

GLENGARRY

Metro Readers' Poll
Best Wine Merchant

96 97 98 99 00
01 02 03 04 05

WINELETTER **99** JUNE 2005

GEOFF MERRILL
ITALY
JAMA VEMUMM
TORBRECK
AUSTRALIAN SUPERSTARS
JUNE TOP 10
JUNE CASE OFFERS



Wineflash

1 LITRE

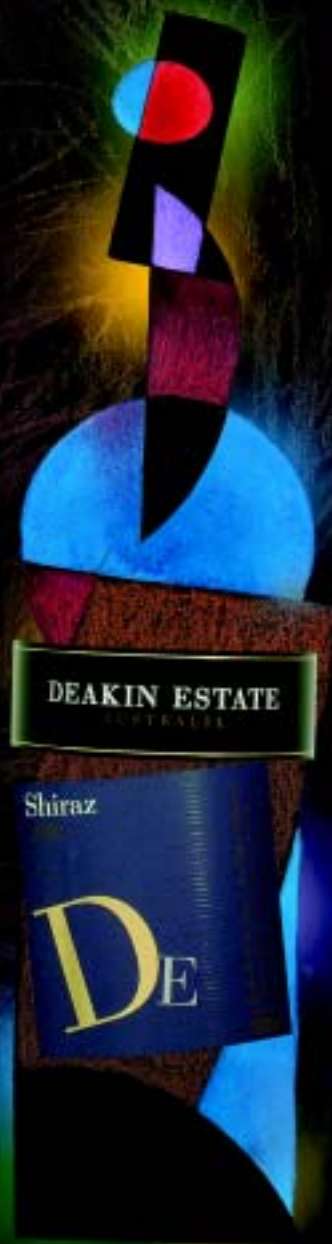
DEAKIN SHIRAZ 2002

OUR NORMAL RETAIL \$12.95

now

SAVE
\$3

\$9.95



LIFE'S TOO SHORT TO DRINK BAD WINE

www.glengarry.co.nz

WIN A VESPA!



Everyday Drinking

Torea Oystercatcher Unoaked Marlborough Chardonnay 2004

was ~~\$18.95~~ now **\$12.95**₁₂₇₈₄

Isn't Torea an old ferry? (*No-ed*). Ties in with oystercatchers, them weirdo birds that stand on one leg and forage in the sand. (Or is that David Hasselhoff?) Anyway, none of this matters one jot. What does is that this is a fleshy, forward, fruitful, flavoursome Chardonnay. It smells like freshly-juiced peaches and nectarines, it tastes all creamy and loved up and it has a little hint of butter to ensure it does, in fact, melt in your mouth. Easy to drink, mighty tasty and it costs next to nothing. What. More. You. Need? Grab your trusty steed...



Gunn Estate Hawkes Bay Merlot Malbec 2004

was ~~\$15.95~~ now **\$12.95**₁₈₀₃₅

Used to be that if you paid this sort of money for a local red you were using it to either strip the clawfoot bath in the old shed or to top up the old man's rank port after the boys had been round. Now, thankfully, you get a cracker for your dollar. Loads of sun in '04 means this is oozingly, sexily ripe, all Black Doris plums and blackberry jam; there's good support from subtle oak and fine tannins and it all comes together as a spicy, fruit-driven mouthful of magic that screams buy a case, Grace!



Cairnbrae Marlborough Pinot Noir 2004

was ~~\$19.95~~ now **\$15.95**₁₁₁₃₀

As with the Gunn Estate, to suggest a few years ago that you'd be buying Marlborough Pinot for \$15 would've got you laughed off your launch. To suggest it was better than good would have brought a hail of disparaging comments that few could shelter from. But, as the mature ones say: 'told you so.' Intense of flavour and complex of character, with lovely cherry and earthy things going on, this is exactly what a mid-range Pinot should be: tasty, interesting, mouthfilling, well-crafted and utterly affordable. Pick up a pallet.



Pencarrow Martinborough Chardonnay 2004

was ~~\$19.95~~ now **\$14.95**₁₇₀₄₂

Different style to the Torea, this, with some oaken complexity and lees-type richness; but their aim is the same: it tastes really good and costs very little. The bouquet is attractive, nay sexy and slippery, all peaches and cream, while the texture reminds me of the leather seats in the new Bentleys. Caressing, smoothly gentle but not shy, and a delight to sink into. Very balanced - indeed, nothing's out of whack: she's all good to go. Reliable and delicious.



BUY A CASE OF 12 FOR ONLY \$13.95 A BOTTLE



the glengarry card

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

GLENGARRY

G this month

Look out for the Glengarry Card 'G' Icon alongside products in this Wineletter. Buy any of those products instore or online using your Glengarry Card, and go in the draw to win a Vespa ET2 50 valued at \$3,500

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



Jeepers Creepers we've got a bundle of great stuff for y'all this month, shall I tell you! The big news is that it is Italian Month at Glengarry, with a raft of things devoted to celebrating the nation that produces a huge amount of the world's wine. We've demystified what Italy is all about so that you can make room in your own boot for lots of fleshy Chianti, fruit-adorned Valpolicella and frothy Asti. Really, the best way to get an idea of any region's wine is to drink it (in sensible moderation of course), and to encourage that, we have secured some wonderful bargains; whether the wines are fifteen dollars or eighty, they represent great value, believe you me.

