

The **GLENIGARRY** Dozen

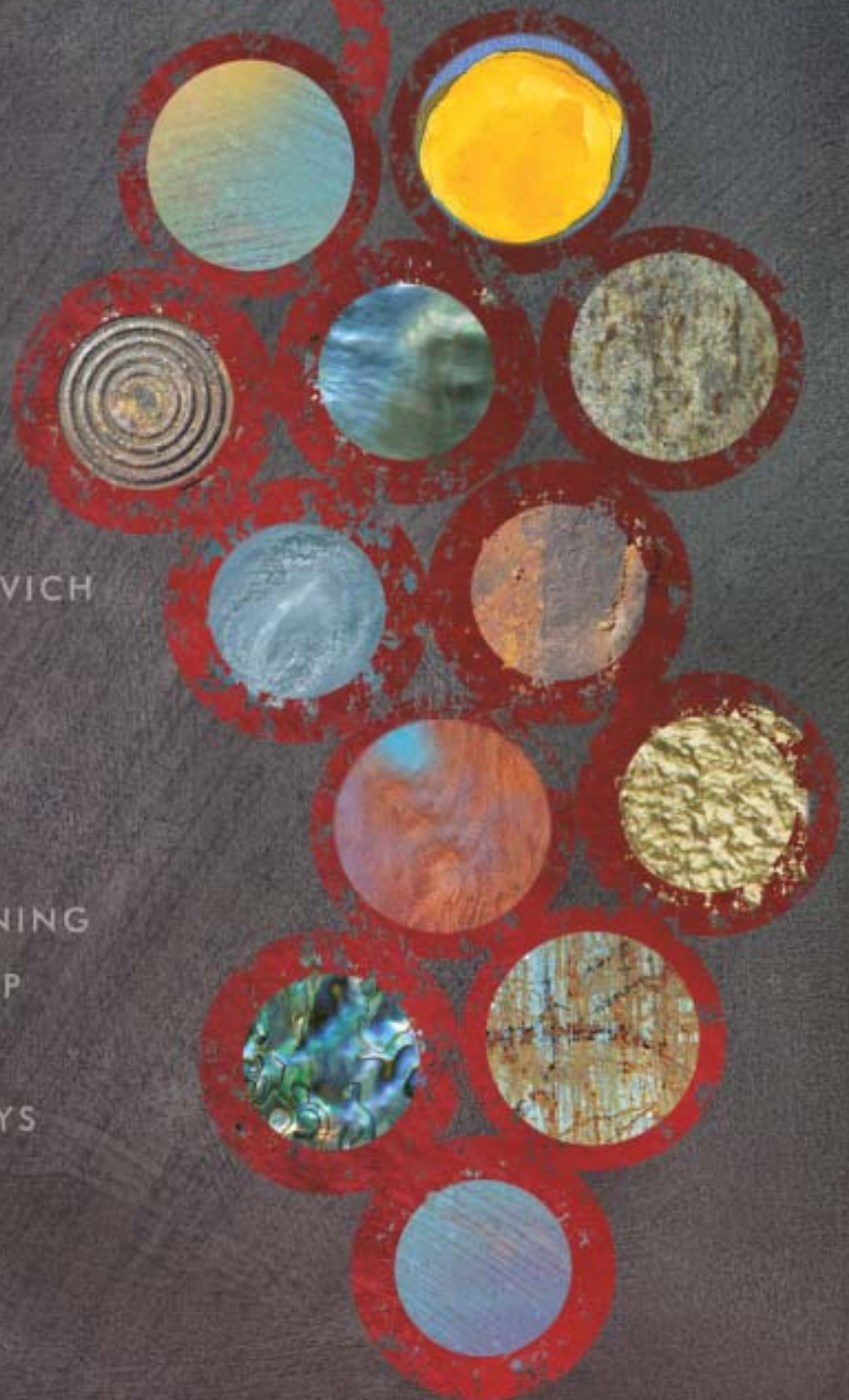
DOZEN

WINELETTER 132

JUNE 2008

WIN
A CASE
OF WINE
EVERY
MONTH
FOR A YEAR

MICHAEL BRAJKOVICH
TONY BISH
JANE FERRARI
ALLAN SCOTT
TRACY HASLAM
STRATFORD CANNING
JACQUELINE KEMP
JAMIE MARFELL
CHRISTOPHER KEYS
ALEX KAHL
CHRIS GAMBITSIS
EVELINE FRASER



MEET THE WINEMAKERS AND TASTE THEIR WINES INSTORE THROUGHOUT JUNE

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
join us!

Locations

auckland

victoria park
118 wellesley st west
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



glengarry.co.nz



Tempis fugit, as my old Latin teacher used to say, and time seems to have indeed strapped wings to its slippery back as we approach our third year of the Glengarry Dozen. For the two years previous we have invited in twelve of the most talented winemaking individuals from both New Zealand and across the Tasman. The object of the exercise is that, for one crazy old month, we assemble a tower of talent who then avail themselves to meet you, our dedicated wine enthusiasts. Shaking the hand that plunged the cap or stirred the lees is, as we have all realised, an opportunity not to be missed.

This year our selection has, once again, drawn winemakers from far and wide, and we include Jane Ferrari (fantastic surname) from Australia's Yalumba. We have winemakers from all sorts of undertakings, a variety of regions and each with their own very distinct philosophies.

From large, internationally-renowned operations such as Kumeu River and Sacred Hill, we welcome Michael Brajkovich and Tony Bish respectively, who probably have more Chardonnay awards between them than anyone else you care to mention. We've also coaxed Allan Scott out, whose eponymous vineyard has helped shape the Marlborough region from the get-go.

Alex Kahl of Boundary Vineyards and Jamie Marfell from Stoneleigh grace our pages, along with winemakers Tracy Haslam at Matakana's Ti Point Vineyard and Stratford Canning from Margrain in Martinborough, who show us that small can still stand tall. We also have Eveline Fraser from the redoubtable Cloudy Bay, along with Jacqueline Kemp, whose Pinot skills have put Akarua on the map. They, together with Tracy Haslam, go some way towards redressing the male-female statistical imbalance that still dogs the industry.

Another Pinot expert from the Deep South, Gibbston Valley's Christopher Keys, will be sharing his knowledge in ebullient fashion. Bringing up the rear, so to speak, is Chris 'Gambo' Gambitsis, who everyone has met and never forgotten, ensuring that the Lake Chalice brand remains firmly etched on our consciousness, as it should be.

What a collection, citizens. All of these boys and girls will be populating the bejewelled and tiled floor of a Glengarry store near you in the month of June, whether at a formal tasting, a wine club evening or just a casual sip, spit and chat affair of a Friday afternoon. Check our schedule and get along to see as many of them as you can; this really is a great chance to grab a massive amount of knowledge from those who are at the front row of winemaking in Australasia. See you there.

SAK

Jak Jakicevich

PRODUCTION: GRAEME GASH, ELIZABETH WHEADON, MICHAEL CHAPPORY, MICHAEL LARSEN, SARA GUY, ANDREW ANTUNOVICH. PRINTED BY IMAGE CENTRE

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michael

kumeu river



Michael and Milian Brajkovich, Kumeu River

New Zealand's first Master of Wine, Michael Brajkovich was born and raised in West Auckland. He grew up on the family vineyard and winery, established in 1944 by his grandfather Mick and father Mate. The Brajkovich Family winery, unlike so many others, has remained faithful to its West Auckland origins.

