

GLENGARRY

THE MAGIC OF
Spain

A LOOK AT WAIPARA HILLS
MORE FEARLESS BUYS
TI POINT'S WONDER WOMEN
SUPERB SYRAH FROM THE BAY
FOOD IDEAS FROM DIDA'S
MAY'S BRILLIANT BARGAINS
THE PENFOLDS 2011 ICON
AND LUXURY RELEASE
AN ITALIAN TAKE ON WHITES
GLENGARRY'S MAY TOP10
REGIONAL PINOT MAESTROS

WINELETTER 164 MAY 2011



GAST

services

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ontime, everytime
gift packs
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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
mt eden
250 dominion rd
623 0811
city
cnr wellesley st & mayoral dr
379 8416
elliott st
cnr victoria st & elliott st
379 5858
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
HERNE BAY
54 jervois rd 376 2813
dida's wine lounge & tapas
DEVONPORT
54 victoria st 445 1392
dida's food store HERNE BAY
54 jervois rd 361 6157
dida's food store TAKAPUNA
178 hurstmere rd 489 4728
dida's wine lounge & food store
VICTORIA PARK
118 wellesley st west 308 8319



GLENGARRY



ANNA BASHLINE, MANAGER OF GLENGARRY REMUERA, 400 REMUERA RD PH 523 1594

Anna started working for us at our Newmarket store in October of last year, a mere two weeks after she landed from Chicago. Hit the ground running? And then some. Straight into a hectic Christmas. 'It was a great experience,' she says with typical positive charm. She then came over to manage our Remuera store in March. Chicago? 'I realised after a couple of months in New Zealand that I wouldn't miss the winters.' Engaged to a Kiwi who came back here for work, Anna was in transition between jobs and so said, oh I'll just go, see what happens...

And what pricked her palate? Doing events in the States, including running an outdoor wine festival in Chicago as well as organising weddings and corporate functions, gave her the nuts and bolts of the business side of things, something that has proved critical with the vast number of wedding clients and business customers that make their way to her store. But it was a parent with a penchant for cellaring the best of the best that provided a young girl with all the education she needed.

'I've grown up on wine,' she laughs. 'I've been drinking it since I can remember.' With her experience mostly in Napa Valley wines, care of her Stamford-educated stepfather and his groaning cellar, her palate was broadened by plenty of offshore excursions, too. The family travelled a lot, enabling Anna to sample the vinous wares of regions across America and the globe. She's biked through the Loire Valley and spun her wheels in the Tuscan terroir, experiences she recounts with bashful, Bashline charm. 'Those trips were crucial in developing my palate and interest: when you see things firsthand and try things firsthand and see the whole process behind making these amazing wines, it makes you appreciate them so much more.'

Her experience of New Zealand wines in 'ER'-land was of the bigger brands; varietal-wise, Savvy and Pinot dominated the shelves. 'I've really enjoyed being dropped into the Glengarry environment with so much amazing New Zealand wine. It's been interesting to feel my way around, and I've been lucky enough to get along to events like the recent Te Mata new release tasting; things like that are critical in building my wine knowledge. There isn't all the time in the world and you can't drink everything, unfortunately!'

JAK
Jak Jakicevich

MANAGER'S PICK ANNA BASHLINE

NEW ZEALAND **Nautilus** ¹⁵⁴⁷⁰
CUVÉE MARLBOROUGH Brut NV

*Trophy,
gold medal
& five stars*

WAS \$39.90 **\$28.90** CASE OF 6 \$28.40 A BOTTLE



As a bubbles girl I've really enjoyed trying the local methodes. Very Champagne-like, this, with appley fruit & complex yeast characters. Stylish, silky smooth, but with good acid as well. I reckon it's great on its own but has enough power to go well with lots of different food.

Sales enquiries: freephone 0800 733 505 freefax 0800 106 162 email sales@glengarry.co.nz

PRODUCTION: GRAEME GASH, LIZ WHEADON, MICHAEL LARSEN, MICHAEL CHAPPOY, VICTORIA KENNEDY, HELENA KARLBOM, AMOS CHAPPLÉ. PRINTED BY IMAGE CENTRE



Fearless Buys

A MONTHLY SELECTION OF DELICIOUS, DEPENDABLE REDS AND WHITES WHERE THE PALATE, NOT THE PRICE TAG, PACKS A PUNCH

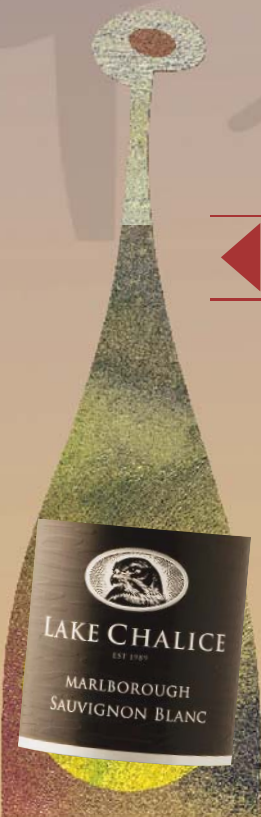
Lake Chalice

MARLBOROUGH Sauvignon Blanc 2010

was \$19.90 now **\$15.90** 13543

CASE OF 12 ONLY \$15.40 A BOTTLE

LC assiduously canvassed eight vineyards for fruit for the 2010, deciding on a final three to continue communicating the successful story of this excellent expression. They manage to hook in a distinctive blackcurrant character that dodges amongst the passionfruit and herbaceous characters like some naughty little schoolboy looking for an opportunity to slingshot Mary on the way home from school. The sling is shot to great success, the pulsing, pushy fruit characters given perspective and precision by firm but fresh fruit acid and a zesty citric clamour.



Sea Level

MARLBOROUGH Sauvignon Blanc 2010

was \$21.90 now **\$14.90** 16510

CASE OF 12 ONLY \$14.40 A BOTTLE

Impressive wine, knock-down price

This little ripper is made by Sam Smail, he of Whitehaven fame. And his da. That's kinda kute, huh? Paul Weller's dad was his manager and where would we all be without the Style Council? Exactly. As the Long Hot Summer has passed me by, I can sip a sup of this stunner and reminisce... a zipping frenzy of herb-tinged Tropicana, the citrus feints left, passionfruit shimmies right, GOALLLLL! An intense, flavoursome treat. Is it still January?



Crossroads

HAWKES BAY Chardonnay 2010

was \$19.90 now **\$14.90** 12399

CASE OF 12 ONLY \$14.40 A BOTTLE

Great value Chardonnay

New, pale and quivering delectably in the glass, aromatically it's Sunlight Liquid lemon and juicy limes so citrus probably covers it. There's a slight floral note which may be quirky but is most appealing. Fresh, tangy grapefruit and citrus fruit flow on the even-textured, sensual palate and then there's that real lime/mineral/champagne chalk character that good Chablis carries before it with such aplomb. Good to be a plomb, your country needs more of them. Montyyyyy!!!



Farmers Market PETITE PINOT Pinot Noir Merlot 2009

was \$19.90 now **\$13.90** 11554

CASE OF 12 ONLY \$13.40 A BOTTLE

Much class for the brass

Fresh and inviting nose, sweet cherries and berries with a whisper of the quiet earth. Initial fruit sweetness gives way to savoury sagacity on the palate, sensible notes of thyme and trotter invigorated by noisome berries. Not weighty, matey, not meant to be, just an easy sipper that shows remarkable class and finesse for its monetary extraction.



Cookoothama Shiraz 2008

was \$19.00 now **\$14.90** 20985

CASE OF 12 ONLY \$14.40 A BOTTLE

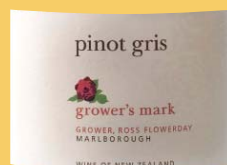
The name translates from the aboriginal meaning fertile land. The fruit for the Nugan family wine is consistently so very clean, ripe and characterful, you wonder if the grapes cultivate themselves. This is an intense, exotic ride, with a flourish of plum/chocolate/berry-spice characters neatly embraced by firm, well-considered tannin. Sweet licks of vanillin oak complete the seduction.

Kim Crawford PANSY! Rosé 2009

was \$26.90 now **\$16.90** 11923

CASE OF 6 ONLY \$16.40 A BOTTLE

The exclamation mark! Just! Makes! It! It's like an accusation: You called Pansy? Yeah, and what of it! Delicate by name but not by nature, this is Merlot made marvellous, a combination of punchy fruit flavours and a surprisingly solid texture for them to hang off. Hang on, isn't rosé soulless and anonymous? Get over yourself. Celebratory and salivatory!



Grower's Mark FLOWERDAY MARLBOROUGH Pinot Gris 2009

was \$22.90 now **\$17.90** 10752

CASE OF 12 ONLY \$17.40 A BOTTLE

Fulsome, fragrant Pinot Gris

GM being a modern collective of 'wine farmers' who contribute one-off vineyard expressions that are just too interesting to blend away into other offerings. There's a whole philosophy (manifesto sounds a bit Marxist, huh) around sustainability and value that makes them the Fair Trade guys of the vine. This is a fulsome, fragrant style that could offer other PG tips (sorry) on how it's done.

WAIPARA HILLS



WAIPARA HILLS HEAD WINEMAKER, SIMON McGEORGE

In its short history, the family-owned Waipara Hills winery, founded just a decade ago, has established a truly remarkable track record, earning more than 200 awards, including 10 trophies, 77 gold medals and 101 silvers.

Waipara Hill's successes can be attributed to their talented winemaking team, and to the fact that the wines are produced predominately from the company's sustainably-managed vineyards. 1000 acres of vineyard holdings are located in the South Island's premier wine regions, with 500 acres in Waipara, 250 in the Bendigo-Cromwell sub-region and 250 in Marlborough's Wairau and Awatere.

In addition, the company intend to develop a further 300 acres for future expansion; they also buy in from selected contract growers in Marlborough to supplement their Sauvignon Blanc requirements.

In the last year, Waipara Hills have refreshed their packaging and repositioned their wine into two easy-to-understand ranges; the Waipara Hills-branded wines are regional South Island expressions produced from selected premium varieties, while the Equinox range consists of limited releases produced exclusively from the company's estate vineyards.