Italy is all about wine and food so we've snared superchef Mark Zajtman to create some basic, down-to-earth Italian recipes for you. Mark's a pretty modest chap as it happens, so we've promised not to mention that he's cooked for the Queen, the PM and numerous movie stars in his time.

Oh, and to transport you where'er you go we have a Vespa up for grabs, the ultimate Italian style machine. Not just any Vespa, but indeed one adorned with designs by our very own Graeme Gash. How cool is that? All you have to do is buy a bottle of Italiano vino this month and we'll put you in the draw. Obviously the more you buy, the more your chance.

In addition, we have a feature on Torbreck, the Barossa uberwinery that is commanding the world's attention. The wines come from ancient, dry-grown vines

and as such are intensely flavoursome and very long-lived. Those of you around in June can sashay along to the Torbreck tasting we're hosting (see our What's On listing on page 11 for details). If you're not hooked yet, attend this and you will be.

Still in the Great Sandy Desert country, we have collected, tracked down, finagled a selection of the best Aussie wines you are likely to see assembled in one place, put them together in a cellar pack and then come up with a price that had our accounts bods punching at their palm pilots in horror. 36 superb wines at a total of nearly seven hundred dollars less than their combined retail. It's a great way to start an instant Australian cellar, or to augment what you already have. Page 13 has all the lowdown on this particular highlight.

Our featured Winemaker is Geoff Merrill, a longtime Glengarry friend. We have a stack of exclusive and older wines from Geoff, including his exceptional Henley Shiraz, which is as rare as it is wonderful.

And if you're at a loss with what to do of an afternoon or evening, next to our flagship wine store in Jerovis Road is our new (and we think rather fab) wine lounge, Dida's. Relax with a glass from a huge selection of great local and imported treats, have a snack or two from the tantalising menu and just zone out in the warm, muted and convivial surroundings.

So as they say in those media meetings: it's all good. And it's all yours. Enjoy.

GLENGARRY

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, beverages
advice
on everything wine related
monthly offers
hot and exclusive!
fun and education
we're known for it; it's fun!
sending overseas
we know how to get it done
credit accounts
join us!

Locations

auckland

victoria park
cnr wellesley st
& sale st
308 8346
herne bay
54 jerovis 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

wellington

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



www.glengarry.co.nz



Feature
Winery

GEOFF MERRILL

Enter any discussion regarding Australian wines and the name Geoff Merrill is bound to crop up. From the moment that his first wines were released Geoff commanded attention, and for nearly 35 years he has been one of the most influential winemakers in Australia. His irrepressible, rambunctious personality, matched by an equally flamboyant handlebar moustache (now trimmed to more modest proportions) belies a serious winemaker.

At the time that Geoff entered the industry Australia had been dominated by fortified wines, but a swing toward table wines was beginning to make an impression. By the early 70's a crop of young winemakers, armed with new technological developments and dedicated to producing world-class varietals, began to make a mark; Geoff was one of the bright young hopes leading the charge, but he could well have become a sheep farmer.

Geoff's great grandfather was from a well-heeled American family who were none too pleased that their son, who obviously had a hankering for adventure, had signed up as a merchant seaman. When his ship arrived in Port Augusta, South Australia he jumped ship, eventually married and started the Australian Merrill Dynasty. Geoff spent the first 11 years of his life on a 750,000 acre sheep station in the far North of South Australia.

The Merrills moved to the Barossa Valley in 1964, and it was there that Geoff first got a taste for wine, literally. Geoff recalled 'When I was a kid living in the Barossa, Lutheran weddings were a great source of wine. On a good Saturday there could be three weddings. A Lutheran tradition was to demand a ransom for the bride by grabbing a rope that trailed the Bride and Groom's vehicle. We didn't get money but we got wine. So I guess I got the taste for wine pretty early in life.'

Geoff went on to complete a diploma course at The Adelaide Institute of Technology and was accepted in 1969 to Roseworthy,

Geoff Merrill

McLaren Vale Shiraz 2001

was ~~\$22.95~~ now **\$19.95**²²⁰⁹⁵

The McLaren Vale 2001 vintage was rare in that not only was it large, but it also delivered well-conditioned, balanced grapes with good concentration. The grapes were harvested well into autumn when they were in peak condition. Traditionally fermented, the wine was matured in a combination of French and American hogsheads. It is a youthful, purple-hued wine with a well-integrated bouquet displaying blackberry and plum aromas, hints of nutmeg and restrained toasty oak. Nicely balanced and focused, with lovely spicy undertones and a rich mouthfeel.



Geoff Merrill

Coonawarra Cabernet Sauvignon 2001

was ~~\$22.95~~ now **\$19.95**²²⁰⁹⁶

This is a mouthful. Powerfully built and seductive, it is a beautifully proportioned blend of 60% Coonawarra and 40% McLaren Vale Cabernet Sauvignon fruit. The bouquet is bursting with currant and blackberry aromas and framed by just the right amount of vanillin oak. Tasty, complex and balanced, with the emphasis on ripe varietal fruit characters that are enhanced by hints of chocolate and liquorice. Well-structured and full bodied, it has a smooth, easy texture that leads on to a long, flavoursome, firm finish. Drinking well now, but worth cellaring.