'All our wines, with the exception of an Awatere Valley Sauvignon Blanc, are produced from grapes grown locally. About 60 percent is from our own vineyards, the rest from local growers. We manage all aspects of the vineyard for them; pruning, leaf plucking and harvesting,' says Michael.

In 1981, Michael graduated top of the class at Roseworthy College, but he believed that what he had learned there was more relevant to Australian conditions than those in Kumeu. In 1983, he worked the vintage at Château Magdelaine in St-Emilion, and subsequent visits to France convinced him that the winemaking practiced in the cooler regions there was more appropriate to New Zealand.

'My winemaking approach has been shaped by France. We keep yields low to concentrate aromas and flavours. The grapes are hand harvested and sorted and the white varieties whole bunch pressed. We use the natural yeasts that are present in the vineyard, rather than commercial yeasts, because it lets the fruit shine through. We allow the reds and whites to go through malolactic fermentation to soften the wine and round out the palate.'

Talking to Michael Brajkovich, one gets the impression that winemaking is not so much a challenge as a journey of discovery, uncovering what the vineyard can yield and implementing the techniques to produce wines that capture a sense of place.

Kumeu River Estate Chardonnay 2006

was \$39 now **\$34.90** 18200

BUY A CASE OF 12 FOR ONLY \$33.90 A BOTTLE

95/100 GOURMET
91/100 NEAL MARTIN, WINE ADVOCATE
★★★★★ MICHAEL COOPER

Selected from the pick of the crop, hand harvested from six different sites in the Kumeu Region that have consistently produced superior-quality fruit. The whole bunch-pressed grapes were barrel fermented on indigenous yeasts and the wine has a wonderfully evocative bouquet of ripe stonefruit and nutty aromas supported by integrated oak nuances. The refined palate has great depth of fruit flavours enhanced by a silky, buttery complexity. Balanced and long, it is great drinking. A beautifully crafted Chardonnay that is nothing short of brilliant.



Kumeu River Village Pinot Noir 2006

was \$19.90 now **\$16.90** 18205

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

NEW RELEASE

During one of his French Odysseys, Michael spent considerable time travelling the length of Burgundy's Côte d'Or, home of the world's greatest Pinot Noir wines. There, he immersed himself in the culture of the region and tasted extensively the wines of the crus that have made Burgundy world-famous. This is Kumeu River's second-tier Pinot Noir, hand-crafted from the company's estate. It is an appealing wine with soft fruit and cherry aromas lightly touched by oak. The palate is nicely poised, velvety smooth and finishes on a fresh, lengthy note.



Kumeu River Pinot Gris 2007

was \$31 now **\$26.90** 18246

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

90/100 NEAL MARTIN, WINE ADVOCATE

Kumeu River's 2007 Pinot Gris yield was reduced by early adverse weather, but fortunately the crucial ripening period was excellent and delivered a well conditioned and concentrated crop. The wine was fermented on indigenous yeast in stainless steel tanks and given a partial malolactic fermentation to add complexity and a textural mouthfeel. This is a complex wine that opens with a bouquet displaying spring flowers, pear and peach aromas with a flicker of mineral and spice. The richly-flavoured palate has a slightly honeyed character and a vibrant finish.



Kumeu River Hunting Hill Chardonnay 2006

was \$47 now **\$42.90** 18202

BUY A CASE OF 12 FOR ONLY \$41.90 A BOTTLE

91/100 NEAL MARTIN, WINE ADVOCATE
★★★★★ MICHAEL COOPER, URBIS

If you want to know how good Chardonnay can taste, try this. The single vineyard wine was sourced from Kumeu River's Hunting Hill vineyard, one of their most consistent performers. Michael considers that the 2006 vintage was the finest on record for this vineyard. The wine has an opulently concentrated, integrated bouquet showing floral-edged, pure, ripe fruit aromas seasoned by spicy oak. The complex palate is impressively structured, combining rich fruit flavours with a finely textured, silky feel. This is a thoroughbred wine, long in flavour and seductively harmonious.



18204	Kumeu River Village Chardonnay 2007	\$16.90
18206	Kumeu River Village Merlot 2005	\$16.90
18245	Kumeu River Estate Pinot Noir 2006	\$34.90



tony

BISH
sacred hill



Tony Bish: Winemaker, Sacred Hill

Tony Bish is in the comfortable position of knowing that he made the right decision when he chucked in his law studies and drifted off to Gisborne to discover his true calling. There, he was inspired by a stint in the lab with Corbans and embarked on a six year correspondence degree in Oenology at Australia's Charles Sturt University.

Friends with Sacred Hill's Mason family since his school-days, Tony's first professional contact was in 1985, when he joined them and helped to make the company's first wine. After working in various Australian and New Zealand regions, Tony rejoined Sacred Hill in 1994 as Senior Winemaker. Since then, the company has won countless trophies and accolades around the globe.

Sacred Hill has expanded its vineyard holdings within Hawkes Bay and into Marlborough, making it possible to produce a wide range of regional wines. 'The diversity of our vineyards, from Gimblett Gravels in Hawkes Bay to those in the Wairau, Awatere and Waihopai Valleys in Marlborough, plus Central Otago, provides us with a superb source of grapes for our entire range,' says Tony.

The Wine Thief Series of wines that we feature here would not have been possible without those vineyards. A selection of ultra-premium wines, created for the restaurant trade and until now only available at the cellar door, they are made using the very best fruit from specific regions.



Sacred Hill **Basket Press** Reserve Hawke's Bay Merlot Cabernet 2006

was \$19.90 now **\$16.90** 18417

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

Sacred Hill's Basket Press Merlot has established a formidable reputation, delivering some of the best value Hawke's Bay reds around. This wine, a medal winner at the 2007 Air New Zealand Wine Awards and from the excellent 2006 vintage, is perfectly suited to winter's comfort food menus. Selectively harvested, the wine was traditionally fermented and macerated on skins for a long period to extract optimum colour, then aged in barrel for twelve months. It exudes cassis, spice and coffee on the nose, while the well integrated palate is dominated by ripe fruit characters supported by subtle tannins and a long, tasty finish. Worth buying by the case.



Sacred Hill **Marlborough Vineyards** Reserve Marlborough Sauvignon Blanc 2007

was \$19.90 now **\$16.90** 18414

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

BLUE GOLD MEDAL

Impressive the first time around, with a few months in the bottle under its belt, Sacred Hill's Reserve Sauvignon Blanc has developed nicely to display even greater depth and nuances. A glittering green-edged colour, the bouquet is alive with gooseberry and passionfruit aromas tinged with a hint of celery. The mouthfilling palate has a rich core of ripe fruit balanced by an uplifting, zesty, lingering finish. It is a superb food wine; try it with Marlborough Sounds salmon, a match made in heaven.