Head winemaker, Simon McGeorge, is responsible for the production of both ranges: 'Our South Island vineyards are characterised by their hot daytime temperatures and cool nights, which provide us with an excellent and diverse source of pristine fruit. Our philosophy is to allow each season's fruit to shine through with as little interference as possible.' Waipara Hills' wines are distinguished by their vibrant, aromatic characters and elegant, complex flavours.

Waipara Hills

MARLBOROUGH Sauvignon Blanc 2010

was \$21.90 now **\$16.90** 10409

CASE OF 12 ONLY \$16.40 A BOTTLE

*Gold medal wine
with a stunning pedigree*

A Sauvignon Blanc with an impressive pedigree; the previous vintage won five golds, and this, too, has the potential to do well. The wine is a blend of Awatere and Wairau fruit, cool fermented to retain the varietal characters and freshness. Aromas of tropical fruit and a hint of herb support the fresh, lively palate, which has good depth of fruit supported by capsicum and celery nuances. Makes a brilliant accompaniment to seafood.



Waipara Hills

WAIPARA Chardonnay 2010

was \$21.90 now **\$16.90** 10322

CASE OF 12 ONLY \$16.40 A BOTTLE

The fruit was harvested from the company's home block in the Waipara Valley, while the wine was fermented in a combination of temperature-controlled tanks and oak barrels, a small portion matured for six months in seasoned oak to add greater complexity. It has distinctive stonefruit and apple aromas supported by subtle oak. A fruit-driven, spice-edged style with a suave, creamy texture and a clean finish.

Waipara Hills

WAIPARA Pinot Gris 2010

was \$21.90 now **\$16.90** 10968

CASE OF 12 ONLY \$16.40 A BOTTLE

With fruit harvested from vineyards in the Waipara Valley, this beautifully crafted wine was fermented in stainless steel and matured mainly in tank with a small portion in oak. The finely-tuned bouquet displays pipfruit aromas embellished by a touch of spicy ginger, while the generously flavoured, elegantly styled palate has lingering tropical fruit flavours complemented by a spicy, textural mouthfeel. Great Value.



Waipara Hills

WAIPARA Riesling 2010

was \$21.90 now **\$16.90** 10965

CASE OF 12 ONLY \$16.40 A BOTTLE

A single vineyard Riesling harvested from the meticulously maintained Mound Vineyard. It's an exceptionally well priced wine that opens with aromas of rock melon, apple blossom and spice. A well focused palate, with the emphasis on ripe fruit flavours neatly balanced by a squeeze of lime that gives the finish a crisp, lingering aftertaste. It's drinking very nicely now, but will open up even further with age.

10306	WAIPARA HILLS SOUTHERN CUVÉE NV	was \$21.90 now \$15.90
10307	WAIPARA HILLS MARLBOROUGH CUVÉE NV	was \$21.90 now \$15.90
10923	WAIPARA HILLS PINOT NOIR 2009	was \$21.90 now \$16.90
10439	WAIPARA HILLS EQUINOX PINOT GRIS 2010	was \$29.90 now \$24.90
10435	WAIPARA HILLS EQUINOX RIESLING 2010	was \$29.90 now \$24.90
10433	WAIPARA HILLS EQUINOX PINOT NOIR 2009	was \$29.90 now \$24.90



SPARKLING

A CELEBRATION OF SPARKLING WINES FROM ACROSS THE GLOBE TO MAKE EVERY DAY A FESTIVE OCCASION

NEW ZEALAND Palliser Estate Méthode Traditionnelle Brut 2006

YOU SAVE 36%



was \$47.00 now **\$29.90** 16737

CASE OF 6 ONLY \$29.40 A BOTTLE

Vintage sparkler at non-vintage price

Palliser's 2006 méthode is their twelfth release, with significant accumulated experience behind it. Following malolactic fermentation, the wine spent 2½ years on yeast lees in the bottle. It has a steady stream of tiny golden bubbles and a bouquet of stonefruit and lime underpinned by classic yeasty notes. A stylish and elegant sparkling wine with rich flavours, a silky mousse and a lingering, crisp finish.

Drappier CARTE D'OR Brut NV

was \$72.90 now **\$46.90** 43501

Buy a case of 12, get a free magnum

Produced predominately from black grapes, mostly Pinot Noir, with some Meunier and Chardonnay. Each variety provides its own characteristics, and together with the secondary bottle fermentation and lees aging, they combine to add a beguiling complexity. The high content of Pinot Noir provides structure and subtle red fruit aromas and flavours, while the Chardonnay gives the wine freshness and a buttery smoothness. A very appealing and flavoursome bubbly with a rich, smooth mouthfeel and a tasty, lime-accented finish.



YOU SAVE 36%

Pol Roger Brut Réserve NV

was \$89.00 now **\$69.90** 48210

Buy six bottles of the Pol NV and receive six complimentary Riedel flutes worth over \$200

A blend, primarily, of first pressings of Pinot Noir, Pinot Meunier and Chardonnay, fermented at low temperature to retain fresh fruit aromas and flavours. During the second fermentation the bottles were traditionally hand-riddled, and after disgorgement, cellared for two years. This is a top-class champagne, with an expressive floral bouquet embellished by brioche nuances and a precisely defined palate with a silky mousse. Stylish, elegant and finely poised.



AUSTRALIA De Bortoli DB FAMILY SELECTION Sparkling Brut NV

was \$19.90 now **\$9.90** 20828

CASE OF 12 ONLY \$9.40 A BOTTLE

This appealing blend of Pinot Noir and Chardonnay is absolutely great value. It has a gentle effervescence and an attractive nose of ripe fruit aromas underscored by lime and mineral nuances. Beautifully refreshing, with a silky mouthfeel and a clean, crisp finish.

YOU SAVE 50%



FRANCE Saint-Meyland Méthode Traditionnelle Brut NV

was \$23.90 now **\$16.90** 43010

CASE OF 12 ONLY \$16.40 A BOTTLE

Superb value, this races out the door

Saint-Meyland's brut is one of the best-value French sparkling wines available, produced just outside Champagne using the same varieties and via the same method as its more lauded cousin. Boasting aromas of citrus, apple and tropical fruits, the beautifully balanced palate has an attractive zesty quality and a rich, creamy mousse. Fantastic value, this simply races out the door.



NEW ZEALAND Allan Scott Sparkling Sauvignon Blanc NV

was \$21.90 now **\$15.90** 17482

CASE OF 12 ONLY \$15.40 A BOTTLE

The aromas of Marlborough Savvie, with bubbles

Sparkling wine and Sauvignon Blanc are two of New Zealand's most popular styles. Josh Scott has cunningly combined them to produce a wine that offers the fragrant zesty characters of a Savvy with the bouncy cheerfulness of a sparkling wine. And then bottled it with a re-sealable stopper. Smart.



NEW ZEALAND Allan Scott CECILIA Méthode Traditionnelle Brut NV

was \$26.50 now **\$19.90** 17397

CASE OF 6 ONLY \$19.40 A BOTTLE

Perfect for Mother's Day

Cecilia is produced primarily from Chardonnay and Pinot Noir off three different Scott family vineyards. The base wine goes through 100% malolactic prior to the second bottle fermentation and is aged for eighteen months before disgorging. It has distinctive, biscuity, stonefruit aromas and flavours with a fine bead and a mouthfilling richness. Very clean and fresh; an excellent aperitif.



THE WINE REGIONS OF SPAIN



THE NORTH

Rioja

(REE-OCK-AH)



Before the fast-track fame of Priorat et al, Rioja had made Spain famous, the one word the world knew when it came to Iberian output. Geography helps. The Sierra de Cantabria (mountains) form a stunning visual and critical geographical backdrop along Rioja's northern edge, protecting the vines from the bulk of the chill Atlantic winds that would firmly slam shut the ripening window for Garnacha and Tempranillo, the region's dominant red varieties. The breezes that do get through temper the heat extremes.

There are three distinct sub-regions, all of which have their own unique soils, topography and style of village inn, but many of the wines are blends from all three anyway, harnessing the best of the differences and making something that is uniquely Rioja. Rioja Alta brings some acidity, finesse and structure, Rioja Alavesa, with its warmer slopes, a quicker-maturing aspect to the ripening picture, while the flatlands of the Rioja Baja are Grenache Country and deliver deep-coloured, robust styles, fat fifteen-percenters that require cutlery rather than a corkscrew.

Whatever your pre-conceptions, this is a region that has undergone overwhelming changes in the past few decades, and while its French-influenced winemaking processes remain very much intact, a wave of swaggering mavericks has crashed onto the Riojan beach, bringing in its wake new technologies, methodologies and perspectives. Wines that rival top-flight Bordeaux and Barolo are still issuing forth, fragrant, fine, often powerful and invariably long-lived reds that still stake a claim to being the best Spain, and the world, can deliver. Riojan roll, then.

For those of us accustomed to drinking new world wines, Spain can mean unpronounceable regions, unknown varieties, and for some, perhaps, less than enlightening past drinking experiences. Indeed, grabbing a bottle of Spanish wine can still feel like taking the plunge. At Glengarry, we're spoilt: our product guru, Liz Wheadon, travels to Spain frequently, talks with producers, samples delights and we all taste regularly the results of her forays.

Spain is actually not that hard, once you get your head – and palate – around it; extraordinary wines are now being produced in seemingly every hill, vale and desert basin of this wine-drenched land. Wine and food are the soul of Spain, and this soul has had a mighty shake up in the last couple of decades as maverick producers, huge investment and new technologies have transformed the existing regions and brought alive areas and varieties thought long dead.

And we bring them here; the fragrant, exotic, heady, muscular, succulent, sexy wines that have converted a generation to their fold as the world discovers exciting new flavours, textures and, often, the outstanding value of the wines from one of the oldest vine cultures in Europe.

Oz Clarke says it perfectly: 'Spain has relentlessly underperformed for generations... but a new, vibrant Spain begins to muscle into the limelight, demanding attention for a potent brew of indigenous styles that are being recreated with the benefit of modern technology.' And passion, guts and vision. Join us, and get in amongst it. Viva indeed(a)!

