely dark berry and cassis aromas and rich, pervasive fruit flavours framed by mellow tannins. Well balanced with spicy edges, it is a lovely food wine, long and elegant and worth buying by the case.



Domaine Bosquet des Papes

G Côtes du Rhône 2003

was \$28 now **\$22** 41290

An exceptionally well-priced Côtes du Rhône red from one of the star producers of the region. The appellation covers the whole of the Rhône, but because of variations in meso-climates, differences in soils and blending proportions, the wines can be quite diverse in style. This is a food-friendly wine styled to be enjoyed soon after release. Made from the traditional blend of Syrah, Grenache, Mourvèdre and Cinsault, it possesses a spicy berry/plum bouquet. With its robust character, it has nice layers of fruit on the palate, which builds through the middle then lingers on. Drinking very well and worth buying by the dozen.



Louis Sipp

Alsace Pinot Gris 2003

was \$33 now **\$25** 46974

Most winemakers would happily classify it as their flagship wine, but this is Louis Sipp's entry-level Pinot Gris, an indication of the high standards that the company sets for itself. Selected from top-rated vineyards, the fruit is hand harvested and processed at the company's state-of-the-art winery, while the wine is straw-yellow and gleaming with golden highlights. The nose is expressive of floral aromas embellished by touches of honey and spice, and the palate equally refined, with the fruit counter-balanced by a fresh raciness. Sensational value.

ARRIVING EARLY NOVEMBER



Paul Jaboulet

Les Jalets Crozes Hermitage 2003

was \$33 now **\$30** 45381

Crozes-Hermitage is the largest appellation of the northern Rhône, extending over eleven communes. The vineyards of this appellation surround the famous hill of Hermitage and are renowned for producing powerful reds. This is 100% Syrah, hand-harvested from Jaboulet's six-hectare Les Jalets vineyard. It is a fruit-driven style with an intense bouquet full of blackcurrant, black cherry aromas and spicy peppery notes. The spicy character is evident on the palate, which is fleshy and harmonious, with well defined fruit, integrated oak and plenty of length to finish.



Pascal Jolivet

Sancerre 2005

was \$40 now **\$33** 41092

The hilltop village of Sancerre, overlooking the Loire, is where Sauvignon Blanc first gained fame as a variety capable of producing fresh, racy wines to rival those of Chablis. New Zealand may have stolen the crown for producing the most distinctive Sauvignons in the world, but this wine from the very talented Pascal Jolivet is a different expression of the variety. Grown on stony, lime-rich soils, it has an elegant and intensely aromatic nose hinting at peach and citrus. The palate delivers plenty of gooseberry, herb and lemony flavours and a resoundingly fresh attack at the finish.



Château Souvenir

Bordeaux Supérieur 2003

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was \$18.90 now **\$16** 42212

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New World wineries have been producing Bordeaux variety wines for a several generations, and while these wines and those of Bordeaux display similar flavour profiles, they are very differently styled. This is a classic Bordeaux blend of 60% Merlot and equal amounts of Cabernets Sauvignon and Franc. It is a lush, round wine loaded with cassis and blackberry fruit aromas and flavours, with just a hint of cedary oak. It is a well integrated, forward style that is ready to be enjoyed; and at this price, a bit of a steal.



Italy

Each month, discover the value and style of Italian wines

Pasqua

V Valpolicella Classico DOC 2005

was \$15.90 now **\$12** 66090

The hillsides overlooking the city of Verona have been famous for wine production since Roman times, and the name Valpolicella is thought to be derived from the Latin 'Valley of Cellars.' The Classico zone is centred on six villages and is renowned for producing the best wine. The grapes used in this blend are the native Corvina, Rondinella and Molinara, each separately fermented in tank to retain fresh fruit characters. It is an attractive ruby colour with a lively bouquet displaying violet, bitter cherry and strawberry aromas. The juicy palate has a lively mouthfeel, with fine fruit definition and soft, easy tannins at the finish.