Sacred Hill **Wine Thief** Central Otago Pinot Noir 2006

was \$29.90 now **\$25.90** 18388

BUY A CASE OF 6 FOR ONLY \$24.90 A BOTTLE

With its handpicked Pinot grapes sourced from selected Central Otago vineyards, this marvellous wine was fermented in open-top vessels, regularly hand-plunged and matured in French oak barrels. It possesses an immediately appealing and alluring bouquet rich with fragrant notes of black cherry, strawberry, hints of wild herb and oak. A complex, medium-weighted Pinot Noir with layers of nuances seamlessly bound around a velvety core, it's beautifully structured and finishes on a long, spicy note.



Sacred Hill **Wine Thief** Hawke's Bay Syrah 2005

was \$29.90 now **\$25.90** 18358

BUY A CASE OF 6 FOR ONLY \$24.90 A BOTTLE

This is a very good wine, the tantalising black pepper and spicy nuances reverberating with every sip. Made with hand-harvested fruit from Sacred Hill's Gimblett Gravels vineyard, it was matured in French oak barriques for fourteen months. Dark as midnight, it smells and tastes as good as it looks. The nose has tiers of ground black pepper, nutmeg and hints of olive supported by spicy oak. The palate is loaded with spicy berry and plum flavours, enhanced by a supple texture and a furry tannin structure.



18413	Sacred Hill Marlborough Vineyards Reserve Marlborough Pinot Gris 2007	\$16.90
18112	Sacred Hill Barrel Fermented Hawkes Bay Chardonnay 2006	\$16.90
18416	Sacred Hill Marlborough Vineyards Reserve Marlborough Pinot Noir 2007	\$18.90
18368	Sacred Hill Wine Thief Hawkes Bay Chardonnay 2006	\$25.90



jane

FERRARI

yalumba



Jane Ferrari: Winemaker, Yalumba

In a country where the wine industry is dominated by a handful of big brands, Yalumba stand out as innovators. They produced Riesling under screwcaps thirty years ago; they planted Viognier back in 1980 and they are the only winery in Australia to have their own cooperage. It's no surprise, then, to learn that Yalumba instilled sustainability practices before anyone else, winning international accolades for environmental best practice.

Winery ambassador and former winemaker, Jane Ferrari, is the formidable force behind the brand, showcasing the company's magnificent wines and articulating its strongly held philosophies the world over. A winemaker by trade, she has also worked distilling spirits, has manned cellar doors and controlled bottling lines, all experience that she draws on as the 'company crusader'.

Ferrari has been described as 'no PR fluff, no charcoal-suited jargon spinner turned out from a corporate mould. She's jeans, boots and a laid-back straight talker, with a taste for Jack Daniel's.' Should fit right in at Glengarry, then. With the Yalumba's red winemaker, Kevin Glastonbury, winning the coveted Winestate award for Winemaker of the Year in 2007, at the same time as they named the company Winery of the Year, there is no question that Yalumba are at the top of their game.

So Jane Ferrari will have no shortage of stories, people and winemaking approaches to talk about; make sure you get a wee drop of one of their great wines while you're asking the big questions.

Yalumba

Patchwork Barossa Shiraz 2006



was \$23 now **\$20** 20957

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

The name, they tell me, is a reference to the patchwork nature of the Barossa itself, a myriad mix of cultures, languages and cuisine. From a winemaking point of view, the name refers to the multitude of vineyard sites that Yalumba was able to call on, the 'patchwork quilt' of soils, aspects and microclimates that have contributed to this seamlessly integrated, finely crafted Barossa Shiraz. Elegance and finesse are the catch-cries, the structure and complexity articulating themselves with restrained power. Beautifully coloured, richly aromatic and gorgeously textured, the flavours are broad and mouthfilling, ripe fruits licked with spice on a richly-layered palate with a fulsome and flavoursome finish.



Yalumba

Bush Vine Barossa Grenache 2007



was \$22 now **\$19** 29851

BUY A CASE OF 12 FOR ONLY \$18.00 A BOTTLE

'Gnarly' is the word Yalumba use to describe the vines that this beautifully bright wine comes from, and if you've ever seen the twisted claws of a bush vine, you'll know exactly what they mean. These old vines, some planted in the 19th century, give up their fruit reluctantly; in a vintage visited by frost that reduced the bunch numbers and berry sizes, contributing to even lower yields, the fruit that was harvested was immensely ripe, concentrated, juicy and flavoursome. Exquisitely balanced, intensely flavoured, this is a pushy, bold style with huge fruit flavours, delicious characters of berry and spice and a thrilling, vibrant finish.

Yalumba

Barossa Shiraz Viognier 2005

was \$23 now **\$20** 29876



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

Mature Shiraz fruit from the Barossa valley floor meets with seductive, cool climate Viognier fruit from the upper reaches of the Eden Valley to create Heaven. While the amount of cool white in the final blend is never more than 5%, it gives the wine an acute aromatic lift and a liveliness on the palate that turns the Shiraz from excellent to sublime. Flooded with plummy fruit, brushed with florals and sprinkled with spices, this is a complex style streets ahead of the brawny blockbuster Barossa brutes we've come to know and tire of.



Yalumba

Eden Valley Viognier 2006



was \$26 now **\$23** 29813

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

This sumptuous beauty keeps Yalumba's world-wide reputation as Viognier specialists intact and comfortably ahead of the pack. Due to their foresight and vision, Yalumba now have some of the oldest Viognier vines in the Southern Hemisphere, evident here in the richness and concentration of the exotic flavours. A very fruit-driven style, this has classic varietal characters of apricot/white peach and a hint of coconut from the barrels, displayed clearly on an unctuous palate of opulence and class. Exquisitely clean, layered and lush.





allan SCOTT



Allan Scott: Winemaker, Allan Scott Wines

In a wine industry as young as this country's, to say you started your viticultural apprenticeship in 1973, when Holden Toranas ruled the land and Boz Scaggs ruled the airwaves, makes you a pioneer in my tattered book. Allan Scott is indeed that, his work for major New Zealand wine companies in planting and vineyard management having had a huge impact on how Marlborough wines are produced.

When Marlborough was mainly farms and four-wheel drives were Land Rovers only, Allan got to know where the best vineyard sites were, and it is no surprise that his company's original sites are on Jackson's Road, well famous for its Sauvignon. The establishment of the family company was another large step for the industry; when the winery was established in 1990, it was pretty much Allan Scott and Hunter's Wines as the little guys, the other Marlborough producers being the likes of Corbans and Montana.

Transferring skills and delegating power to the next generation, Allan's son Josh is now Head Winemaker and daughter Sara is Head Viticulturalist, while eldest daughter Victoria helps out with marketing. Platitudes like 'living legend' and 'industry pioneer' don't really do the Scott name justice. To understand the Allan Scott philosophy, and to draw from the well of 30 years of Marlborough winemaking, have a glass with Allan, one of the real good guys of New Zealand wine.



Allan Scott Marlborough Sauvignon Blanc 2008

was \$21.50 now **\$17.90** 17386

BUY A CASE OF 12 FOR ONLY \$16.90 A BOTTLE

Allan Scott have a range of vineyards in the Rapaura area of the Wairau Valley to choose from, enabling them to assemble a most beautiful Sauvignon Blanc. So while you get all that world-famous Marlborough herbaceousness, zinginess and wet, damp, grassy bottoms character, there is also a rush of head-swimming tropical treats to tip your hat to. To say that this wine has some flavour would be akin to saying that Barack Obama has made some headlines this year. A layered, rich style, the weight is balanced by crisp citrus acid, the rounded texture begging you to pan-fry some scallops quick-smart as an accompaniment.