Marqués de Cáceres

RIOJA CRIANZA 2007

was \$26.90 now **\$19.90** 87995



CASE OF 12 ONLY \$19.40 A BOTTLE

Heady and intense, this flows easily across the tongue in a river of crimson delight. Beautiful fruit, charcuterie meats and spice combine to give you something special. Not an epiphany, perhaps not even your Damascene conversion moment, but you might go online and check the price of a ticket...

Allende

RIOJA 2005

was \$55.00 now **\$39.90** 87800



CASE OF 6 ONLY \$39.40 A BOTTLE

This was an old estate in the town of Briones, which the exquisitely named Miguel Angel Gregorio and his sister Mercedes have revived and tuned up to produce what I've seen described as 'one of the most complete expressions of Tempranillo.' Spice sprinkled over plums, hints of forest floor, a swish of violet blooms, all delivered on a succulent, plush palate.



87991 **MARQUÉS DE CÁCERES RESERVA 2002** was \$40.00 now **\$36.90**
87996 **MARQUÉS DE CÁCERES GRAN RESERVA 2001** was \$50.00 now **\$44.90**

Palacios Remondo

RIOJA LA VENDIMIA 2009

was \$24.90 now **\$19.90** 88060



CASE OF 12 ONLY \$19.40 A BOTTLE

Alvaro's family vineyard and one that rules the Rioja roost. This is a blend of Tempranillo and Grenache, the red and black fruits delivered in a syrupy, dreamy fashion. Intense but not overpowering, it's abundantly charming, with medium weight, firm tannins galloping in behind the lead fruit wagons, and a finish that is a gentle trailing of all the good that came before it.

88061 PALACIOS REMONDO LA MONTESA 2007 was \$36.90 now **\$24.90**
88057 PALACIOS REMONDO PROPIEDAD 2007 was \$59.90 now **\$49.90**



YOU SAVE 31%

Solar Viejo

RIOJA RESERVA 2005

was \$36.00 now **\$24.90** 88010



CASE OF 6 ONLY \$24.40 A BOTTLE

An aristocratic Rioja with all the traditional hallmarks: a label that reads like the Magna Carta and a whiff of old Europe, obvious before you even open the amphora. Forward in its clean, precise fruit flavours, though, and wondrous in its complexity: black tea, cocoa bean, sweet spices, black truffles, black fruits, all oak-preserved and beautifully, intensely executed.

88009 SOLAR VIEJO CRIANZA 2007 was \$25.00 now **\$16.90**

Marqués de Murrieta

RIOJA RESERVA 2005

was \$64.00 now **\$54.90** 81019



CASE OF 6 ONLY \$54.40 A BOTTLE

Founded in 1872, this is a traditional bodega, and second only in stature to the Marqués de Riscal, the ole rascal, in the whole of Rioja. Typical rose-petal tinged damson plums, its inky blackness issuing forth a velvety smoothness of texture that tastes of cherries dipped in vanilla, all curbed by fine tannin and a taut structure. Deeply, powerfully, distinctly Rioja.



PORK & GREEN OLIVE MEATBALLS

INGREDIENTS

(MAKES 64 MEATBALLS; GREAT FOR A DINNER PARTY FOR EIGHT)

1KG WILD PORK MINCE, WELL DRAINED
250G STUFFED MARTINI OLIVES, FINELY CHOPPED
1 TABLESPOON MINCED GARLIC
1 TABLESPOON SWEET PAPRIKA
1 TABLESPOON HOT PAPRIKA
1 TABLESPOON CHOPPED THYME
75G BREAD CRUMBS
1 WHOLE EGG
1 EGG YOLK
SALT & PEPPER TO TASTE

METHOD

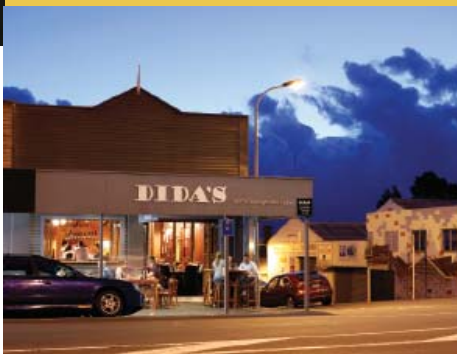
COMBINE ALL THE INGREDIENTS AND MIX WELL. COOK A SMALL AMOUNT TO MAKE SURE MIX IS SEASONED PROPERLY. WEIGH OUT TO 20G PIECES AND ROLL INTO TIGHT ROUND BALLS. FRY THE BALLS UNTIL BROWN ON ALL SIDES THEN POUR OVER THE SHERRY TOMATO SAUCE AND COOK THROUGH.

SHERRY TOMATO SAUCE

3x 400G TINS WHOLE PEELED TOMATOES, BLENDED & STRAINED
6 WHOLE GARLIC CLOVES
1 HANDFUL FRESH ROSEMARY
¼ BOTTLE OLOROSO SHERRY
50G SOFT BROWN SUGAR

METHOD

BLEND AND PASS TOMATOES THROUGH A CHINOIS/STRAINER. PUT IN A LARGE POT WITH THE GARLIC & ROSEMARY AND GENTLY SIMMER UNTIL REDUCED BY ONE THIRD. ADD SHERRY & BROWN SUGAR AND SEASON WITH SALT & PEPPER. ALLOW TO COOL AND THEN REFRIGERATE.



DIDA'S WINE LOUNGE

54 JERVOIS RD HERNE BAY

LUNCH SPECIAL

MONDAY-FRIDAY 11:30AM-3:00PM

\$25.00 FOR THREE TAPAS PLUS A GLASS OF SPANISH WINE

MENU CHANGES DAILY

PAELLA SUNDAYS

DURING MAY 12:00PM-8:00PM

\$21.50 PER PERSON

MINIMUM ORDER: TWO PEOPLE

Ribera del Duero

'The banks of the Duero' being the literal translation, a river valley 900 metres above sea level where the vineyards hug the river before they spill out across the plateau to the east. The chalky, pine-fringed slopes in which Tempranillo (known here as Tinto Fino) digs deep for the big results produce some of the best red wine in Spain.

Money from Madrid has bankrolled some serious R&D, enabling the region to become another flag-bearer for the country's wine revolutionaries. Despite having made wine for centuries, the wines of Ribera del Duero never achieved high status (with the exception of the groundbreaking Vega Sicilia) and didn't start spouting spectacular exceptions until the 1980s and 90s.

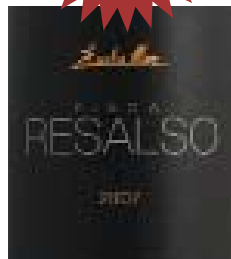
Unhampered then by, say, Rioja's obligation to tradition, modernity got through unchallenged (or unnoticed) and so Spain's pioneers were able to advance unhindered.

The wines that the top Tinto Fino trainers seem to prize from their prized chalky soil are dark and powerful, Cabernet-like in their structure and richness with the added sparkle of a Shirazean spice, all delivered with intensity and purity of expression. Like South American Malbec and the more modern Rioja styles, these are the wines ahead of the traditional Spanish curve. If you like chunky, clunky old Rioja or Châteauneuf, don't come knocking at the RDD. Everyone else, slip this way.



PROTOS

**YOU SAVE
31%**

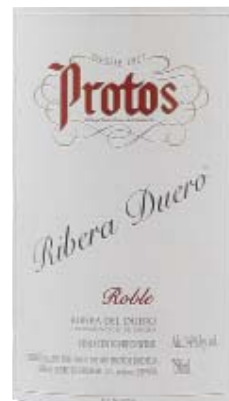


Emilio Moro FINCA RESALSO RIBERA DEL DUERO 2007

was \$29.00 now **\$19.90** 87750

CASE OF 12 ONLY \$19.40 A BOTTLE

Ribera del Duero wines can come with blinding price tags, especially from the top producers, of which Emilio Moro is unquestionably one. So this, named after the family's first vineyard, is a wee teaser; top-flight, estate grown Tinto Fino, delivering a surge of violet/mineral-tinged berryfruit and spice over a solid structure. From younger vines and seeing a short four months in oak, this is to be enjoyed now with a few tidy tapas.



Protos ROBLE RIBERA DEL DUERO 2008

was \$24.90 now **\$19.90** 88069

CASE OF 12 \$19.40 A BOTTLE

Roble refers to the wine's having a short stay in oak, a process Protos pioneered in the region. This is beautiful baked cherry pie with a teasing mint hint and some luscious berry notes topping it off. There is delicious smoky fruit on the layered palate, and while slightly tannic, it's nothing like the tough old styles we used to gnaw through on the Spanish front.

88078 **PROTOS VERDEJO** 2008
88073 **PROTOS CRIANZA** 2004

was \$28.90 now **\$19.90**
was \$45.00 now **\$39.90**

Aalto

RIBERA DEL DUERO 2007

was \$85.00 now **\$59.90** 88094



CASE OF 6 ONLY \$59.40 A BOTTLE

The man who made the wines at the region's premier producer, Vega Sicilia, is the brainchild behind Aalto, and although having been around little more than a decade, the wines are uniformly excellent. Vega started in the 1890s, but this is a modern, ultra-sleek yet deeply rewarding, succulent red with wild strawberry and blood plum fruit spiced up with cinnamon/clove spice and smoky oak characteristics. Hedonistic.



Cepa 21 HITO

RIBERA DEL DUERO 2008

was \$34.90 now **\$24.90** 87761

CASE OF 12 ONLY \$24.40 A BOTTLE

Ebullient and appealingly hued, this smells like great Burgundy; ripe cherry-like fruit with a sprinkle of the sod and a slight je ne sais pas minerality. It strides sturdily down your palate, a bold but not boorish offering that commands respect. A heady whorl of cascading berries are held in place by present but not domineering tannins. Hito means sign-post – walk this way, then.

81075 **VEGA-SICILIA PINTIA** 2006
81076 **VEGA-SICILIA ALIÓN** 2006

was \$125.00 now **\$99.00**
was \$150.00 now **\$125.00**



THE EAST

Priorat

'Where angels climb ladders and wine runs through people's veins,' this tiny, mountainous enclave sits within the vast region of Catalonia. Priorat's challenging terrain – the terraced vineyards sit between 100 and 700 metres up craggy escarpments, others are buried miles deep in hidden valleys – could have proved to be an environment too demanding for many growers.