Pasqua

Lapaccio Primitivo Salento 2004

was \$17.90 now **\$15** 66027

One of the more refreshing aspects of the Italian wine industry is that producers have resisted the temptation to uproot native varieties in favour of ubiquitous international varieties. A case in point is the Primitivo grape, traditionally used in blends to add colour and strength. From the hot, dry Salento peninsular, the 'heel' of Italy, this is a gentle giant of a wine, almost impregnably dark with dashes of purple around the rim. The bouquet displays plum, prune and sour cherry aromas supported by spicy oak. It is a powerfully built, harmonious wine with a finely judged structure and a firm finish.



Cecilia Beretta

Roccolo di Mizzole Valpolicella Superiore 2003

was \$21.90 now **\$18** 60493

These grapes were harvested around the village of Mizzole, from vineyards in the northern Valpolicella region. The 'Superiore' designation means the wine must be matured in oak barrels for at least a year. The 2003 season was hot and dry, and delivered well ripened grapes that have given the wine a luscious character. Excellent with food, it has a healthy ruby glow that leads into a fragrant floral/fruit bouquet complemented by hints of vanilla from the oak aging. The sweet, spicy cherry and toasty oak flavours are enlivened by a touch of tannin. Good value.



Cecchi

Chianti Classico DOCG 2004

was \$26 now **\$19** 62414

The Cecchi family's flagship wine, with a complex bouquet that exudes mulberry and violet aromas touched by a rasp of herbs and oaky nuances. The palate is characterised by upfront cherry flavours enhanced by hints tomato and spice. Long and smooth, it is a superb food wine.



Santa Margherita

Valdadige Pinot Grigio 2005

was \$27 now **\$22** 62542

Pinot Gris arrived in Italy in the Middle Ages (probably from Switzerland), where it changed its name to Pinot Grigio, made itself at home and is still flourishing. This particular Pinot was grown in terraces formed by the River Adige as it flows south from the Alps. The free-draining soils and cool climate suit the variety, and it has adapted well. To avoid colour distortion, the grapes were not given skin contact, and were gently pressed and cool fermented in tank. It is a pale, straw-coloured wine with mineral-infused apple and pear aromas on the nose. Beautifully balanced, it has a lively vinous character and a lovely clean finish.



Fontanafredda

Barbera d'Alba DOC 2004

was \$30 now **\$22** 62710

Piedmont is famous for its food and wine, and it is no coincidence that it is the region of Italy with the most Michelin star-rated restaurants. This wine is not for sipping gently before a meal, it is produced to be at the centre. The Barbera was harvested from vineyards located in the Laghe hills around the town of Alba, the truffle capital of the region. This is a deep ruby wine with a spicy, fresh, cherry bouquet complemented by understated oak. Very stylish and easy to enjoy, it is packed with berry flavours, a twist of spice and oak and some fine tannins.



a taste of
Spain



Don Ramón

Perez Juan Campo de Borja 2004

was \$13.50 now **\$12** 81022

From the Campo de Borja Denominación de Origen in the old kingdom of Aragón, a blend of Garnacha and Tempranillo selected from 20 and 30-year-old vines. Displaying an effusive cherry/toasty oak bouquet, the palate is dominated by ripe fruit flavours married with subtle spicy oak. Beautifully balanced, it has a slick texture and finishes on a moderate tannin note.

Coto de Hayas

Crianza 2003

was \$15.40 now **\$12.50** 81016

A classic regional blend of Garnacha and Tempranillo traditionally fermented and matured in French barriques for eight months and in bottle before release. Tremendous value, it's rich and deep with a good concentration of ripe berryfruit aromas and flavours. Velvety smooth and long on the finish, it's worth buying by the case.



Marqués de Murrieta

Reserva 2001

was \$49 now **\$45** 81014

A classically styled Rioja blend using Tempranillo, Garnacha and Mazuelo from the company's estates in the region's premier district of Logroño. A powerfully built wine with an explosive bouquet full of ripe, spicy, peppery plum aromas laced with a smoky edge. The complex and well integrated palate displays dark fruit flavours that flow through to the finish, complemented by a silky texture and modest tannins.