Allan Scott Unwooded Marlborough Chardonnay 2007

was \$19.20 now **\$16.90** 17457

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

A chardonnay for the impatient, this, its lack of wood treatment allowing it to be processed, signed, sealed and delivered in a similar time frame to Sauvignon. Unoaked chardonnay is an unforgiving style, in that any fruit fault (or winemaking fault, for that matter) is patently obvious. Not in this winery, mate. Yip, this is perfectly executed, with clean, ripe fruit flavours of melon and peaches-and-cream, and a texture of buttery lushness indicative of the full malolactic that the fruit goes through before bottling. It's not serious, but it is delicious.

Allan Scott Marlborough Riesling 2007

was \$19.90 now **\$16.90** 17454

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

Very lowly priced for such a high achiever of a wine. The fruit comes off the Moorlands Block that circles the winery. Some of the vines are getting on for 30 years old, which is ancient in Marlborough terms. Hence the flavours are concentrated and rich; an intense impression is given of rollicking fresh citrus before the mouth fills up with the textured opulence of the palate, itself an exquisite balance of softness and tanginess. A distinctly mineral character snakes through the proceedings, and the finish has a hint of honey, a hint of the delights to come should you cellar this gem.



Allan Scott Marlborough Gewürztraminer 2007

was \$26 now **\$22.90** 17448

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

Unquestionably one of the best Gewürztraminer expressions produced in New Zealand. The fruit comes off two prime blocks where, being an early ripener, it gets the full hit of summer heat before it's snaffled away into tank and barrel. Unusually for Gewürztraminer, some of this wine sees barrel, the stirring within contributing greatly to the incredible richness and texture of this beauty. Varietal Turkish Delight and lychee aromas carry onto the palate, where they are gently sprinkled with gingery spice to complete the exotic and lasting impression of unbeatable beauty. Stunning.

17397	Allan Scott Cecilia Reserve Brut NV	\$22.90
17443	Allan Scott Marlborough Pinot Gris 2007	\$22.90
17446	Allan Scott Marlborough Pinot Noir 2007	\$22.90



tracy

HASLAM

ti point



Tracy Haslam: Winemaker, Ti Point

Anyone who has ever doubted the ability of women to multi-task should meet Ti Point's Tracy Haslam. Her flagship reds are sourced from the Matakana vineyard she developed with her mother Jan and Grandmother Ilene. The vineyard is, however, tiny, and with no room for a winery, Tracy makes the wines at a facility in Hawkes Bay.

She resides with her husband David in the Dartmoor Valley, but travels during the growing season to work with other regional growers who provide Ti Point with grapes. As if all that travel plus making wine wasn't exhausting enough, she is a working mother with three children.

Travelling and making wine is not a new experience for Tracy. Following an extended OE, she returned to New Zealand and completed a Wine Science Diploma at Hawke's Bay's Eastern Institute of Technology. Shortly thereafter she headed back overseas and completed vintages in Italy, the Napa Valley, Bordeaux and Switzerland.

Back in New Zealand, Tracy became winemaker at Lombardy Wines in Hawke's Bay, while also making the first Ti Point wines, released to wide acclaim in 2000. The Ti Point brand now includes wines from Gisborne, Hawke's Bay and Marlborough.

'I employ a minimal handling regime in the winery to allow the wines to express their individual terroirs. Wines should be supple, food friendly and sexy,' says Tracy. Sounds about right to us.

Ti Point

ONE Matakana Merlot 2005

was \$37.90 now **\$34.90** 19020

BUY A CASE OF 6 FOR ONLY \$33.90 A BOTTLE

This is Ti Point's single vineyard flagship wine. Hand harvested in prime condition with individual parcels of the best bunches de-stemmed but not crushed. Eighty percent was whole bunch fermented and hand plunged, basket pressed and matured in new French barriques. Following malolactic, the best barrels were selected, minimally handled, blended and bottled. It is a multi-layered wine with a lovely plum-berry integrated nose. The warm, fruit-laden palate has ripe black cherry and plum flavours with hints of chocolate and spice enveloped in a svelte coat. Beautifully structured and balanced, it has an impressively long, flavour-filled finish.



19029 Ti Point Hawkes Bay Viognier 2007
19030 Ti Point Marlborough Chardonnay 2007

\$16.90
\$16.90



Ti Point

Marlborough Sauvignon Blanc 2007

was \$19.90 now **\$16.90** 19027

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

GOLD MEDAL

Tracy's policy is to use fruit from regions that best express the character of the individual variety, and this Sauvignon Blanc couldn't be from anywhere other than Marlborough; it oozes those legendary regional characters that have become the hallmark for the variety the world over. Cool fermented to retain freshness and varietal individuality, this a zesty wine with classic tropical fruit aromas underscored by hints of mineral. The focused palate is dominated by ripe fruit flavours, enhanced by the smooth texture and lime-edged finish.

Ti Point

Marlborough Pinot Gris 2007

was \$19.90 now **\$16.90** 19024

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

Pinot Gris is a favourite among food lovers; not only does it have an aromatic presence, it has the palate weight to match up to a wide range of foods. This Marlborough-sourced wine possesses an attractive pure fruit quality that lasts right through to the last delicious sip. It has a fragrant, fruit-driven bouquet of pear and candied fruit peel. Nicely weighted and beautifully poised, it has a slight honeyed character and a clean, persistent finish.



Ti Point

TWO Matakana Merlot Cabernet Franc 2007

was \$19.90 now **\$16.90** 19031

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

This single vineyard, Merlot-dominated red is good value. It is an excellent food wine, particularly with grilled red meats and full flavoured dishes. The differing varieties were hand-harvested, partially whole bunch fermented, gently hand-plunged to extract subtle tannins and matured in seasoned French barrels. The wine has a scented bouquet with well defined berry, plum and mocha nuances. It is moderately complex, with ripe berry and plum flavours supported by subtle oak and easy tannins. Round and well structured, it has a flavoursome, lingering aftertaste.





Stratford Canning: Winemaker, Margrain

Stratford Canning, or Strat as he prefers to be called, initially embarked on a career as a seagoing research technician with MAF. After 10 years, he decided it was time for a change of direction and looked toward the wine industry.

'I got a job with de Redcliffe Estate, spent four years as Cellar Hand and then Assistant Winemaker, and also worked in the vineyard, which gave me a good grounding,' says Strat. During this time he enrolled in a Bachelor of Wine Science correspondence course with the Charles Sturt University in Australia.

Strat purchased a four-hectare plot of bare land in Martinborough with the object of developing it as a vineyard. In 1991, while setting up, he took a job with Palliser Estate as vintage assistant to Allan Johnson, which developed into a full-time, four year career managing Palliser's vineyard. Strat also contracted to make wines for a small winery, finished off his Degree and, in his free time, continued to set up his own vineyard.

Finally, in 1996, Strat joined Margrain, who needed a full-time winemaker to develop the brand. Strat: 'The scientific background and NZCS qualification I gained during my time with MAF proved more valuable and relevant than I had realised. Unlike the academic-oriented atmosphere of the research lab, winemaking was results-oriented, but the disciplines and attention to detail needed to be just as rigorous.'