Vines are planted wherever they may feasibly be cultivated, vintage is a nightmare and the yields are tiny. But Alvaro Palacios was convinced those hillsides were the key to vine-growing glory and the over-extracted logs of wood of the past could be fashioned into something spectacular.

Alvaro and the likes of Parés Balta have turned Priorat into one of the fastest-growing, and certainly most fashionable wine regions in Spain. And if you think it's all hype, Al lobbied, and won, rare legislative recognition when Priorat was granted, in 2003, DOQ status, only the second region in the entire country to land such a prize catch.

Garnacha clings precariously to those perilously steep slopes, struggling in the schist to produce some of the finest wines made from the variety. Full-bodied and alcoholic, the wines are heady headline-grabbers that steal your heart while they're at it. With enough bodegas in the region now ensuring that it's not just Alvaro's amazing L'Ermita that represents the region, more affordable and dizzyingly delightful expressions of this extraordinary place now satiate an ever-growing world demand.

Parés Balta GRATAVINUM 2^{TR} PRIORAT 2006



was \$65.00 now **\$59.00** 87850

CASE OF 6 ONLY \$58.50 A BOTTLE

Parés Balta are big on biodynamics, so you get to salute sustainability while sampling one of the most complex and complete expressions of Grenache you're ever likely to experience. 92 from Parker, 90 from Peñín, this is a powerhouse of flavour, aroma and textural achievement, running the gamut from ripe, rich dark fruits through cocoa/chocolate, brambly/forest floor notes to a mineral note that takes it to even greater heights.

87851 **PARÉS BALTA GRATAVINUM GV5 2006** was \$115.00 now **\$99.00**

Alvaro Palacios

PRIORAT DOFI 2007



was \$142.00 now **\$99.00** 88085

CASE OF 12 ONLY \$98.50 A BOTTLE

A single-vineyard (the Dofi) blend of Garnacha and Bordeaux varieties, this is a wine experience that mocks any attempts to put words to it. But we'll try. Parker says it has great purity, symmetry and length, Peñín talks of the nose of 'scrubland, sweet spices, ripe fruit and mineral[s].' It is immensely dense yet surprisingly approachable, an aristocratic purebred singularly crafted for one purpose: to showcase the unique terroir of Priorat.

88083 **ALVARO PALACIOS LES TERRASSES 2006** was \$59.90 now **\$49.00**



JAMON & MANCHEGO CROQUETTES

INGREDIENTS (MAKES 24 PIECES)

- 300G DICED JAMON
- 50G GRATED MANCHEGO CHEESE
- 180G BUTTER
- 180G FLOUR
- ¼ TABLESPOON DULCE PAPRIKA
- 125ML CHICKEN STOCK (WARM)
- 75G BREAD CRUMBS
- ½ ONION, DICED
- 2 GARLIC CLOVES, FINELY CHOPPED
- ALMOND CRUMB MIX

ALMOND CRUMB MIX

- 250G TOASTED ALMONDS, COMPLETELY COOLED THEN FINELY BLITZED IN ROBO COUP
- 1.5KG BREAD CRUMBS

RUB ALMONDS INTO BREADCRUMBS TO ACHIEVE EVEN CONSISTENCY.

METHOD FOR CROQUETTE MIX

SWEAT OFF THE ONION, GARLIC AND DICED HAM UNTIL TENDER. STIR THROUGH THE PAPRIKA AND COOK OUT FOR 5 MINS TO MELT THE PARMA FAT, THEN SET ASIDE TO COOL.

MELT BUTTER AND ADD FLOUR GRADUALLY TO FORM A WHITE ROUX. ONCE THE FLOUR HAS BEEN COOKED OUT GENTLY FOR 10 MINS ADD IN THE WARM LIQUIDS, LADLE BY LADLE, UNTIL THICK WHITE SAUCE HAS FORMED.

ADD IN THE HAM AND ONION MIX (CHECK SEASONING AS THE PARMA CAN BE QUITE SALTY AND NOT MUCH SALT MAY BE REQUIRED).

PIPE THE HAM AND CHEESE MIX ONTO TRAYS AND SET. CUT AND ROLL INTO UNIFORMED 30G CROQUETTES.

COAT TWICE IN FLOUR, EGG, THEN ALMOND CRUMBS.

REFRIGERATE TO COOL THEN DEEP FRY UNTIL GOLDEN BROWN.



DIDA'S FOOD STORE 54 JERVOIS RD HERNE BAY

INSTORE TASTINGS

SATURDAY 14TH MAY 1:00PM-3:00PM
MANCHEGO CHEESE TASTING

SATURDAY 28TH MAY 1:00PM-3:00PM
SPANISH JAMON TASTING

ALSO ON THE 28TH 1:00PM-3:00PM
INSTORE TASTING OF SPANISH WINE
AT GLENGARRY 54 JERVOIS RD
WITH JAMON CROQUETTES TO TRY
ALONGSIDE THE WINE

Penèdes

Penedès, like Priorat, is part of Catalonia, the fiercely autonomous region on Spain's Mediterranean coast, the capital of which is Barcelona, known principally as the home of Manuel, the waiter in Fawlty Towers. Rich in history, this is one of the oldest viticultural regions in Europe, with the Phoenicians introducing vines here in the 700s.

Between the inland Montserrat mountains and the deep blue sea, untold estates toil away to produce the wines of a region long-considered to be second only to Rioja in quality. A variety of varieties variously thrive in the myriad microclimates, but our main concern is that this is Cava Country.

Castillo Perelada, along with the global phenomenon Freixenet, are our main producers. The former, who claim winemaking production that dates back to the 12th century, find their froth poured forth at the King Of Spain's functions, of which he has many we are reliably informed.



CASTILLO Perelada BRUT RESERVA Cava NV

was \$19.90 now **\$14.90** 88051

CASE OF 6 ONLY \$14.40 A BOTTLE

This is a serious wine, for sure, one that often slips ahead of champagnes in blind tastings, the smoky minerality of the high-impact citrus fruit lending an aristocracy that many far more expensive sparklings seem unable to conjure up from their hallowed ground. Lively, zesty, slightly floral and deliciously dry, it's tight, precise, balanced and remarkable value.

CASTILLO Perelada CUVÉE ROSADO Brut Cava 2007

was \$29.90 now **\$22.90** 88042

CASE OF 6 ONLY \$22.40 A BOTTLE

Made from Monastrell and Garnacha, with all the sweet strawberry fruit of the latter and the heady fragrance of the former. A viticultural union of unparalleled delight, this is a delicate yet self-assured rosé, flush with the blush of beautiful red berries and rounded by a tannic embrace as comfortable as that faux mink coat you forgot you had.



CASTILLO Perelada 3 FINCAS CRIANZA 2007

was \$24.90 now **\$19.90** 88045

CASE OF 6 ONLY \$19.40 A BOTTLE

Three vineyards and five red varieties bring you a wine of boundless joy. Chocolate, fruit and biscuits on the nose, the palate has sweet fruit with savoury support and some tannins that are firm but hardly cumbersome. You could drill it before dinner, but try grilling lamb in sage or rosemary and then simultaneously supping.



Superb Spanish red wine

- | | | |
|-------|--|--------------------------------|
| 88052 | PERELADA BRUT ROSADO CAVA NV | was \$19.90 now \$14.90 |
| 88043 | PERELADA BRUT NATURE CUVÉE ESPECIAL 2008 | was \$29.90 now \$22.90 |
| 85019 | FREIXENET EXTRA BRUT CAVA NV | was \$18.50 now \$9.90 |
| 85010 | FREIXENET CORDON NEGRO BRUT CAVA NV | was \$20.50 now \$14.90 |



THE SOUTH

CADIZ

'Get you a sherry?' Hmm, not exactly the sort of romantic line that'll see you pick up Lady Ga Ga in a happening New York bar now is it? Or is it? Because sherry has had somewhat of a renaissance, at least in perception. Long-considered a tippie for octogenarian aunts, the switched on have switched on to the charms of the multiple sherry expressions available.

Cádiz is Sherry Central – we mean the region, not the sun-soaked town itself. Within the region lies Jerez which – with some Anglicising – became sherry, for the fine fortified wines of the same name. These wines are largely a product of the Palomino grape, and, moreover, what happens to it when it sits in the sun and the blindingly white chalk soils known as albariza.

Power and depth occur as if by magic, as does the remarkable finesse that, combined, make these wines fascinating, absorbing and wondrous to drink. Hugh Johnson puts it marvellously: 'A real fino is an expression of wine and wood as beautiful as any in the world.'

A fino is the style that, when being aged in the huge butts traditionally used, develops a flor, an unusual yeast which forms on the surface. Nowhere else, with no other wine, does this happen, and the complexity, individuality and dimension it gifts the original wine are an experience of monumental proportions. Tanga Oloroso style sherries or fat milk & cream expressions may be your bag, or maybe the unctuous nutty Pedro Ximénez. Whatever the sherry, arm yourselves with morsels of tapas and get sipping.

Huerta de Albala BARBAZUL 2007

was \$26.90 now **\$18.90** 88032

CASE OF 12 ONLY \$18.40 A BOTTLE

Vicente Taberner set up this single-vineyard estate in 2000 having combed Spain in its entirety looking for the perfect place to execute his vision. Into the blinding chalk soils he planted... red varieties. Madness? Maybe, but this blend of Tintilla de Rota, Syrah, Merlot and Cabernet Sauvignon is one of a string of releases that have won him massive big-ups across the globe. Banging fruit, sweet, sweet spice, plush tannins; a combo of impeccable, deeply-flavoured delight.



88030 HUERTA DE ALBALA TABERNER 2005 was \$49.00 now **\$39.90**



Valdespino INOCENTE
SINGLE VINEYARD FINO SHERRY 375mL

was \$25.00 now **\$19.90** 89827

CASE OF 12 ONLY \$19.40 A BOTTLE

The Andalusians consider themselves to be the culinary kings of Spain, and certainly a fresh catch from the boats in Cádiz harbour, lightly grilled and gently seasoned, would make for a celestial partnership with this exciting expression. Fermented in American oak and kept under 'flor' for eight years, it's stone-dry, with rock-salt and yeast aromatics. The palate is weighty, mouthfilling yet delicate, with a woody tang. Lightly chilled, it will start your evening superbly.