Geoff Merrill

McLaren Vale Merlot 2001

was ~~\$22.95~~ now **\$19.95**²²⁰⁹⁷

While dominated by McLaren Vale fruit, which accounts for 55% of the blend, this wine also includes portions from two other South Australian regions. The result is a harmonious Merlot with excellent varietal character. It is an appealing deep crimson colour edging toward brick red. The bouquet has an almost perfumed quality, and is packed with ripe mulberry/plum aromas and vanillin oak nuances that follow through on the palate. The ripe fruit is balanced by a firm finish, and is enhanced by a supple, smooth texture and a delicious, lingering aftertaste.



but instead chose to join B. Seppelt & Sons as a trainee winemaker. He spent from 1970 to 1973 learning all aspects of the craft of wine-making with Seppelt, but he must have inherited some of his great grandfather's travel lust, accepting a position as Experimental Winemaker at South Africa's Stellenbosch Farmers Winery, after which he travelled through Europe.

Shortly after returning to Australia in 1975, Geoff joined Chateau Reynella as assistant winemaker, and in 1977 was appointed Winemaker and the following year Senior Winemaker. Thomas Hardy bought Chateau Reynella in 1982, but Geoff stayed on, and by 1985 had become a Consultant Winemaker for Hardy and Chateau Reynella's red wines. During his tenure, both

companies won a number of significant awards. The first wines released under the 'Geoff Merrill' label were a 1980 Cabernet Sauvignon and a 1981 Semillon. The Cabernet won the Trophy for best dry light red in the 1983 Adelaide show; the 1982 Cabernet won the same trophy the following year, and in that same year Geoff Merrill won the Trophy for Most Successful Exhibitor.

Geoff has not confined himself to producing Australian wines; between 1993 and 1999 he worked in Italy as Consultant Winemaker to UK supermarket giant Sainsbury and Gruppo Italiano Vini. Geoff was enthusiastic about his Italian experiences, but as a passionate cricket fan he had one heartfelt complaint. 'Italy was terrific; great people, but they haven't got a clue about cricket.'

During the early years, the Geoff Merrill wines were made at various locations, but with the purchase in 1985 of the Mount Hurtle winery the company found a home. The buildings were over 100 years old and practically derelict, and it took two years to completely restore the winery, with a modern 15,000 square metre barrel building added in 1998.

'We have vineyards in McLaren Vale, Coonawarra and the Goulburn Valley' Geoff explained. 'The three regions offer different growing conditions, and we have selected varieties that best suit those regions. It gives us the opportunity of blending wines that highlight the best that each region offers.'

The last word goes to Geoff. 'My aim is to be regarded as a quality winemaker. I have no time for accountants' wines: there is no excuse for making faulty wine; The wine in the bottle bearing my name reflects a lot about my character and personality, so we do everything we can to ensure consistency; we never aim to short-change.'



G Geoff Merrill
Shiraz Grenache Mourvèdre 2001

was \$19.95 now **\$16.95**₂₂₁₀₁

In a blind tasting the chances are that this wine would probably be confused for a Rhône; understandable, because it is a blend of that region's classic red varieties. There is a stylistic similarity, but it has more upfront, defined fruit than would be expected in the French model. This is a complete wine, bright ruby in colour and with a well-integrated spicy berry bouquet. The complex, supple palate has an abundance of ripe fruit flavours, a firm backbone for structure, a smooth texture and a lingering finish.

22100	Geoff Merrill	Cabernet Shiraz 2002	\$16.95
22099	Geoff Merrill	Rosé 2004	\$16.95
22098	Geoff Merrill	Chardonnay 2002	\$16.95
22094	Geoff Merrill	Reserve Chardonnay 1999	\$24.95
22091	Geoff Merrill	Pimpala Vineyard Cabernet Merlot 2000	\$29.95
22093	Geoff Merrill	Reserve Coonawarra Cabernet Sauvignon 1998	\$34.95
22092	Geoff Merrill	Reserve McLaren Vale Shiraz 1998	\$35.95
22090	Geoff Merrill	Henley Shiraz 1998	\$129.95



G 3 Terraces

Dakin Road Pinot Noir 2004

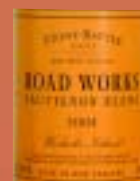
\$26.95₁₉₃₂₀



The Dakin Road area is in a deep river valley in the Wairarapa region. It's not Martinborough, OK? It has its own little climate. Anyway, this is excellent Pinot, more French than say the Carrick, with deeper earthy tones and a more subtle delineation of fruit. The winery is a newcomer but these vines have been in the ground for nearly a decade, which explains the concentration of flavours and the finesse of the final product.

Stony Batter Road Works
Waiheke Sauvignon Blanc 2004

\$21.95₁₃₅₁₇



Comes largely off a tiny block that looks like it fell off the moon; the grapes get a nice view of the Gulf and some cooling breezes when it starts to get hot. There's a great breadth of flavour, with hints of pineapple and citrus. Rich and intense, the palate is a golden highway of lusciousness, bejewelled with twinkling flashes of minerality and cradled in the warm bowl of barrel-ageing and lees-stirring.

Nga Waka
Martinborough Chardonnay 2003

\$19.95₁₅₇₉₅



Jack Frost hit Martinborough bigtime at the end of '02, but a great summer and autumn ensured quality fruit. The lower yield means this is a superbly-structured wine, with intensely bright flavours of stonefruits underpinned by subtle oak and some rich malo characters. Handmade, ripe and complex, this is a NZ classic; a serious wine that merits your undivided attention.