With over twenty-two vintages of observation, Strat is adamant that wine made from the finest fruit should be like an open book; 'There is no room for shysters, because once opened, the wine will tell its own story.' Precisely.

Margrain River's Edge Martinborough Pinot Noir 2007

was \$26.90 now **\$22.90** 13679

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

River's Edge is reserved for Margrain's second tier of Pinot Noir. This was produced from a selection of barrels not considered to have the right character for Margrain's signature Home Block Pinot Noir. To extract optimum colour and the subtle flavours of the Pinot Noir grapes, the hand-harvested fruit was chilled overnight and the juice macerated for about ten days prior to fermentation. This is a youthful, cerise-edged wine with a bouquet of ripe berryfruit enhanced by hints of leather and mineral. The palate is moderately complex, spicy and ripe tasting, with a textural mouthfeel supported by supple tannins.



Margrain Proprietor's Selection Martinborough Riesling 2006

was \$25 now **\$22.90** 13680

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

Like many of us, Strat is puzzled as to why Riesling is not more popular. A sip of this magnificent wine may well be the Road to Damascus experience to convert unbelievers to evangelists. Stylistically, it is an off-dry wine that is artfully balanced by a rasp of fresh citrus. The bouquet opens with a flourish of peach and summer blossom backed by a hint of mineral, while the elegant palate has a deliciously succulent, sweet fruit character and a juicy, mouth-watering feel that is hard to resist.

Margrain Martinborough Chardonnay 2006

was \$33 now **\$29.90** 13685

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

Chardonnay is a malleable variety that responds well to a number of winemaking techniques and is capable of producing a wide variety of wine styles. This is a restrained yet fruit-driven style that shows the benefit of barrel fermentation and maturation, with 60% malolactic to soften and add greater dimension. The sophisticated bouquet displays integrated tropical fruit, lime and vanilla aromas. It is a plump, concentrated wine with well defined fruit enhanced by a mealy, buttery slickness and an impressive, lime-accented finish.



Margrain Home Block Martinborough Pinot Noir 2006

was \$52 now **\$44.90** 13683

BUY A CASE OF 12 FOR ONLY \$42.00 A BOTTLE

Martinborough's 2006 vintage delivered up a small but exceptional crop of Pinot Noir. The warm summer weather extended right through to the harvest, producing beautifully ripened and well conditioned grapes in the Home Vineyard. The end result is a ruby-coloured wine with a savoury spice-seasoned bouquet that opens with classic varietal cherry and plum aromas. The weighty palate is equally alluring, with layers of sensuous fruit flavours and spice notes wrapped around a firm, fine-grained tannin structure that bestows a satisfyingly long finish.





jacqueline

KEMP akarua



Jacqueline Kemp: Winemaker, Akarua

Jacqueline Kemp is one of a growing group within the viticultural world: the female winemaker. Before you all shout 'come, come' and 'nonsense' from the back benches, it has taken a long time in this male-dominated field for the girls to grab the steering wheel and drive the winemaking bus. Akarua, with its female winemaker and viticulturist (in the form of Gillian Wilson) are certainly showing how it can be done. And really, when 75% of your vineyard is planted in that most feminine of varieties, the seductive siren Pinot Noir, who better to put it through its paces?

Like many winemakers, though, being singled out is not Jacqueline's style, and she credits 'superb mentors' and 'great winemaking teams' for her success. Jacqueline's experience has been drawn from both the New World and the Old, with vintages undertaken from Canada to Hawke's Bay in the New World, and, naturellement, in Burgundy for some of that old school, Old World traditional winemaking.

Like so many of the newer breed of winemakers, she believes that great wine is made in the vineyard, and that a winemaker's role is merely to shepherd the grapes through the various stages of the production process. While this shows an appealing modesty (there is a bit more to handling that temperamental Pinot grape than letting it go through the motions), this hands-off winemaking philosophy is gaining much traction and, judging by Akarua's exceptional and early success in the Pinot stakes, proving to be most successful.

Akarua

Gullies Central Otago Pinot Noir 2006

was \$35 now **\$29.90** 10184

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

94/100 BOB CAMPBELL

This is the Akarua Pinot Noir you drink while you're waiting for your collection of their Cadence Pinot to blossom in the cellar. At under thirty notes, this is spankingly good value. Deliberately heroing the fruit, Ms Kemp has left the smoky cherry and rich plum flavours to dominate the proceedings, with the slight earthy, mushroomy notes playing a delicious supporting role. The key to Pinot Noir is balance, and this is harmonious to a T, the opulent, jammy fruit travelling sagely between the double retaining wall of acid and supple tannins. To overuse the alphabetical analogy, you finish the wine thinking of a perfect 'O', a seamless, integrated circle of dreamy delight. Well, I did anyway.



Akarua

Marlborough Sauvignon Blanc 2007

was \$19.90 now **\$16.90** 10188

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

The Akaruans have bravely broadened their portfolio with this glistening new addition to the line-up, a Marlborough-grown, Akarua-made Sauvignon Blanc. We are quietly pleased to have snaffled an allocation of this new treasure, which we now altruistically share with you. The usual freight train of passionfruit and gooseberries whizzes past your nose, coupled to a few wagons heaving with dewy-eyed buttercups and freshly-cut grass. There's a softness and femininity to the palate that appeals greatly, with the rich fruit hitched to a fresh acidic component. Fabbo.

Akarua

Central Otago Chardonnay 2006

was \$25 now **\$22.90** 10187

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

'Consistently one of the region's best Chardonnays,' says Michael Cooper, and we find ourselves in sound agreement. Grown on the company's own vineyards at Bannockburn, it's a weighty style, fortified by a 14%-plus alcohol count which, in a piece of skilful winemaking execution, lends the palate sturdiness without the heat that high alcohol can often impart. Barrel fermentation and ageing supply the creamy/toasty factor, the ripe, clean fruit a tropical crush of peachy, stonefruit characters. Richly rewarding.



Akarua

Cadence Central Otago Pinot Noir 2006

was \$40 now **\$35** 10186

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

93/100 BOB CAMPBELL

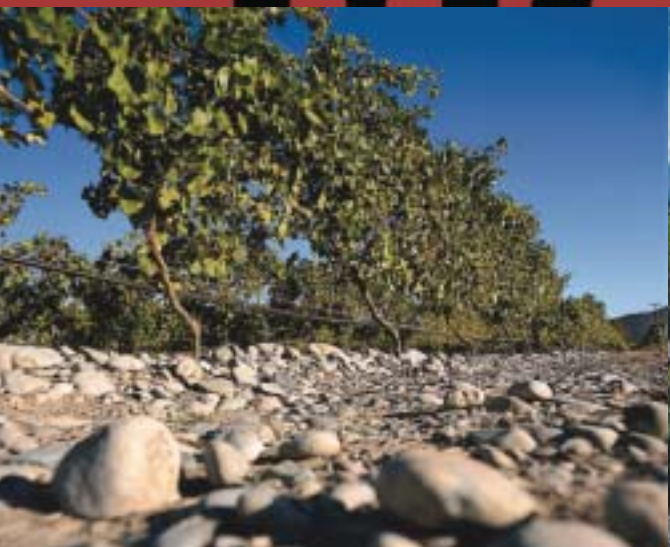
Previously known simply as Akarua Pinot Noir, the team added the harmonious term to reflect the rhythms and tonal change of the seasons. Rightyo. Nomenclature notwithstanding, this wine is truly an event, a stunning performance that in a handful of vintages has seen it climb to the top of the Central Otago Pinot tree, watching the all-comers scramble to take hold of the lower branches. Richly chocolatey at first glance, the rivers of ripe cassis and plums flood your palate shortly thereafter, opening up a glory box of flavours and aromas that will stun you back in to your leather armchair, bowing before its sheer presence.



jamie

MARFELL

stoneleigh



Jamie Marfell: Winemaker, Stoneleigh

You can take the boy out of the country but you can't take the country out of the boy. Change the word 'country' to 'Marlborough', and you have Stoneleigh's winemaker, Jamie Marfell. Jamie was born and bred in the province at a time when vineyards were springing up everywhere. A well-known Marlborough family, the Marfells have been farming there for three generations. Jamie's future career path seemed to be predestined; he grew up on the family farm overlooking vineyards, and during school breaks worked at planting and pruning vines.