G Valdespino

Amontillado Medium Dry Sherry

was \$30 now **\$26** 89805

Valdespino have been in business now for about seven hundred years, so there is a bit of history to this wine. Rated 88/100 by Robert Parker, it is a dark walnut elixir with a magnificent nose of raisin and toffee. The mouth is rich, the finish warm and silky. On display, the elegance and assurance of seven centuries of practice.



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

Vinetail

Riesling

Having Vinetalked our way through Tempranillo and Malvasia, those purists among you who have been following the column may be sceptical that such a noble, globally-renowned grape as Riesling fits the criteria of being 'little-known', 'obscure' or 'untried' which we try to stick to at the thin end of the Wineletter. However, in this lucky land, it is only a couple of decades ago that Riesling was laughably known as Rhine Riesling and accorded similar status to the sweet and lowly Muller Thurgau. We have matured as a wine nation in that time, both as drinkers and producers, and now, while volume-wise we don't exactly consume or make floods of Riesling, it is getting the recognition it deserves.

Being a cool climate style, its natural home Germany, its lauded home Alsace, the variety thrives in the cooler climes of Marlborough and Central Otago. As these areas have progressed and producers and public looked for something other than Sauvignon to wash down Bluff oysters with, so Riesling has come into its own. It has a million things to recommend it: unlike the rather one-dimensional Sauvignon, Riesling can be made in a number of styles, from bone-dry through off-dry to slightly sweet, and much of the stylistic choices are at the discretion of the winemaker, something the more artistic adore.

Even though we're an impatient lot, Riesling cellars magnificently, the natural acidity of the grape ensuring longevity under the stairs. Some of the grape's most exciting moments lie in wait, something our pull-the-cork-now-damn-it! society has sadly missed out on. Finally, it's well-priced. Not requiring the added expense of barrel maturation to bring forth its true glories, and still being a tad less popular than, say, Chardonnay, you can get great Rieslings for relatively few dollars.

We've featured below a few extremely good examples, including Kim Crawford's 'Mistress', which we recommend wholeheartedly. This summer, when some social climber recommends Pinot Gris, or a stick-in-the-mud suggests a Chardy, grab a Riesling and a dozen oysters and show them all you're a renaissance man or woman, and enjoy one of this country's least known wine gems.

Pegasus Bay
Waipara Valley Riesling 2006

was \$26 now **\$23** 16809

Full ripeness and high natural acids doth a great riesling make, and make no mistake, this is a great riesling. Wildly vibrant peach-zesty-lime aromas abound, touched off by a haunting varietal floral character, while the palate is an intense concentration of oranges, lemons, marmalade and a honey hint that will develop over time. Exquisitely balanced, weighty, intense yet crisp and refreshing, this is beautifully made; and cheekily priced.



- 10908 Waipara Hills Riesling 2006 \$16.00
- 19326 3 Terraces Marlborough Riesling 2005 \$19.90
- 11791 Kim Crawford The Mistress Waipara Riesling 2005 \$30.00

10

the GLENGARRY Top 10

november

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

1 Koura Bay Sharkstooth Marlborough Pinot Gris 2006

was \$25.50 now **\$21** 13264

This off-dry, estate-grown Pinot Gris displays a fragrant nose of exotic fruit aromas that lead seamlessly onto a fresh, smoothly textured and richly flavoured palate.



2 Saint Clair Doctor's Creek Reserve Marlborough Pinot Noir 2005

was \$24.50 now **\$22** 18296

A lushly textured wine packed with cherry and plum aromas and flavours complemented by hints of mushroom. Beautifully balanced, with a lingering, flavoursome finish. Great value.



3 Hewitson Lu Lu-V Victoria Viognier 2006

was \$23.90 now **\$18** 21784

A stylish, full-bodied dry white with ripe fruit flavours and an inviting, aromatic nose exuding apricot and orange blossom. Silky smooth and mouthfilling, it finishes on a zesty note.