Carrick
Central Otago Pinot Noir 2003

\$34.95₁₁₁₂₈



A noble, dignified wine that is by no means namby pamby; it has a core of seductive, plummy dark fruit that opens up into a host of characters and flavours, all sweetly harmonised and laid gracefully over a titillating tableau of tannin. Silky, elegant yet robust too, it's way good now and in a few years will be even more stunning.

Italy



'Streets full of water. Please advise.' *Robert Benchley's arrival in Venice and subsequent telegram to Dorothy Parker.*

Yes, well confusion is often the first reaction when you mention anything Italian. The image is of a nation fuelled by espresso, of crowded streets and pumping cafes... and when you talk about Italian *wine?! Cielo a Betsy!* The names are unpronounceable, they seem to grow it all over the bleeding place and the labels are more confusing than back-to-back episodes of CSI. Fear not, valiant soldiers, we're here to demystify the whole shebang so you can take a dip in the great pool of Italian wine uninhibited, non-intimidated and unfazed.

The Italians make wine from almost every region on their hilly land, and from a number of indigenous grape varieties. While there has been some experimentation in the last twenty years with non-Italian varieties, the majority of what grooves across the waves to us is from types that were planted in Roman times. But, and this is the catch, the wines are named after the regions, rather than the grapes. *Que?! Much as we talk about Bordeaux, the region, rather than French Cabernet Sauvignon, so we talk Chianti, the region, rather than Sangiovese, the grape from which it's made. We don't bother our shaking heads too much with the varieties; the region and its renowned style is what concerns us.*

So from the rolling hills of Tuscany one gets the tasty Chianti wines, which vary in style from the frivolous to the serious. In the North West, the wines of Piedmont cover the heady, muscular Barolo, through to the mountains of frothy Asti that pour forth from there. North East and nearby to where Mr. Benchley got his feet wet we have the Veneto region, responsible for a triumvirate of globe-straddling wines: the vivacious, drink-anytime Valpolicella wines, the uber-cool, stripped down, refreshing white Soave and the ever-friendly Bardolino. Amarone is an alcoholic Valpolicella made in a distinctive fashion, Montepulciano d'Abruzzo a sturdy red from the east coast - one could go on, but two things: one, the tasting notes are the key to the wines and explain the microclimates further, so do read on. Secondly: drink 'em! The Italians don't stand on ceremony when it comes to vino; just a few friends and some bread or a simple pasta. Try them and form your own judgements.

Speaking of food, they actually call it the Holy Trinity: Bread, wine, olive oil. The basis of the good life in Italy. Almost all the wines here taste better with food; it's how they've made them for a couple of millennia now, the only improvements being technological: Ferrari tractors rather than old mules, state-of-the-art crushers rather than Grandpa's feet; that kinda thing.

The key is, as the AB's are often told: keep it simple. There is a whole world of great-tasting, interesting wine waiting for you to swing by in the Lamborghini and pick it up, and it's brilliant drinking, whatever the region. Guaranteed.

Oh, and the last point: they are great value. The flavour, structure and finesse of these wines delivers so much for so little lira. Gotta be a great reason to have a crack. Vini vidi vici and all that.



Pasqua Delle Venezie Pinot Grigio 2003

was ~~\$14.95~~ now **\$12.95** 66004

In the '90's the Italian lawmakers modified and expanded the DOC system and introduced the Indicazione Geografica Tipica (IGT) category. IGT wines must be made from approved varieties grown in a specific geographic region. This Pinot Grigio is from the Verona, Treviso districts of the Veneto region. Cool fermented in stainless steel tanks, it is an early-drinking, food-friendly wine. Nicely-structured and balanced, it has lovely, spicy pipfruit and stonefruit aromas and flavours, with a mineral hint in the background. Fresh and easy to enjoy.

Pasqua Valpolicella Valpantena 2002

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

Valpolicella wines are among the most widely popular exported from Italy. Their appeal, apart from the fact that they are well-priced, is their warm, cheerful, unpretentious character and their ability to match a wide spectrum of foods. This wine from the Pantena Valley was blended from the Corvina and Rondinella, which gives the wine weight, and is balanced by the spicy Molinara. It is a lovely ruby red wine with a fragrant bouquet reminiscent of strawberry. Fresh and medium-bodied, it has well-defined fruit, a smooth texture and a tasty finish.



WIN VESPA YOUR OWN VESPA

Buy any bottle of Italian wine featured in Glengarry Wineletter 99 and go in the draw to WIN A VESPA ET2 50 sporting graphics by Graeme Gash and valued at \$3,500

Competition ends July 3
Prize drawn July 4
Competition details instore



G Pasqua
Lapaccio Primitivo Salento 2003

was ~~\$17.95~~ now **\$14.95** 66026

The ancient Primitivo grape is the most important variety grown in Apulia, the heel of Italy. The Primitivo for this wine was harvested from vineyards located around the village of Manduria in the Salento peninsula. The climate and soils here are particularly well-suited to red varieties, and Manduria's vineyards are considered among the best in Apulia. A brooding, dark violet wine with an explosive bouquet filled with spice-edged black cherry and plum aromas. The palate shows power and depth and the sweet fruit is enhanced by smoky oak characters.