Jamie went on to gain a degree in agricultural science and a post graduate diploma in viticulture and oenology at Lincoln University, and in 1990 he joined Montana in Marlborough as a trainee winemaker. He later moved up to Auckland, spending thirteen years at the company's East Tamaki complex. During that period he worked with the winemaking team, mainly in the establishment and development of Lindauer, and in 2002 returned home to take over the winemaking challenge for Stoneleigh, winning a horde of medals and trophies in the process.

'The Stoneleigh range of wines is produced in the company's Brancott facility, but they are made in the Stoneleigh Vineyard. I work hand-in-hand with vineyard manager, Rod Brailsford; our aim is to produce fruit that will express the distinctive characters of the vineyard,' says Jamie.

The single vineyard Stoneleigh Rapaura Series range are reserve wines, produced from specially selected fruit to showcase the intense flavours and complexity that this superb vineyard is capable of delivering.

Stoneleigh Rapaura Series Marlborough Sauvignon Blanc 2007

was \$29 now **\$23.90** 12091

BUY A CASE OF 6 FOR ONLY \$22.90 A BOTTLE

GOLD MEDAL

2007's warm and dry conditions during summer and autumn provided Jamie Marfell with beautifully ripened fruit boasting excellent aromas and flavours. To retain these characters, the juice was slowly cool fermented on selected aromatic yeasts and lightly handled post fermentation. The wine is a light yellow with flashes of green around the rim. The bouquet is dominated by intense, upfront passionfruit and grapefruit aromas with hints of celery and mineral. The balanced palate has a fresh, juicy, lingering quality that complements the concentrated varietal fruit characters. A superb aperitif.



Stoneleigh Rapaura Series Marlborough Pinot Noir 2007

was \$33 now **\$26.90** 12098

BUY A CASE OF 6 FOR ONLY \$25.90 A BOTTLE

Located on the northern side of the Wairau Valley, the Stoneleigh vineyard enjoys infertile, gravel-laden, free-draining soils that are meticulously managed to produce low crops of high quality Pinot Noir. The selectively hand-harvested, small batches of clones were separately fermented on both indigenous and selected yeasts to provide a number of blending options. Following malolactic, the wine was matured in barrel for twelve months and then blended. It is a dark, ruby-coloured wine with fragrant cherry and berry aromas supported by spicy oak. The well weighted palate of ripe, spicy fruit is enhanced by a seductively silky texture and finishes on a lingering savoury note.



Stoneleigh Rapaura Series Marlborough Pinot Gris 2007

was \$27 now **\$23.90** 12100

BUY A CASE OF 6 FOR ONLY \$22.90 A BOTTLE

GOLD MEDAL AND TROPHY

The Rapaura Series Pinot Gris has been one of the country's most consistent; like its predecessors, the 2007 has already been the recipient of gold medals and trophies. Stoneleigh's vineyard team delayed harvesting until late April, allowing the grapes to ripen to their full potential. Fermented at cool temperatures, the wine was minimally handled to retain the distinctive regional and varietal characters. It has a complex nose of pear, stonefruit and spice aromas. The full bodied palate has great depth of fruit, and a long, slick finish.





christopher

KEYS

gibbston valley



Christopher Keys: Winemaker, Gibbston Valley

Barking mad! That's what most people thought of Gibbston Valley owner and pioneer Alan Brady when he planted grapes on his land just out of Queenstown back in the early 1980's. A hobbyist with an enthusiasm for winemaking, little did Alan know that he was lighting the touch paper to a region that has fired up the world with its stunning Pinot Noir.

Gibbston Valley's first commercial release landed in 1987. In twenty years, this pioneering winery has gathered an abundance of trophies and awards, and gone from being one of a handful of wineries in Central Otago to one of hundreds.

The most recent hand on the winemaking tiller at Gibbston Valley is the young but indomitable Christopher Keys, who in just a few vintages has shown he is more than qualified to shoulder the responsibility of living up to the Gibbston Valley reputation. Christopher says that the environment at Gibbston and the talented individuals who make up the viticultural team create a climate that encourages everyone to build on the existing successes.

With a background of making gold-medal Pinot Noir in Hawke's Bay, and experience with the tricky variety in Oregon, Chris is well-versed in the grape's wily ways, as well as the other varieties that are released under the Gibbston banner. His philosophy? 'Winemaking becomes a delicate balance between intervention and hands-off observation.' The skill lies in knowing when to exercise which; something he seems to have already acquired.

Gibbston Valley Central Otago Pinot Noir 2006

was \$55 now **\$45.90** 12959

BUY A CASE OF 12 FOR ONLY \$40.00 A BOTTLE

GOLD MEDAL

Hand harvested and meticulously blended, this is one of the big names in Central Otago Pinot history, a benchmark and an icon if ever there was one. The vines at Gibbston are getting on for twenty-two years old, and thus the wine has a structure and robustness that is extraordinarily powerful. Gibbston also provides a Burgundian earthiness, while the earlier ripening Bendigo sites deliver wave upon wave of succulent fruit sweetness and a silky chocolate note that adds complexity and charm. Tightly-focused and seamlessly integrated, it's a treat now but will explode with joy should you care to keep it.



Gibbston Valley Central Otago Pinot Gris 2007

was \$32 now **\$23.90** 12907

BUY A CASE OF 12 FOR ONLY \$22.90 A BOTTLE

The fruit comes from low-yielding vines at Bendigo and Gibbston, and at 14.5% alcohol this is not to be toyed with. They aim for 'real textural presence' which, as this packs in around your palate, you will find they have achieved comfortably. Bendigo, being a tad warmer and ripening earlier, delivers the spicy richness, all neatly wrapped and ready to roll, while Gibbston pitches forward with aromatics that have to be inhaled to be believed, all heady wild orchard blossom and floral fragrances. Complex, tropical and full of character, the Gibbston-ites describe it as 'refusing to rot in the dull soporific stupor of the Simpleton Pear Flavour Lounge'. No chance of that, brothers.