4 Waipara Hills Marlborough Sauvignon Blanc 2006

was \$18.90 now **\$16** 10343

Classically styled and intensely aromatic, the upfront gooseberry and capsicum aromas are supported by a hint of herb, a mouthwatering freshness and a lingering, fruity finish.



5 Herzog Marlborough Pinot Noir 2004

was \$54 now **\$45** 13145

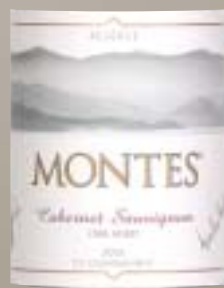
A beautifully crafted red that is powerful yet elegant, with a concentration of spicy cherry and plum aromas and flavours wrapped around a silky texture. Superb drinking.



6 G Montes Reserve Cabernet Sauvignon 2005

was \$19.90 now **\$16.90** 90586

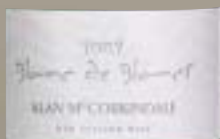
Ripe blackberry/plum aromas and flavours are elegantly supported by spicy vanillin oak. Well structured and smoothly textured, it finishes on a flavoursome note. Outstanding value.



7 Alan McCorkindale Blanc de Blancs Brut 2002

was \$33 now **\$28** 10087

An elegant, 100 percent Chardonnay methode from the Waipara Valley, this boasts lovely, yeast-laced stonefruit on the nose and palate and a lively, continuous mousse.



8 Peregrine Rastasburn Central Otago Riesling 2005

was \$21.50 now **\$18** 17122

A cleverly-crafted Riesling with a scented bouquet of pineapple aromas and flavours supported by a dash of spice and lime. Easy drinking, it finishes on a slightly sweet note.



9 Villa Maria Cellar Selection Marlborough Sauvignon Blanc 2006

was \$24.50 now **\$19.90** 19693

A typically zesty Marlborough Sauvignon with a vibrant character. The nose is full of gooseberry, passionfruit and herbaceous nuances, and the palate richly flavoured and magnificently fresh.



10 Pepperjack Barossa Shiraz Grenache Mourvèdre 2005

was \$21.50 now **\$18.50** 22617

Excellent food wine dominated by ripe berry and plum flavours supported by understated oak. Moderately complex and well structured, it finishes on a fine tannin note. Good value.



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- 1x Akarua Central Otago Pinot Gris 2006
- 1x Aurum Central Otago Pinot Gris 2006
- 1x 3 Terraces Pinot Gris

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- 2x Waipara Hills Waipara Riesling 2006
- 2x Brookfields Hawkes Bay Sauvignon Blanc 2006
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- 2x Brookfields Bergman Chardonnay 2005
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- 2x d'Arenberg The Stump Jump Grenache Shiraz Mourvèdre 2005
- 2x Brookfields Ohiti Estate Cabernet Sauvignon 2005
- 2x Rasteau Tradition Côtes du Rhône Villages 2003
- 2x Don Ramon Perez Juan Campo de Borja 2004
- 2x Montes Reserve Cabernet Sauvignon 2005
- 2x Pasqua V Valpolicella Classico 2005

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\$54.20**Premium White Case** 68862**\$210** Case price will never exceed \$240

- 2x Omaka Springs Falveys Sauvignon Blanc 2006
- 2x Lake Chalice Eyrie Marlborough Pinot Gris 2006
- 2x Waipara Hills Marlborough Sauvignon Blanc 2006
- 2x Wild South Reserve Marlborough Pinot Gris 2006
- 2x Santa Margherita Pinot Grigio 2005
- 2x Taltarni Brut Premium Vintage 2004

SAVE
\$78.80**Premium Red Case** 68861**\$240** Case price will never exceed \$240

- 2x Domaine Bosquet des Papes Côtes du Rhône 2003
- 2x Cecilia Beretta Rocolo di Mizzole Valpolicella Superiore 2003
- 2x Saint Clair Doctor's Creek Reserve Marlborough Pinot Noir 2005
- 2x Pepperjack Shiraz Grenache Mourvèdre 2005
- 2x Saddleback Central Otago Pinot Noir 2005
- 2x Montes Alpha Merlot 2003

SAVE
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