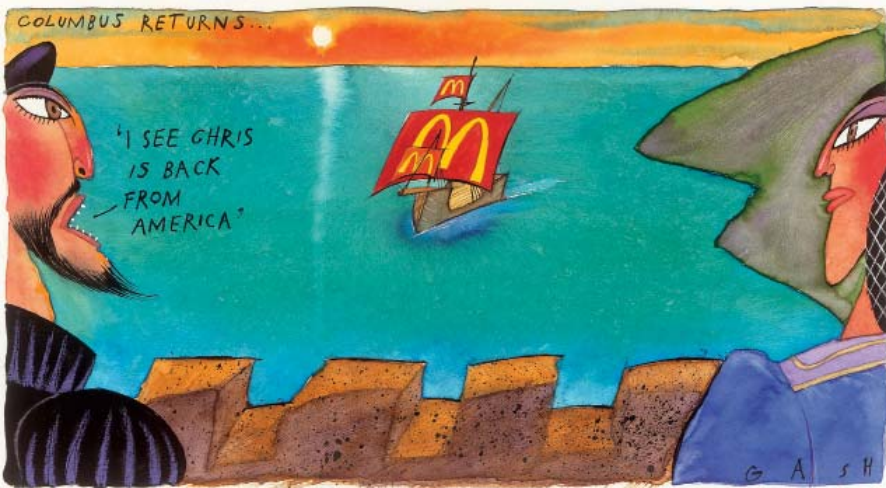
DIDA'S FOOD STORE

178 HURSTMERE RD TAKAPUNA

INSTORE TASTINGS

SATURDAY 7TH MAY 1:00PM-3:00PM
MANCHEGO CHEESE TASTING

SATURDAY 21ST MAY 1:00PM-3:00PM
SPANISH JAMON TASTING

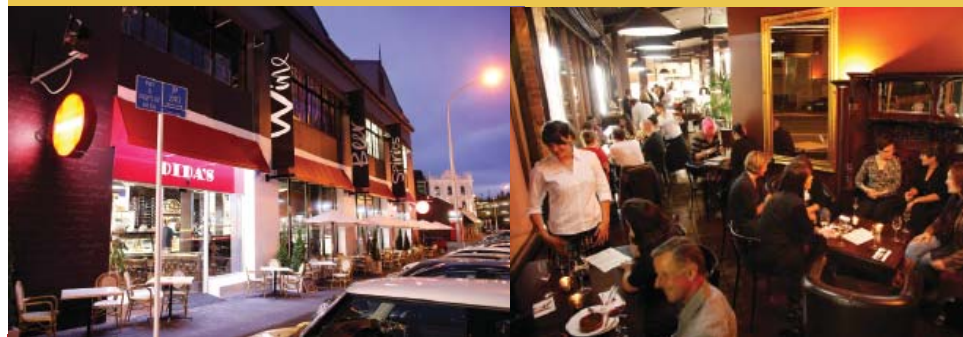


Valdespino EL CANDADO
PEDRO XIMÉNEZ SHERRY 375mL

was \$30.00 now **\$26.90** 89826

CASE OF 12 ONLY \$26.40 A BOTTLE

The deep mahogany colour brings a frisson reminiscent of a headmaster's study, the nose and palate a utopia of orange liqueur, raisins and dried apricots with a touch of the toast. The Pedro Ximénez grapes, once harvested, are left to dry in the (never-ending) sun for two-plus weeks, so the water in the grape evaporates, the fruit turns to raisin, the sugar levels skyrocket and the flavours intensify incredibly. Serve with dessert, lightly chilled.



DIDA'S WINE LOUNGE & FOOD STORE

118 WELLESLEY ST WEST VICTORIA PARK

SET SPANISH MENU:

3 TAPAS + 2 SPANISH WINES (90mL pours)
FOR \$30.00 MON-FRI AFTER 4PM

SPANISH HAM & CHEESE TASTING

FRIDAY 13TH MAY 11:00AM-2:00PM

**SPANISH FIESTA:
25 WINES TO TASTE**

GLENGARRY VICTORIA PARK
THURSDAY 12TH MAY 6:00PM-8:00PM

\$25.00 PER PERSON
BOOKINGS: 0800 733 505

MAKE A NIGHT OF IT! WE'LL BE SERVING PAELLA TO SHARE THROUGH AT DIDA'S VICTORIA PARK WITH AN EXTENSIVE RANGE OF SPANISH WINES BY THE GLASS. YOU CAN PRE-BOOK A TABLE AT DIDA'S WHEN YOU BOOK FOR THE TASTING



Valdespino SOLERA 1842
VOS OLOROSO SHERRY 375mL

was \$47.00 now **\$36.90** 89831

CASE OF 12 ONLY \$36.40 A BOTTLE

We are talking sherries that have been in the solera system, i.e. oak, for at least twenty-five years. Can you remember what you were doing in 1996? 'Zactly. It's ages. Dark chocolates, fruit liqueur and roasted almonds arise to greet you, the palate – intense concentrated and complex – is of raisins, figs and oaky, vinous/spirituous characters. Big enough for big game, strong cheese and late nights with the sound off.

- 89852 **REAL TESORO** CREAM SHERRY 750mL was \$31.50 now **\$19.90**
- 89850 **REAL TESORO** MANZANILLA SHERRY 750mL was \$30.00 now **\$24.90**
- 89851 **REAL TESORO** OLOROSO SHERRY 750mL was \$31.50 now **\$24.90**



THE WEST

Bierzo

The Wild West? Battles certainly raged hard here in Castilla Y Leon between the Christians and the Moors, and the region 'formed the crucible from which a unified Spain would be cast in 1492,' says Spanish wine guru John Radford. It's culturally, historically and tangibly a million miles from the sun bunnies of the south-east, or the French-influenced vintners of La Rioja. Bierzo's seductively scenic hillsides hide vinous treasures in the warm, weighty and lusciously ripe wines produced from the local Mencía grape.

Here again, the incumbent variety and traditional producers had churned out highly acceptable, drinkable versions without breaking a sweat until Alvaro Palacios, with cousin Ricardo and under the banner Descendientes de J. Palacios, turned up at the turn of the century with fellow groundbreakers Dominio de Tares and cried from the crenellated castle, 'this guy could give up way more fruit if you treated him right,' and, dancing down the stairs and across the moat, came and 'tamed' the Mencía grape and created spectacular expressions that no one had thought possible.

Alvaro came from Rioja, and one of the founders of Dominio de Tares is a former Kodak executive, so you can gather that they were probably about as welcome as Othello. Until the wines were bottled and sampled. And then? Well, they're the saviours of yet another moribund region, aren't they. How the west was won, perhaps?

DESCENDIENTES DE J. Palacios BIERZO PETALOS 2008

was \$35.00 now **\$29.90** 88056



CASE OF 12 ONLY \$29.40 A BOTTLE

Intense, beautiful nose, a tunnel of love featuring plums, blackberries and smoky blueberries, with a roundup of meaty notes and a sliver of wood. The beautiful flavours, raspberry, blackberry shortcake notes, baked fruits and baked cheesecake bases, get good support from down the back in Tannintown. Don't overdo whatever you undercook to go with it. There's a delicacy to its strength, finesse fighting with fury, a tension you don't want to destroy with a slab of unbecoming sirloin.



Dominio de Tares BALTOS BIERZO TINTO 2008

was \$39.90 now **\$29.90** 88115

CASE OF 6 ONLY \$29.40 A BOTTLE

Deep and dark with beautiful aromatics, a symphony of colour, sound and light, as well as the traditional aromas of grape-induced berryfruit, spice and wood. Sweet fruit on a gentle flying-carpet-touching-down landing, the medium-weight mid-palate sees a vanilla pod having a swing at the fruit on the way through and connecting with just the right amount of gentleness. If you're looking for the future, it's in the bottom of your glass.

DIDA'S WINE LOUNGE

54 VICTORIA ST DEVONPORT

SPANISH NIGHT

TUESDAY 24TH MAY 7:00PM-9:00PM
SPANISH WINE AND TAPAS
LIVE SPANISH GUITAR
LIMITED PLACES AVAILABLE
BOOK: DIDA'S DEVONPORT 445 1392

Rias Baixas

Galicia (for we are here) is known as Green Spain. Rias Baixas translates as low estuaries, a phrase that conjures up visions of the Camden Locks rather than your usual Spanish vistas, and this is indeed what you are likely to encounter in this cooler, wetter DO that touches Portugal and the Atlantic.

Desert dust-bowls and bush-vine Garnacha this is not. In fact, the focus here is on white varieties, in particular Albariño, which can knock out some stunningly fresh, tangy, mineral-tinged wines that rival anything from Alsace, Graves – or Marlborough – when done in the right way. The wine-making is the key of course, and here, what John Radford calls 'fingertip light' winemaking – hands-off viniculture, stainless steel tanks, minimal winery intervention – allows the grape to show its true colours.

There is some aging in oak, and full malolactic is favoured when a vintner wants some longevity and depth to his offerings, but however it comes, these seafood-friendly, giddily fragrant, luscious-yet-clean styles have lifted the reputation of this wee region to the heights of global acclaim.

Pazos de Lusco ZIOS RIAS BAIXAS ALBARIÑO 2008

was \$37.90 now **\$26.90** 88111



CASE OF 12 ONLY \$26.40 A BOTTLE

Pazos de Lusco are a tiny producer – with just six hectares under vine, all of it Albariño, where the smart money is, round these parts. The abstract swirls of ever-decreasing angst on the label belie the peace and tranquillity of the harmonious goods within. Smooth and rich, its mineral-spiked lushness and unction are reminiscent of top Condrieu, its athletic, springy, citrus finish the perfect entrée into an extended seafood luncheon.