Gibbston Valley Central Otago Riesling 2006

was \$32 now **\$23.90** 12908

BUY A CASE OF 12 FOR ONLY \$22.90 A BOTTLE

A fantastic expression of Central Otago Riesling that spans beautifully the two styles we've come to expect from the region: the mineral, steely dry style and the slightly honeyed, seductive and off-dry medium style. The fruit is all sourced from the company's Bendigo vineyards, with a small parcel harvested an entire month after the rest, this late harvest component adding a delicious lushness that offsets the crisp limey freshness of the rest of the wine. Long, pure, balanced and very clean, it is beautiful now but will develop wonderfully for those cellar fiends out there.



Gibbston Valley Reserve Central Otago Pinot Noir 2006

was \$118 now **\$99** 12909

BUY A CASE OF 6 FOR ONLY \$98.00 A BOTTLE

THREE GOLD MEDALS

Gold medals at the New Zealand International Wine Show and at the Bragato Awards told us what we already knew; this is an exceptional expression of Central Otago Pinot, and one that deserves our full attention. A stunning vintage produced evenly ripened and wonderfully concentrated fruit, with that from Bendigo delivering the incredible fruit sweetness and intensity, while the Gibbston fruit supplies the violets and lavender that lift the wine to greatness. A mouthfilling, opulent wine, it exhibits a haunting grace, with a power and finesse that, seductive as it is now, would reward richly should you file it for some more years yet.





alex

boundary



Alex Kahl: Winemaker, Boundary Vineyards

'My approach to winemaking is simple: Wines do not always need or want help. Whenever a wine is handled, something is taken away from it. I try hard to only influence a wine when absolutely necessary, and even then I always try to use the least meddling of methods.'

Such is the philosophy of Alex Kahl, chief winemaker at Boundary Vineyards. Non-interventionist winemaking is a philosophy we are seeing more and more of in this country, as winemakers gain a greater understanding of the individual characteristics of each region and sub-region. Understanding individual vineyard sites is what drives the Boundary Vineyards branding philosophy; each of the featured wines comes off a unique site, one known within the particular region concerned for its individual terroir.

The wise heads at Boundary have located small plots with unique aspects and then planted them with the grape variety best-suited to the conditions. So you get Chardonnay from near the Tuki Tuki River in Hawke's Bay, Pinot Noir from Waipara and Sauvignon Blanc from Marlborough's famous Rapaura Road.

This site selection process makes even more sense when paired with Alex's winemaking vision; why scour the country for a certain site, one that brilliantly expresses a particular variety, and then cover up the expressions with excessive oak, over-extraction or other invasive winery techniques? As Alex suggests, letting the fruit and the terroir off the chain to bound into your glass, expressing its own character with utmost authenticity, is surely the key to making good wine from a great site.



Boundary Vineyards Rapaura Road Marlborough Sauvignon Blanc 2007

was \$21.50 now **\$16.90** 18343

Each wine in the Boundary Vineyard selection is named after the road that the vineyard borders. Thus, this vibrant little popper comes straight off Marlborough's Golden Vineyard Mile. An irrepressible imp, this has all the passionfruit and citrus acid zing you would expect, richly and ripely displayed, yet in proportion with the acid and structure of the rest of the wine. The tropical flavours win out in the end, racily finishing the wine with a swirl of charm and a headrush of flavour. The balance is precise, and you can't argue about the price.

Boundary Vineyards Kings Road Waipara Pinot Noir 2007

was \$22.90 now **\$19.90** 18347

Although a cooler vintage than most, resulting in lower yields, the extended ripening period ensured even and concentrated flavour development come harvest; there is no lack of Pinot punch and power here. With two distinctively different Pinot clones lending the final blend a myriad of characteristics, this well-crafted and wondrously-priced offering has all the cherry/plum dark fruit one could hanker after, with further complexity coming in the form of a deep spice and earth note. Warm, generous and rewarding, it's a mouthfilling tide of tingly treats and dark delights.



Boundary Vineyards Tuki Tuki Road Hawke's Bay Chardonnay 2007

was \$21.50 now **\$16.90** 18373

The 2007 vintage took in one of the driest summers for many years, which in the perennially arid Hawke's Bay, is saying something. Ergo, the fruit had plenty of hang time (a response to hot weather that I strongly advocate in the summer months), allowing flavours and sugars in the grapes to intensify, and the ripening process to peak and complete. Being within a pebble's throw of the coast means cool breezes fan the sun-drenched grapes, ensuring good acid and concentration of flavours. It's all here, then; lots of citrus-meets-grapefruit fruit character, a subtle infusion (but not intrusion) of oak, a firm spine and a fleshy, fruit-filled finish.



Boundary Vineyards Lake Road Gisborne Syrah 2007

was \$22.90 now **\$19.90** 18342

A 'traditional' style, making this more Rhône-like than Barossa, right down to the custom of blending a little of the white Viognier grape with the Syrah to uplift the fragrance and add some je ne sais quoi to the final wine. Indeed the aromatics are fully-lit florals, while the palate seduces with a savoury shadow, pepper and spice sprinkling the brooding dark fruits with verve and style. Rich and generous, the lushness of the palate and the ripe tannin finish reflect the outstanding vintage conditions experienced in Patutahi in 2007.



chris

GAMBITISIS

lake chalice



Chris Gambitsis: Winemaker, Lake Chalice

Proud Sponsors of The Wingspan Trust, caring for sick, injured, and orphaned New Zealand Falcons.

It's a long way to the top if you wanna rock 'n' roll, as AC/DC once shouted, and few know this better than Chris 'Gambo' Gambitsis, winemaker and ambassador at Lake Chalice wines. The brand's unstoppable arc of progress has largely been down to Gambo's unquenchable enthusiasm for his wines (and quite often other people's, if you leave them lying around) and the quality of the wines themselves.

Having worked in, and then owned, his father's restaurant, Gambo gained an early appreciation of all things vinous, and the notion of making wine niggled enough for him to sell that restaurant to set up Lake Chalice. His current role is an ever-shifting concoction of duties, done with typical vigour and all-out blind belief.

Gambo's energy, which makes the Energizer bunny seem torpid in comparison, has seen him spend down-time during the vineyard calendar stamping his curlicued cowboy boots across the dusty roads of the USA and beyond, opening up export markets for the brand where markets never even existed.

Having gotten Lake Chalice onto some of the finest winelists across the world, Gambo continues to ambassador-ise and wine-make in equal proportion. If you think you've heard every story there ever was in the field of wine, hook up with him this month; he'll tell you a million you've never heard, over a glass of some of the best wine to come out of Marlborough.

Lake Chalice Eyrie Vineyard Marlborough Pinot Gris 2007

was \$19.90 now **\$16.90** 13562

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

The bulk of the fruit for this PG pearler came off the company's own Eyrie Vineyard in the Waihopai Valley, a Marlborough sub-region that seems to favour aromatic varieties such as Pinot Gris and Riesling. The region also recently attracted much attention from a few concerned citizens convinced that the government is hiding the Taliban at the spy station there, but that's a whole other story. Nothing clandestine here though, with this a very precise, balanced style, the charming varietal ginger and pear notes spread across a palate with good weight (14% alcohol) and plenty of depth. Classy and approachable, this is great drinking and a ludicrous bargain at this price.