Pasqua Terre del Sole
Montepulciano d'Abruzzo 2003

was ~~\$11.95~~ now **\$9.95** 66074

Montepulciano is one of Italy's most widely-planted red varieties, and is so closely associated with the central Adriatic coastal region of Abruzzi that it is commonly known in Italy as Uva Abruzzi. This wine was made to showcase the fruit and to be enjoyed with food. Deep ruby red in colour, it has well-defined, appealing berryfruit aromas on the nose. Well-structured and harmonious, it has a fruity palate, a supple texture and fine balancing tannins in the finish. At this price, it's worth stocking up for winter.



Cecilia Beretta
Grigio Luna Pinot Grigio 2003

was ~~\$17.95~~ now **\$15.95** 60487

Cecilia Beretta is named after the 17th-Century Villa Berreta in the eastern Valpolicella district. It was created in the early 1980's to produce a range of boutique wines that expressed the traditional personality and quality of Valpolicella and Soave. This golden green-tinged wine is from Pinot Gris selected from the vineyards of Roveré della Luna. The fragrant bouquet displays understated yet very appealing spicy apple aromas. The palate is medium-weighted, fresh and fruity with a slight mineral edge, and is balanced by a lively, clean finish.



60491 Cecilia Beretta Rocolo di Mizzole Valpolicella Superiore 2000 \$16.95

Spaghetti Putanesca

- 300g dried spaghetti,
- 4 tablespoons, olive oil
- 3 cloves garlic, finely chopped
- 6 anchovy fillets
- ½ cup pitted black olives
- 3 tablespoons, capers
- 1/3 teaspoon, fresh chilli, finely chopped
- 1 tablespoon, oregano, finely chopped
- 1 x 400g tin whole tomatoes in juice, roughly chopped
- 4 tablespoons, fresh Italian parsley, roughly chopped

Cook pasta in large pot of salted boiling water until al dente; while the pasta cooks start the sauce.

Heat a large frypan with oil over a moderate heat and gently fry the garlic, chilli and anchovies until they start to brown.

Add capers, olives, oregano and tomatoes and cook for 3-5 minutes, stirring occasionally until sauce starts to thicken.

Drain pasta well and mix pasta into sauce, adding the chopped parsley.

Serve immediately.

Cecchi
Chianti in Raffia Basket 2002

was ~~\$17.95~~ now **\$15.95** 62423

A generation ago, Chianti in the distinctive raffia flask (fiasco) of Tuscany was valued more for the container (very fashionable as candle holders) than for its contents. Chianti then was often of questionable quality, but today it is a very different beast. This DOCG wine, packaged in fiasco, is delightfully vinous. Made principally from Sangiovese, it is a bright ruby/purple-tinged colour. The bouquet and palate display cherry, mint and herb aromas and flavours. Medium bodied, it is fresh and fruity, and finishes on a generous note.



FREE CANDLE WITH EVERY BOTTLE

66072	Pasqua	Terre Del Sole Sangiovese 2003	\$9.95
66073	Pasqua	Terre Del Sole Merlot 2003	\$9.95
66076	Pasqua	Terre Del Sole Soave 2003	\$9.95
66002	Pasqua	Soave Classico 2002	\$9.95
66052	Pasqua	Delle Venezie Merlot 2001	\$11.95
66009	Pasqua	Delle Venezie Cabernet Sauvignon 2001	\$13.95
66018	Pasqua	Mezzo Giorno Nero d'Avola Cabernet Sauvignon 2002	\$14.95
66035	Pasqua	Terre Del Sole Cabernet Sauvignon 2003 1.5 Litre	\$15.95
66086	Pasqua	Prosecco di Valdobbiadene NV	\$18.95



Scrimaglio

No Cork Barbera d'Asti 2002

was \$32.95 now **\$28.95** 68716

You'll need a bottle-opener for this wine, because hidden under the crimson capsule of the elegantly tapered bottle is a crown top, which explains the uncompromising name for this Barbera from Asti. The Barbera variety's high acid, low tannin profile is particularly well-suited to northern Italy's Piedmont region. This is a brilliant ruby wine with a cherry-fresh bouquet that has a lingering background hint of allspice. The crown closure has retained the fresh fruity essence of the Barbera beautifully. Delightfully structured, it has a sour-cherry twist at the finish.

Scrimaglio

No Wood Barbera d'Asti 2003

was \$21.95 now **\$19.95** 68714

This wine is the stalemate to the No Wood Barbera d'Asti, and as the name suggests, it is an unoaked style. Interestingly, this one is sealed with an artificial cork, and tends to underline the concern internationally about natural cork tainting. The Barbera was selected from some of the best vineyards in the Asti DOC. A vivid, youthful, garnet-coloured wine, it has a brambleberry aspect to the nose. The measured palate has good weight and a seamless consistency, with recurring berryfruit flavours that persist in the finish.



Chianti Risotto with Pancetta & Watercress

4 tablespoons, olive oil
 1 onion, finely chopped
 2 cloves garlic, finely chopped
 1 teaspoon thyme, finely chopped
 250g pancetta, roughly chopped
 2 cups Ferron Vialone Nano or arborio rice
 2 cups Chianti
 4 cups chicken stock, brought to the boil and kept simmering in a separate saucepan
 3 cups of watercress, roughly chopped
 ¼ cup grated parmesan cheese
 50g butter
 salt and freshly-ground black pepper

Heat oil in a medium sized saucepan over a moderate heat; add the pancetta onion, garlic, thyme and cook until soft.

Add the rice and gently fry so the rice toasts for 3 minutes.