Viña Almirante PIONERO MUNDI RIAS BAIXAS ALBARIÑO 2008

was \$28.00 now **\$24.90** 87881

CASE OF 12 ONLY \$24.40 A BOTTLE

Everything Albariño should be; crisp yet lush, precise yet creamy, refreshing yet fully satisfying. Fragranced with wild, hillside flowers, the fruit itself is apples, pears and a nudge of peach skins. There is a citric, lime-meets-mineral intake of breath, an invigoration that balances the grape's natural lusciousness. A seafood risotto, perhaps crispy, lightly crumbed calamari, the gentle sway of ocean currents, or, failing that, in the bath when the kids have gone to bed.

THE CENTRE

Jumilla

This DO lies inland and hot in the Murcia region, yet if you stand on tip-toes you'll get a peep of the Med. Geographically, it's a transition zone between the coast and the hot, high central plateau of Castile-La Mancha. The dominant thing to commit to memory is that Monastrell, known to us as Mourvèdre, is responsible for 85% of the vineyard planting in Jumilla.

Once feared for its bellicose blockbusters of 18%-plus alcohol, a re-taming through modern winemaking techniques, and an understanding of where on the uniquely chalky and highly organic soils they might thrive best has seen expressions coming out that are fragrant, heady and darkly delicious.

Merlot, Cabernet and other non-traditional varieties have also shone in the extreme temperatures, and these, when blended with Monastrell, are proving to be unique and outstanding examples to the rest of the world of the giddy heights that Jumilla (and by extension, Spain) can achieve.

Jumilla was one of the first of the revolutionary regions where winemakers harnessed the best of Spain's long-established traditions (remember, Pliny talked of plots here, so a few thousand years is the timeline), soaked up the generations of experience than married those to ultra-modern techniques and equipment. This revival brought an arrival of investment, and Skippy-like leaps forward in the quality, character and individuality of the wines, wines that never forget to show you where they've come from while they sweep you up in the excitement of where they, and the region, are headed.

Luzon ORGANIC JUMILLA 2008

was \$23.00 now **\$16.90** 86958



CASE OF 12 ONLY \$16.40 A BOTTLE

Incredibly intense aromatics of juicy berryfruit unfold layer upon layer until you feel you may have been teleported into the centre of the jam jar. There's a high-toned floral character that dances above the fruit like a firefly, slightly skittish and deliciously distracting, a hint of mint right at the back and, finally, a more mature savoury note. Jammy and chewy, good tannic control balances the act to perfection. Flavoursome, fiercely modern fun.

Luzon SELECCIÓN 12 JUMILLA 2004

was \$28.00 now **\$19.90** 86953

CASE OF 12 ONLY \$19.40 A BOTTLE

Sounds like the Spanish football team with a drinks guy, but is in fact a synergistic and seamless blend of the local legendary grape, Monastrell, with some Cabernet Sauvignon, Merlot and Tempranillo. Wines like this have earned the DO of Jumilla a well-deserved international rep; it oozes class, and delivers endless flavour on a sure structure, a combination of family pride and early-adopter modern smarts. Very cool, very now and way too inexpensive.



TI POINT

3 GENERATIONS OF WOMEN IN WINE



Of the various elements that come together at Ti Point – the insistence of cultivating Bordeaux clones only, the beautifully-sited microclimate on the edges of the Matakana winemaking zone, and the access to top-flight fruit from outside the region – the most surprising factor is that Ti Point sees the coming

together of three generations of women in wine. Winemaker Tracy Haslam, her mother and grandmother are all actively involved in tending the land and prising their surprising wines from the unique terroir. Tracy, with experience in Italy, Bordeaux and Switzerland, and locally with Lombardi and Black Barn, holds the torch for the current generation, as Ti Point wines gain acclaim and clamour across the planet. This is a strongly feminine operation, and the wines with their multi-faceted characters and sheer sexiness, clearly reflect that.

TI POINT

- 19907 MARLBOROUGH SAUVIGNON BLANC 2010 WAS \$22.90 NOW **\$16.90**
- 19901 HAWKES BAY CHARDONNAY 2010 WAS \$22.90 NOW **\$16.90**
- 18992 MARLBOROUGH PINOT GRIS 2010 WAS \$21.90 NOW **\$16.90**
- 19085 GISBORNE VIOGNIER 2009 WAS \$22.90 NOW **\$16.90**
- 19902 MATAKANA MERLOT CABERNET FRANC 2010 WAS \$22.90 NOW **\$16.90**



A GREAT IDEA FOR MOTHER'S DAY

Villa Maria

NEW ZEALAND ICON & CHARDONNAY LEGEND

Of the 14 gold medals awarded for Chardonnay at the 2010 Air New Zealand awards, Villa Maria scooped 11 of them. Remarkable! In a country groaning with Chardonnay producers there they were, glittering brightly. And here the wines are, including the Keltern, which snared a trophy. Proof that a large-scale winery can make unique, individual, single-vineyard expressions every bit as good as its more mainstream wines.

- 19539 IHUMATAO CHARDONNAY 2009
- 19571 TAYLORS PASS CHARDONNAY 2009
- 19561 KELTERN CHARDONNAY 2009

WAS \$39.00 **\$31.90**
 WAS \$39.00 **\$31.90**
 WAS \$39.00 **\$31.90**



Delamotte

HIDDEN GEM:
 THE GREAT SALON'S
 LITTLE BROTHER

42845 **CHAMPAGNE DELAMOTTE**
 BRUT NV
 WAS \$88.90 NOW **\$59.90**



Delamotte turned 250 last year, and they're looking very well on it, too: not a wrinkle, just the odd fine, controlled, tantalising bubble. They didn't shout that much, but Delamotte doesn't. Maybe being the monolithic Salon's little brother means you let your wine do the talking. 100% Chardonnay, the fruit is grown in some of the best villages of the Côte des Blancs, the resultant wine lightly delicate, finely tuned yet not without some varietal verve, if you'll pardon the expression. This is a noble wine of great breeding that will age – yip, even the NV – and has a quality, complexity and history that is the envy of many and the domain of but a few elite producers, whose company it comfortably keeps.

2009 HAWKE'S BAY

Syrah

OUR BEST VINTAGE YET FROM
 A VARIETY AND REGION TO WATCH

New Zealand Syrah has gone from being something a few made very well to a serious contender in the Next Big Thing stakes. Plantings are still comparatively small, output restricted by natural climatic restrictions – it needs Hawke's Bay's long, even summers to ripen properly. And 2009? Well, didn't that deliver the weather goods. See below: power-with-finesse never tasted so fine.

- 12838 ESK VALLEY SYRAH 2009 WAS \$25.50 **\$16.90**
- 10755 GROWER'S MARK STEWART SYRAH 2009 WAS \$26.90 **\$19.90**
- 11219 CRAGGY RANGE GIMBLETT GRAVELS SYRAH 09 WAS \$32.90 **\$25.90**
- 12635 CROSSROADS ELMS VINEYARD SYRAH 2009 WAS \$42.00 **\$34.90**
- 11343 BROOKFIELDS HILLSIDE SYRAH 2009 WAS \$44.90 **\$39.90**



VANILLA AND POMEGRANATE MARINATED PORK FILLET WITH POLENTA

RECIPE BY DIDA'S HEAD CHEF, VINCENT MARSHALL



INGREDIENTS (SERVES 4)

4 TRIMMED PORK FILLETS
100ml HEILALA VANILLA SYRUP
50ml POMEGRANATE MOLASSES
½ TEASPOON CHILI FLAKES

POLENTA

750ml (3 CUPS) COLD WATER
70g (1 CUP) COARSE POLENTA (CORNMEAL)
20g (¼ CUP) FINELY-GRADED PARMESAN
40g BUTTER
10g CHOPPED FRESH TARRAGON
SALT & FINELY-GROUND WHITE PEPPER

TO PLATE

MARINATE THE PORK IN THE VANILLA, POMEGRANATE AND CHILI FLAKES FOR TWO HOURS.

HEAT THE WATER TO A SIMMER AND GRADUALLY ADD IN THE POLENTA, WHISKING THE WHOLE TIME. COOK FOR 10 MINS, THEN FINISH BY WHISKING IN THE BUTTER.

SEASON WITH PEPPER AND SALT, ALLOW TO COOL TO ROOM TEMPERATURE AND STIR THROUGH THE TARRAGON.

SEAR OFF THE PORK FILLETS IN A HOT PAN AND COOK WHILE TURNING EVERY 1 MIN FOR ABOUT 8-10 MINS UNTIL MEDIUM.

REST FOR 15 MINS, THEN SLICE AND SERVE ON TOP OF THE POLENTA WITH YOUR CHOICE OF VEGETABLES.



DIDA'S FOOD STORE
JERVOIS RD

DIDA'S food store

DIDA'S VICTORIA PARK
WELLESLEY ST WEST



TASTY TIP

FOOD TIPS FROM DIDA'S GM, LIZ WHEADON

HOW TO STORE CHEESE

Storing cheese well is a balancing act as you aim for the right conditions. Too much moisture, the cheese will mould; too dry, it cracks; too cold it'll be bland; too warm and it'll ooze pungency. A minefield? No! The vegetable compartment in your fridge is the best spot: as with wine, just let the cheese come to room temperature before diving in.

ROQUEFORT BLUE



One of the oldest known cheeses, its manufacturing process protected by AOC legislation (à la French wine), the Roquefort is blue-veined, creamy and uniquely flavoured. It's a ewes'-milk cheese, matured for three months in a damp cave where the humid air encourages the blue veins. Get some and try it with a good sturdy red or a luscious dessert wine.

You'll find the Roquefort at Dida's Food Stores in Herne Bay, Takapuna and Victoria Park

56120 **ROQUEFORT**
AOC CERTIFIED BLUE VEIN CHEESE 100g **\$13.50**

VANILLA SYRUP

Heilala vanilla pods are grown organically on a tiny Tongan island on coconut husk frames then dried in the endless sun for full flavour. This, the richest grade of vanilla in Asia-Pacific is, simply, as good as it gets: the fact that it helps the struggling Tongan community smile just adds shine.