- 13569 Lake Chalice Cracklin' Rosie Marlborough Pinot Rosé 2007 \$13.90
- 13573 Lake Chalice Flight 42 Unoaked Marlborough Chardonnay 2007 \$16.90
- 13567 Lake Chalice Marlborough Chardonnay 2007 \$16.90
- 13570 Lake Chalice Marlborough Merlot 2007 \$16.90

Lake Chalice

Marlborough Sauvignon Blanc 2007

was \$19.90 now **\$16.90** 13561

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

GOLD MEDAL

★★★★★ DECANTER JUNE 2008

Pristine fruit that's from three prime Marlborough sub-regions, each delivering distinctly different characters to the final blend. Whatever its genesis, the fruit arrived at the winery plumply ripe; there is a richness and depth to this that many of the more angular, aggressive Marlborough Sauvignons lack. Enervating and fresh, the flavours punch through immediately, with intense aromas and characters that lean towards the passionfruit/gooseberry end of the spectrum. The Awatere fruit makes its presence felt as an appealing core of minerality, while the finish is long, flavoursome and refreshing.



Lake Chalice

Marlborough Riesling 2007

was \$19.90 now **\$16.90** 13572

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

With 6.5 grams/litre residual sugar, this delightful expression falls into the off-dry stylistic category, although the sugar seems to add richness rather than sweetness due to the wine's vibrant acidity. With the fruit coming from the stony, home Falcon Vineyard and the block of well-known Marlborough grower Tim Fairhall, the quality is flawless and the flavours clean and precise, yet full of richness and intensity. The lime and lemon wash of flavours is tickled with honeysuckle on a well-balanced, ripe and generous palate. Grab some, drink some, cellar some.



Lake Chalice

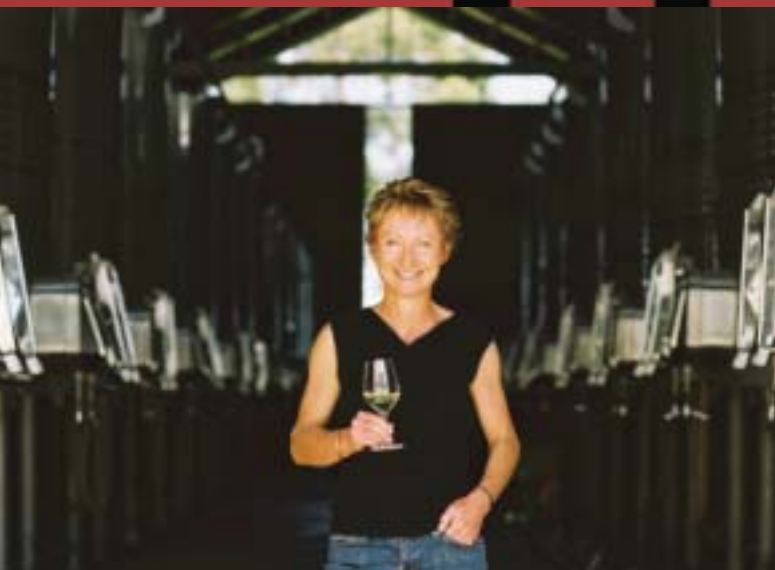
Marlborough Pinot Noir 2007

was \$22.50 now **\$19.90** 13575

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

This is the sort of wine that fills a need perfectly for the Pinot enthusiast who wants to sup the great grape regularly, but doesn't happen to possess a merchant banker's or an All Black's salary. Small yields of concentrated fruit came off the company's own vineyards, delivering a Pinot Noir that packs a punch without pillaging your payslip. Warm, ripe cherry and plum characters are well supported by savoury, spicy oak, on a palate that hints at earthiness and finishes round and complete. Charming and smart without being lippy.





Eveline Fraser: Winemaker, Cloudy Bay

Montana can clearly take credit for establishing Marlborough's modern era of winemaking, but it was Cloudy Bay that defined the region's Sauvignon Blanc style. The consistency not just of its flagship wine, but throughout its range, must be credited to the craftsmanship of its winemaking team.

Wellington-born Eveline Fraser joined the winemaking team led by Kevin Judd in time for the 2001 vintage. During the early 1980's Eveline attended Massey University, shortly afterwards joining Lion Brewery in Wellington where she had the distinction of becoming the country's first woman brewer. During her six years with Lion, Eveline developed a strong interest in wine that led her to Roseworthy College. Thereafter she worked vintages with Rothbury Estate in the Hunter Valley, Houghton Wines in the Swan Valley and at a number of family-owned Châteaux in Bordeaux.

On returning to New Zealand Eveline joined Rapaura Vintners, directing the winemaking for its clients. 'The intimate knowledge I gained there of Marlborough's districts has proved invaluable at Cloudy Bay,' she says. 'Our wines are a team effort; we share knowledge and work closely to produce wines that reflect their terroir. We use both New World and old World techniques; stainless steel and refrigeration to capture fresh varietal fruit characters, and indigenous yeasts, lees stirring and oak maturation to add complexity.'



Cloudy Bay Pelorus Brut NV

was \$36 now **\$29.90** 12122

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

The base wines for Pelorus NV are produced from Chardonnay and Pinot Noir grapes that are pressed but not crushed. The wines are fermented and aged in a combination of tank and oak vats and French oak barriques. Following malolactic fermentation, the wines are lees-aged for eight months, blended, put through the second fermentation in the bottle and disgorged after two years. The apple and citrus aromas on the nose are complemented by toasty bread-like nuances. Round and perfectly balanced in the mouth, it boasts a silky complexity that is enhanced by the lingering and flavoursome finish.



Cloudy Bay Marlborough Riesling 2004

was \$34 now **\$29.90** 12119

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

The Riesling was hand harvested in the latter part of the vintage from selected low-yielding sites in the Fairhall district of the Wairau Valley, and the juice fermented on indigenous yeasts in seasoned French barrels. This green-gold wine creates an excellent first impression, one of complexity and class. The bouquet gushes with fragrant aromas of wild flowers, lemon, and hints of honey and mineral. The palate is dominated by tangy, slightly honeyed fruit flavours that are balanced by a zesty, lingering finish.

Cloudy Bay Marlborough Chardonnay 2006

was \$42 now **\$36.90** 12118

BUY A CASE OF 12 FOR ONLY \$35.90 A BOTTLE

Cloudy Bay's Chardonnay has consistently demonstrated its ability to age gracefully and develop tiers of nuances. The 2006 has similar characteristics to previous vintages, suggesting that it is a wine that will cellar well for several years. It is a bright, straw-coloured Chardonnay with green highlights and an inviting, bountiful bouquet of lime, meal, and hazelnut. The seamless and elegantly structured palate has an abundance of fruit flavours, spicy oak and citrus, enhanced by a biscuity, slightly creamy texture.



Cloudy Bay Marlborough Pinot Noir 2006

was \$48 now **\$39.90** 12116

BUY A CASE OF 6 FOR ONLY \$38.90 A BOTTLE

Cloudy Bay's Pinot Noir harvest consisted of seven clones, selectively picked upon reaching optimum ripeness. Following fermentation, the wines were matured for twelve months in French oak barrels, blended, lightly fined and bottled under screw caps. With its fragrant bouquet of black cherry, plum and spice aromas dusted with traces of mushroom and oaky nuances, it is an elegantly rich, ripe wine; the enticing berryfruit flavours are enhanced by toasty oak and a smooth texture.