Add the wine, stirring until it has almost disappeared.

Start adding the simmering stock ½ a cup at a time, stirring continuously until each ½ cup is absorbed before adding the next. Continue until all the stock is used and the rice is tender but firm.

Remove from heat and add the butter, stirring in the parmesan and watercress. Season with salt and pepper.

Santa Margherita Versato Merlot 2002

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

Santa Margherita sourced the Merlot for this wine from selected vineyards in the Vento region. The wine was fermented in temperature-controlled tanks, put through a malolactic conversion and 50 percent was transferred to French oak barrels for ageing. The final 50/50 blend was bottle-aged for a minimum three-month period. There is a lovely interplay of cherry plum and vanillin oak on the nose that pours through onto the palate. Very fresh-tasting and well-balanced, it has a smooth, slightly fleshy feel and a lingering finish.



Warm Salad of Balsamic Glazed Figs, Goats Cheese & Crispy Prosciutto

4 fresh figs, cut into quarters
 8 slices of finely-sliced prosciutto, cut in half
 100g goat's cheese, cut into chunks
 1-2 tablespoons, balsamic vinegar (enough to cover figs)
 3 handfuls, washed rocket leaves
 2 tablespoons, extra virgin olive oil
 Salt and freshly-ground black pepper

Drizzle balsamic over the figs, season with pepper and place on an oiled oven tray; place the prosciutto on the same tray and cook under a hot grill until the prosciutto is crispy.

Arrange the rocket on a serving platter, place the warm figs and prosciutto onto the rocket, add the goats cheese, drizzle the olive oil over the salad and season with freshly-ground pepper and salt.

62540	Santa Margherita	Valdadige Pinot Grigio 2003	\$19.95
68712	Scrimaglio	Il Matto Barbera del Monferrato 2003	\$16.95
68718	Scrimaglio	Il Sogno Barbera d'Asti Superiore 2000	\$26.95
62699	Fontanafredda	Moncucco Moscato d'Asti 2003	\$29.95

Ruffino Riserva Ducale
Gold Label Chianti Classico 2000

was ~~\$44.95~~ now **\$39.95** 68138

Riserva wines are required by law to be aged either in oak or bottle for longer periods before being released. 'Ducale' is made only in the very best years. The blend is dominated by Sangiovese, with portions of Colorino, Cabernet Sauvignon and Merlot sourced from Ruffino's Chianti Classico estates. This is a superb wine, opulent and dense, with plenty of everything. It is full-bodied, with chocolate fudge and plum flavours. Velvety and long as a wet Sunday, it's a must for every cellar.



FREE MAGNUM WITH EVERY CASE PURCHASE OF DUCALE GOLD

Ruffino
Aziano Chianti Classico DOCG 2003

was ~~\$26.95~~ now **\$19.95** 68103

Wines with a DOCG classification have to adhere to rigid controls to determine authenticity. Aziano is blended predominantly from Sangiovese grown in the traditional heart of the Chianti Classico region. Made, blended and matured using a combination of traditional and modern methods, this is a superior red that would be categorised as a 'reserve' by domestic wineries. It tastes like chocolate-covered cherries, with lots of ripe fruit giving the impression of sweetness. Beautifully structured and velvety, it finishes impressively on a firm note. Wonderfully priced.



Ruffino Fonte al Sole
Sangiovese-Merlot 2002

was ~~\$17.95~~ now **\$15.95** 68169

Ruffino was one of the main movers in the production of Tuscany's New Wave wines. Many of these styles are grown in the Chianti region, but because they are not made from the specified blending grapes, they are not entitled to a Chianti DOC. Fonte Al Sole is blended from Sangiovese and Merlot grown in Ruffino's Chianti Estates. This is a very New World style, offering ripe primary fruit aromas reminiscent of crushed wild berries. The palate is medium-bodied, with a fresh fruit, soft character and a gracefully enticing finish.



68153 Ruffino Santedame Chianti Classico 2003
68139 Ruffino Riserva Ducale Chianti 2001

\$29.95
\$32.95



Fearless Bays

Wally's Hut
Cabernet Shiraz 2002

was ~~\$11.95~~ now **\$9.95** 28416

I was looking for me broly / when I stumbled across the hut of Wally / my word what an astounding red / it nearly knocked me dead, Fred / so much taste for so few bucks / and I think we're getting into deep rhyming doodoo's here so let's just say that the minty Cabernet notes cuddle lovingly with the spicy Shiraz characters, and that the hint of vanillin oak simply colours things up so perfectly that we politely suggest you will not find a better value, better drinking red this side of the charcoal stump. Fred.



Villa Maria Riverstone
Vintage Selection Chardonnay Chenin

was ~~\$12.95~~ now **\$8.95** 19622

They've always been an appealing combo, these two varieties, and this is exceptional value, it has to be said; you get some oak work and some malo fermentation and you're not even forking out a bluey across our macrocarpa counter? Madness, I say. Smells like honeydew melons, has zesty citrus hints on both the nose and the very welcoming palate. There is loads of flavour, plenty to get your mouth around while the fruit shines like the neon sun in a blinding display that simply begs the question, 'more tea vicar?'