56803 **HEILALA**
PURE VANILLA SYRUP
500mL **\$17.50**



TASTINGS & EVENTS

7:00PM THURSDAY 19TH MAY
DIDA'S FOOD STORE TAKAPUNA

HOW TO MAKE TAPAS WITH VINCENT MARSHALL

Our Dida's Head Chef and tapas supremo, Vincent Marshall, conducts a class on how to make your own tapas from scratch. And we'll be matching them with some lovely Spanish wine. Limited spaces. \$40 per person. Bookings: 09-489 4728

6:30PM WEDNESDAY 25TH MAY
DIDA'S WINE LOUNGE HERNE BAY
SPANISH WINE AND TAPAS EVENING

Come along and delve into the world of Spanish wine and tapas, a match, indeed, made in Heaven. We kick things off with a beautiful vintage cava from Perelada. Seats are limited, so book quickly! \$80 per person. Bookings: 09-376 2813

DIDA'S FOOD STORE
54 JERVOIS RD HERNE BAY PH 361 6157
178 HURSTMERE RD TAKAPUNA PH 489 4728

DIDA'S WINE LOUNGE & TAPAS
54 JERVOIS RD HERNE BAY PH 376 2813
54 VICTORIA ST DEVONPORT PH 445 1392

DIDA'S WINE LOUNGE & FOOD STORE
VICTORIA PARK
118 WELLESLEY ST WEST PH 308 8319

DIDA'S FOOD STORE
TAKAPUNA

DIDA'S

DIDA'S WINE LOUNGE
DEVONPORT

Brilliant Bargains

BY THE BOTTLE OR BY THE CASE, WE HAVE THE MONTH'S BARGAIN BUYS

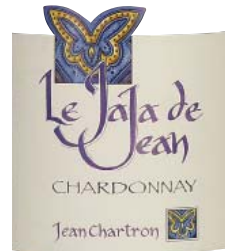


Crusher Road
MARLBOROUGH Riesling 2009

was \$14.90 now **\$9.90** 13416



Made by a premium Marlborough winery



Jean Chartron 2007
JAJA DE JEAN Chardonnay

was \$35.00 now **\$16.90** 41436



Smart Chardonnay from a top white Burgundy producer



Wild South
Sauvignon Blanc 2010

was \$18.90 now **\$12.90** 11332



Always a smart Sauvignon Blanc



Twin Islands
Chardonnay 2010

was \$19.50 now **\$10.90** 19306



End of line clearout - this line is to be discontinued



Waipara Hills
Gewürztraminer 2008

was \$21.90 now **\$15.90** 10317



Perfect with Chinese, Thai and Indian food



Tarras THE CANYON
Pinot Noir 2007

was \$47.90 now **\$36.90** 14351



Central Otago Pinot from the stunning 2007 vintage



Laroche
SOUTH OF FRANCE Merlot 2009

was \$21.90 now **\$14.90** 48566



Southern French-kissed Merlot



Kumeu River
VILLAGE Chardonnay 2008

was \$22.90 now **\$14.90** 18204



From New Zealand's premier Chardonnay producer

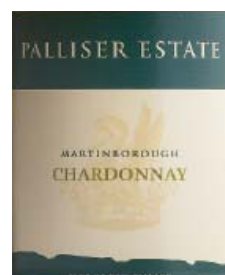


Pasqua LE COLLEZIONI
Sangiovese 2009 1.5 LITRE

was \$21.90 now **\$16.90** 62487



At double the fun, this is only \$8.45 for 750ml



Palliser Estate
Chardonnay 2008

was \$38.00 now **\$24.90** 16756



Superbly rich, wonderfully priced



Dog Point
Pinot Noir 2007

was \$50.00 now **\$36.90** 18393



The last of the 2007 Dog Point Pinot



Gagliardo
Dolcetto d'Alba DOCG 2008

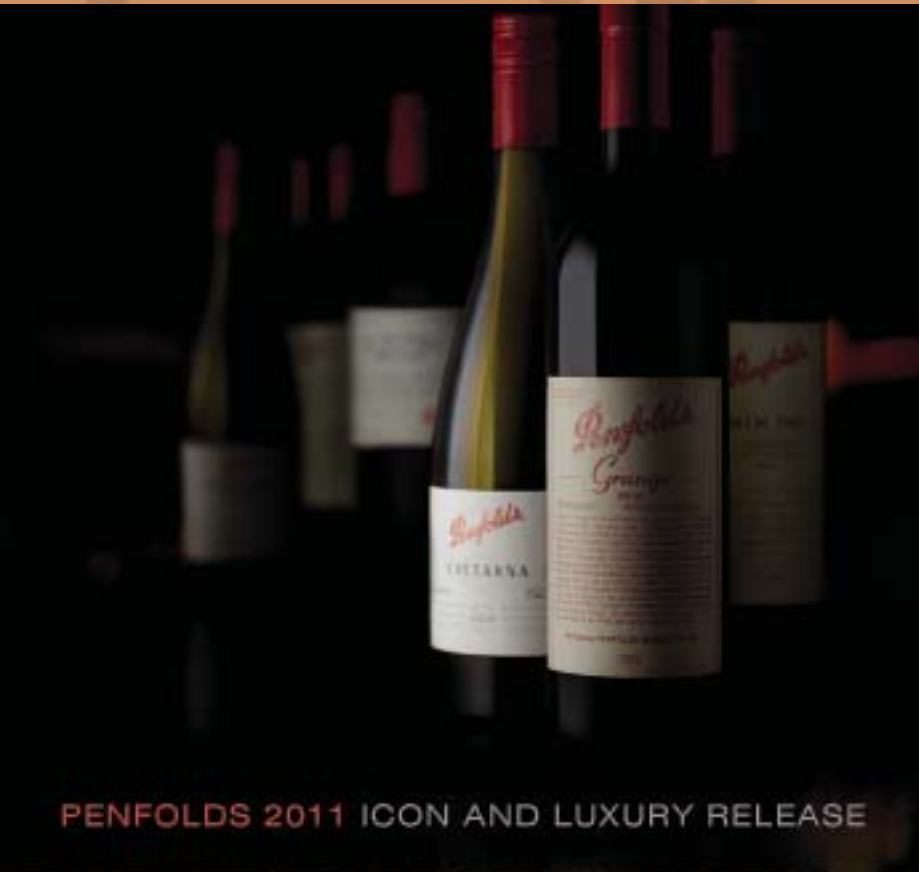
was \$38.00 now **\$17.90** 62753



An end of line clearout, this is brilliant value

a taste of Australia

REDISCOVER THE WINES OF THE LUCKY COUNTRY WITH OUR PICK OF THE BEST AUSSIES ON OFFER



PENFOLDS 2011 ICON AND LUXURY RELEASE

The pinnacle of Penfolds winemaking

PENFOLDS ST HENRI ²⁵⁴⁷⁷
SHIRAZ 2007
NOW \$86.00

PENFOLDS YATTARNA ²⁵⁴⁷⁰
BIN 144 CHARDONNAY 2008
NOW \$139.00

PENFOLDS RWT ²⁵⁴⁰¹
BAROSSA VALLEY SHIRAZ 2008
NOW \$189.00

PENFOLDS BIN 707 ²⁵⁴⁷⁸
CABERNET SAUVIGNON 2008
NOW \$199.90

PENFOLDS GRANGE ²⁵⁴⁷⁴
BIN 95 SHIRAZ 2006
NOW \$525.00
CASE OF 6: \$499.00 A BOTTLE



Penfolds



d'Arenberg THE STUMP JUMP
McLAREN VALE Grenache Shiraz Mourvèdre 2009

was \$17.90 now **\$12.90** ²⁰⁷⁵⁷

CASE OF 12 ONLY \$12.40 A BOTTLE
Classic Aussie red, classic price

Takes its name from the stump jump plough that was able to ride with impunity over gnarled roots to clear the land. The latest GSM release boasts a bouquet of black cherry, plum and blueberry supported by hints of nutmeg and subtle oak. For the price, it displays an impressive richness and a good degree of complexity on the palate. The dark, spicy fruit flavours are nicely complemented by a mellow texture and a lingering, flavoursome aftertaste. Immensely popular.

Taylors ESTATE
ADELAIDE HILLS Pinot Noir 2010

was \$24.00 now **\$14.90** ²⁸⁰⁵⁸

CASE OF 6 ONLY \$14.40 A BOTTLE
Very smart Pinot from over the ditch

A delightful South Australian Pinot Noir with a youthful appearance and a bouquet of berryfruit and cherry supported by spice, cedar and subtle earthy notes. The medium-weighted palate displays ripe fruit flavours enhanced by cinnamon nuances and understated oak. A silky-textured wine that develops through the mid-plate and finishes on a bright, elegant note. Superb value from a classy Australian producer.

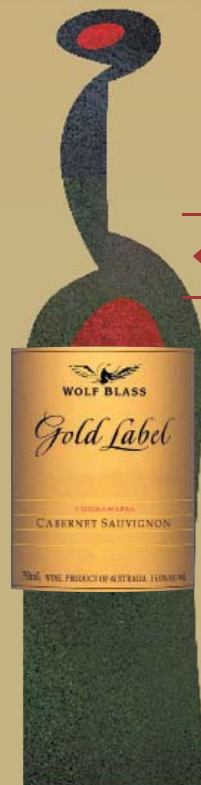


Wolf Blass GOLD LABEL
COONAWARRA Cabernet Sauvignon 2007

was \$26.90 now **\$19.90** ²⁸⁸⁶⁰

CASE OF 6 ONLY \$19.40 A BOTTLE
Always top of its class

The cool, maritime-influenced climate and famed Terra Rossa soils of Coonawarra are perfect for the production of Cabernet Sauvignon. The Wolf Blass Gold Label was matured in new and seasoned French and American oak for fourteen months. Classic blackberry and violet aromas are supported by minty, cedary oak nuances, and the seamless, full-bodied palate has rich varietal fruit flavours enhanced by a fine-grained tannin structure. Drinking well now, but it will continue to develop further.



a taste of France

GREAT VALUE FOR UNDER \$20



Arrogant Frog
LILY PAD WHITE Chardonnay 2010

was \$19.90 now **\$14.90** 43976

CASE OF 6 ONLY \$14.40 A BOTTLE
New release from Arrogant Frog

This 100% Chardonnay from the Languedoc region punches well above its price point. It was fermented at low temperatures in tank, with 30% finished in barrel and matured for four months. It is an attractive, pale golden wine with well-defined peach and floral aromas supported by vanillin oak nuances. Fresh, balanced, with excellent fruit flavours, a mellow mouthfeel and a fine, lingering finish.

Pierre Brecht

ALSACE Pinot Gris 2009

was \$31.00 now **\$19.90** 42411

CASE OF 12 ONLY \$19.40 A BOTTLE
New stock just landed

Pierre Brecht has a rep for producing beautifully crafted wines from carefully selected fruit. This thoroughbred Pinot Gris exhibits a seductive nose alive with aromas of quince and pear embellished by almond and spice nuances. The emphasis on the palate is on ripe fruit flavours, beautifully supported by spice notes and balanced by orange and lemon peel. A succulent wine with a slick mouthfeel and an elegant finish.



43975 **ARROGANT FROG LILY PAD PINK SPARKLING ROSÉ NV**
PERFECT FOR MOTHER'S DAY
was \$21.00 now **\$16.90** CASE OF 12 ONLY \$16.40 A BOTTLE

48591 **LAROCHE CHARDONNAY 2009**
TASTES LIKE IT'S TWICE THE PRICE
was \$21.90 now **\$16.90** CASE OF 6 ONLY \$16.40 A BOTTLE

43734 **DOMAINE ROMANIN MÂCON-SOLUTRÉ-POUILLY 2008**
AN EXCELLENT CHARDONNAY FROM BURGUNDY
was \$29.00 now **\$19.90** CASE OF 12 ONLY \$19.40 A BOTTLE

43986 **PAUL MAS ESTATE CABERNET SAUVIGNON 2008**
SINGLE VINEYARD CABERNET FROM THE SOUTH OF FRANCE
was \$21.90 now **\$16.90** CASE OF 12 ONLY \$16.40 A BOTTLE

a taste of Italy

ITALIAN WHITES



Alpha Zeta
Garganega IGT 2009

was \$24.90 now **\$17.90** 62897

CASE OF 12 ONLY \$17.40 A BOTTLE

Alpha Zeta's wines are made by our own award-winning Kiwi winemaker, Matt Thompson. Matt has encouraged individual growers to reduce the cropping levels and to pick later, so as to realise the potential of the indigenous Garganega variety. With subtle aromas of stonefruit and honeysuckle on the nose, the palate has appealing peach flavours and a fresh, clean finish.

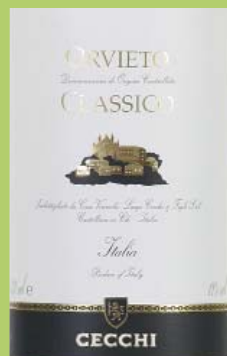
Cecchi

Vernaccia di San Gimignano
DOCG 2009

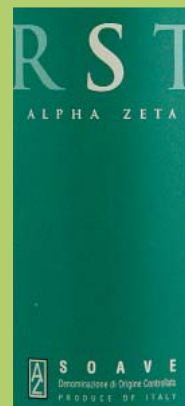
was \$21.90 now **\$18.90** 62300

CASE OF 6 ONLY \$18.40 A BOTTLE

Famous for its medieval architecture, San Gimignano is one of Tuscany's favourite tourist destinations. After a day on the town, tourists invariably retire to a café to enjoy a platter of antipasto washed down with Gimignano's famous white wine made from the Vernaccia variety. The Vernaccia is a fresh and lively wine with a fragrant citrus bouquet and an uncomplicated, flavoursome palate.



62407 **CECCHI ORVIETO CLASSICO DOC 2009**
was \$19.00 now **\$14.90** CASE OF 6 ONLY \$14.40 A BOTTLE



62895 **ALPHA ZETA SOAVE DOC 2008**
was \$24.90 now **\$17.90** CASE OF 12 ONLY \$17.40 A BOTTLE



62534 **SANTA MARGHERITA PROSECCO DOC**
was \$22.90 now **\$19.90** CASE OF 6 ONLY \$19.40 A BOTTLE



62546 **SANTA MARGHERITA PINOT GRIGIO DOC 2009**
was \$28.90 now **\$22.90** CASE OF 12 ONLY \$22.40 A BOTTLE

10

the GLENGARRY Top 10

EACH MONTH, FROM THE HUNDREDS OF WINES SUBMITTED TO US, THE GLENGARRY TASTING PANEL SELECTS OUR TOP TEN WINES

1 Montes ALPHA CHILEAN Cabernet Sauvignon 2008

was \$28.90 now **\$24.90** 90546

CASE OF 12 \$24.40 A BOTTLE

An 88% Cabernet, 12% Merlot blend with blackberry aromas supported by hints of chocolate, spice and cedar. Elegant and well proportioned with firm tannins and a persistent finish.

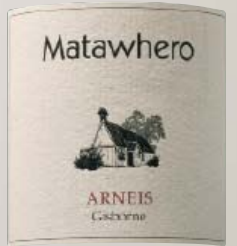


2 Matawhero GISBORNE Arneis 2009

was \$25.90 now **\$19.90** 10760

CASE OF 6 \$19.40 A BOTTLE

Arneis is a great new alternative white variety that is producing vivacious and aromatic wines with herb-accented stonefruit and citrus notes on the nose and palate. Lovely drinking.



3 CHÂTEAU Mont-Redon Côtes du Rhône 2009

was \$34.50 now **\$22.90** 41380

CASE OF 12 \$22.40 A BOTTLE

Smart Grenache/Cinsault/Syrah blend with well defined, spicy berryfruit aromas and flavours augmented by a finely-judged tannin structure and a lingering aftertaste. Superb food wine.



4 Villa Maria CLIFFORD BAY MARLBOROUGH Sauvignon Blanc 2010

was \$29.00 now **\$21.90** 19551

CASE OF 6 \$21.40 A BOTTLE

This much-awarded Sauvignon is a completely realised wine. Outstanding varietal presence, with a fresh character that complements the gooseberry/lime aromas and flavours.



5 Chakana ESTATE ARGENTINE Malbec 2008

was \$17.90 now **\$14.90** 90141

CASE OF 12 \$14.40 A BOTTLE

Off Chakana's Mendoza estate, this is a terrific-value red with plummy aromas embellished by exotic spiciness. Fruit flavours are enhanced by hints of chocolate and a dusting of oak.



6 Tupari MARLBOROUGH Pinot Gris 2010

was \$29.00 now **\$24.90** 18556

CASE OF 6 \$24.40 A BOTTLE

A delicious example of cool climate Pinot Gris, with spice-influenced pear and peach aromas supported by hints of honey. Pure fruit flavours are nicely balanced by a fresh finish.



7 Nga Waka MARTINBOROUGH Chardonnay 2009

was \$25.90 now **\$19.90** 15851

CASE OF 12 \$19.40 A BOTTLE

A barrique-fermented Chardonnay with ripe stonefruit aromas and flavours underscored by subtle oak nuances and mealy characters. Beautifully balanced and silkily textured.



8 Invivo MARLBOROUGH Sauvignon Blanc 2010

was \$26.90 now **\$17.90** 12519

CASE OF 12 \$17.40 A BOTTLE

Dashwood and Awatere fruit in a finely balanced wine showing herbal/tropical fruit aromas and flavours, given additional textural mouthfeel from lees aging. Finishes on a lively lime note.

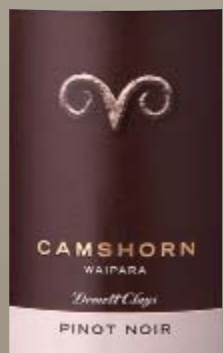


9 Camshorn DOMETT CLAYS WAIPARA Pinot Noir 2008

was \$31.90 now **\$24.90** 18951

CASE OF 6 \$24.40 A BOTTLE

This deep garnet Pinot has aromas of cherry and plum supported by vanillin oak. Generously flavoured red with spicy fruit flavours, a smooth texture and a fine, lingering finish.



10 Sandihurst CENTRAL OTAGO Pinot Noir 2007

was \$34.90 now **\$25.90** 10807

CASE OF 6 \$25.40 A BOTTLE

Very good value Gold Medal Pinot packed with berry and cherry aromas embellished by earthy hints. Well balanced and integrated with a fine, supple texture and an elegant, lingering finish.



PINOT NOIR

REGIONAL MAESTROS

MARTINBOROUGH • WAIPARA • WAIRARAPA
NELSON • MARLBOROUGH • CENTRAL OTAGO



MARTINBOROUGH

15849 **NGA WAKA**
PINOT NOIR 2009
WAS \$44.90 NOW **\$24.90** CASE \$24.40/BOTTLE

10287 **ESCARPMENT**
PINOT NOIR 2009
WAS \$53.00 NOW **\$44.90** CASE \$44.40/BOTTLE

WAIPARA

14709 **BLACK ESTATE**
OMIHI PINOT NOIR 2009
WAS \$42.00 NOW **\$39.90** CASE \$39.40/BOTTLE

WAIRARAPA

13475 **PADDY BORTHWICK**
PINOT NOIR 2009
WAS \$39.90 NOW **\$34.00** CASE \$33.50/BOTTLE

NELSON

15481 **NEUDORF**
TOM'S BLOCK PINOT NOIR 2008
WAS \$37.00 NOW **\$29.90** CASE \$29.40/BOTTLE

10424 **RIMU GROVE**
BRONTE PINOT NOIR 2008
WAS \$29.00 NOW **\$19.90** CASE \$19.40/BOTTLE

MARLBOROUGH

10756 **GROWER'S MARK**
NEAL PINOT NOIR 2009
WAS \$26.90 NOW **\$19.90** CASE \$19.40/BOTTLE

12456 **JULES TAYLOR**
PINOT NOIR 2010
WAS \$32.00 NOW **\$26.90** CASE \$26.40/BOTTLE

CENTRAL OTAGO

10216 **AKARUA**
CENTRAL OTAGO PINOT NOIR 2010
WAS \$37.90 NOW **\$34.90** CASE \$34.40/BOTTLE

12383 **ROCKBURN**
CENTRAL OTAGO PINOT NOIR 2009
WAS \$45.00 NOW **\$34.90** CASE \$34.40/BOTTLE