Taltarni
Brut Taché 2002

was ~~\$22.95~~ now **\$18.95** 27772

This is exceptionally good quality sparkling; charming, elegant and well endowed, with lissom texture and punchy flavours. From its glittering coppery hues to its seductive nose of strawberries and fresh brioche, it's pure seduction all the way. The palate is a zesty orange/strawberry mix floating over a rich and gloriously luscious palate of some depth and finesse. The acid is clean, the finish long and refreshing, the overall impression picture perfect. Get snapping.





Gift Selections

The Wizards of Oz

\$150.00 65799

A wooden box containing two of the Torbreck Juveniles, two Geoff Merrill Merlots and two of Killikanoon's Prodigal Grenache. The acme of Australian red winemaking, all bundled beautifully for you to tuck under your arm and cellar or enjoy as you choose. Oh, and we knock forty dollars off into the bargain. Go, as they say, figure.

Perfect Pairing

\$89.95 65800

A bottle each of Fontanafredda Moncucco Moscato d'Asti and Fontanafredda Moncucco Grappa. Oh! The symmetry. The grappa is made from the must of the grapes that were crushed to make the Asti, a frothy, charming, peachy, pearly, highly pleasurable, *pétillant* little puppy. The grappa is the ultimate aperitif; explosive yet refined, distractingly seductive and perfect with a good strong coffee.



In Fine Spirits

Fontanafredda

Grappa di Sangiovese 500mL

\$74.95 62706

Living in the digestif zone with Marc, Cognac and the like, Grappa is finally having a massive resurgence in the bars of Europe as a new gen get the gen on this gem, if you get me. Grappa is made from the skins and seeds of grapes (the must) when the fruit has been just lightly crushed. In this case the fruit was Sangiovese, crushed for another great Fontanafredda red and siloed off for a steam bath to lock in the naturally heady aromas. It's then stored in oak, which is where it gets its amber hue and complexity. Supple, intense and damn moreish.



On the Hop

Bombardier

English Premium Bitter 568mL

\$5.95 91652

This is so English you'd swear it comes with a knotted hanky on its head. Loads of personality, a spicy note and a gentle hoppiness come together to draw you in and keep you prisoner. Don't be misled by the 'b' word either - this has a light fruity flavour, initially, that wanders down a malty path while stopping at the bottom for a rest, and a finish that is as long as the stick holding its haversack. Course. Pip pip old chap, I'm off to the rub a dub. Excellent.





What's On

JUNE
friday 10

Friday In The Cellar: Italy

Chris and Marcus will open half a dozen wines from our large Italian stable. Included will be Chianti, Pinot Grigio, Amarone and wines from Piedmont. We'll share some secrets and explain the uniqueness of some of these wines.

4pm-6pm, Glengarry Victoria Park, Cnr Wellesley & Sales St
Cost: FREE Please come along

tuesday 14

Australian Superstars

Full of already discovered stars and wines that will soon be far better known internationally than they presently are, this tasting will pit some of the industry icons against each other, so we can judge outright the quality of these Australian Superstars.

7:00pm, Glengarry Victoria Park, Cnr Wellesley & Sales St
6:00pm, Glengarry Thorndon, 232 Thorndon Quay
Cost: \$30.00 Booking Advisable

tuesday 21
wednesday 22

Tasting: Torbreck Of The Barossa

Tonight's tasting will be hosted by Nicole Tuckwell from Torbreck and will feature a stunning line up of some of the most unique Australian wines made today. Included will be nine Torbreck wines, from Woodcutters Shiraz (\$29.95) through to the globally-prized and much sought after Run Rig 2002 (\$285.00).

June 21 - 7pm, Glengarry Victoria Park, Cnr Wellesley & Sales
June 22 - 6pm, Glengarry Thorndon, 232 Thorndon Quay
Cost: \$40.00 Booking Advisable

JULY
friday 1

Alsations In The Cellar

No, not dogs, but rather some wines from the ever sensational Alsace, the home of French Pinot Gris, Gewürztraminer and Riesling. We will be looking at some superb examples of the pure and powerful wines from this important region.

4pm-6pm, Glengarry Victoria Park, Cnr Wellesley & Sales St
Cost: FREE Please come along



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

Sacred Hill

MAKE YOUR OWN 7for6 COMBO from these 3 wines



Whitecliff Sauvignon Blanc 2004

A crisp, refreshing Sauvignon with nicely-focused gooseberry/pineapple aromas laced with herb. Well-balanced, with the lifted fruit flavours checked by a lively, fresh finish.



Whitecliff Chardonnay 2004

Round and spicy, with an enticing bouquet that sings of passionfruit and tropical fruit livened by grapefruit nuances. The palate displays stonefruit flavours balanced by a fresh citrus finish.



Whitecliff Pinot Noir 2004

An aromatic, rich red with a bouquet that shows lovely berry fruit supported by understated smoky oak. It is generously-styled, with the emphasis on ripe fruit flavours and supple nuances.

SINGLE BOTTLE PRICE **\$12.95** normal retail \$16.95

OR BUY 7 for 6 **\$11.10** a bottle
equates to only



Champagne MUMM

Mumm Cordon Rouge, with its distinctive red sash, is one of the most recognisable Champagnes on the market. The company was founded by three German brothers, vineyard owners, winemakers and merchants from the Rhiengau, who in 1827 formed a company with two other gentlemen, Giesler and Hauser, and expanded into the Champagne region. In 1873 the famous Cordon Rouge brand was launched, and was so successful that by the end of the 19th Century, G.H. Mumm had become the largest negociant house, accounting for nine percent of all champagne sales. The company wisely invested in vineyards, and today own in excess of 200 hectares in some of the region's best sites. After WW1, G.H.Mumm, owned by German nationals, was sequestered and went into French ownership. Since that time, Mumm Cordon Rouge has become one of the best-selling and most popular champagnes in the world.



Mumm Cordon Rouge Brut NV

was \$78.95 now **\$64.95** 46445

The Pinot Noir-dominated base wine for Cordon Rouge consists of seventy seven wines enhanced by a good percentage of reserve wine. A golden, green-tinged champagne with a persistent stream of tiny bubbles billowing into a lively mousse. The nose is quite complex, with hints of citrus, peach and vanilla wrapped in a coating of yeasty nuances. Beautifully fresh and crisp, it has a lovely honeyed feel, a hint of caramel richness and a creamy texture leading to a long clean, softish-smooth finish. The perfect aperitif.



Fine Wines

TORBRECK

Most wineries have an intriguing genesis, and Dave Powell's highly individual Torbreck winery is no exception. Poking around and having a clean-up of some land in the Barossa back in '92, Dave tripped over some roots of a few old dry-grown vine bushes, and after some nurturing and gentle encouragement from the big man himself they started to sprout fruit. The fairy story has a happy ending; these vines, some over a century old, produced low yields of intensely flavoursome grapes that Dave soon found a ready market for. Combining this discovery with his love of all things Rhône-like, he started to produce Grenache, Shiraz and Mataro/Mourvèdre and, such was the quality and uniqueness of the fruit and its accompanying flavours, that he did what all good entrepreneurs do and set himself up in business. Torbreck kicked off in 1994, and in a very short time has become a very big name.

As it should. The entry-level Woodcutter's wines are stunning enough, the white being a blend of Marsanne, Roussanne and Viognier, while the red is a 100% Shiraz, and one that is, according to Parker, 'full bodied, with opulent flavours, one of the world's greatest red wine values.'

The Struie blends some Eden Valley fruit in with the Barossa to make a 100% Shiraz with serious meat and spice, while the Bothie is a Muscat Beaumes de Venise, one that will turn your Sunday lunches inside out for evermore. The Steading is the epitome of Torbreck's style, a GSM blend made from cuttings that came back with James Busby(!) and The Juveniles is a GSM blend without the wood. Compare the two; tis indeed an interesting experiment. At the peak are the extremely small release and extremely large in girth 'The Factor' and 'The Descendant'. One tonne per acre cropping where six tonnes is the norm indicates the sort of concentration you'll get from these wines, and hints at the lengths to which Dave will go to ensure every one of Torbreck's offerings is a total success, a complete wine, reflective of its roots, literally, and utterly distinctive in style.

Despite Dave's use of exclusively Rhône varieties, these are very much South Australian wines, high in flavour and alcohol, generous and opulent. The names, incidentally, reflect time Dave spent in Scotland as a lumberjack. Enough said!

21007	Torbreck	Woodcutter's White 2002	\$19.95
21028	Torbreck	Woodcutter's Shiraz 2004	\$24.95
21024	Torbreck	The Bothie 2003 375mL	\$24.95
21026	Torbreck	Juveniles 2003	\$29.95
21019	Torbreck	The Steading 2002	\$39.95
20097	Torbreck	The Struie 2003	\$54.95
20098	Torbreck	Descendant 2003	\$124.95
21023	Torbreck	The Factor 2002	\$149.95

Torbreck Run Rig 2002

\$284.95 20099

Torbreck's flagship wine. What it's all about? **Concentration.** Some of the vines that fuel this muscular brute are up to 140 years old, giving it a port-like, baked fruit intensity. The structure is inordinately robust, the aromas and flavours span the Shiraz spectrum and then some: dark fruit, leather, tobacco, cassis, roasted coffee beans... and, the trump card: a tiny (3%) proportion of Viognier (a la Rhône) which gives it a tinge of marmalade and an extra level of excitement. Monumental.

Riedel Vinum Shiraz Glass 6-pack \$294.00 95832-6

'Affordable Riedel,' we gasped, clutching our alligator-skin purses to our chests and rushing to our nearest Glengarry. 'The content commands the shape,' is the Riedel philosophy, and with the Run Rig, the effect is to highlight the tannins and bring out the concentrated fruit. And thus, provide balance and the truest expression possible of this outstanding wine.

**1 Bottle of Torbreck Run Rig
6 Riedel Vinum Shiraz Glasses**
was \$578.95 now **\$399.95** 65815



AUSTRALIAN SUPERSTARS

Doing a scan of our Australian wine shelves, we realised we had a rather amazing selection of the great and good from the green and golds. In a moment of munificence, we thought we'd grab a handful and put them together so that a range of styles, prices and varieties was represented, while ensuring that the overriding component across the board was top quality; and then to add value to the whole thing, we took nearly seven hundred dollars off the wines' combined retail. So whether you want to acquire an instant Australian Superstars Cellar, or complement your existing collection, or simply purchase this for the joy of drinking your way through some of the world's greatest, check out the wines in the Australian Superstars Special Offer. It's quite a haul.

22303	Kilikanoon	Prodigal Clare Valley Grenache 2002	\$27.95
20717	d'Arenberg	The Dead Arm Shiraz 2002 375mL	\$27.95
20820	De Bortoli	Noble One 2002 375mL	\$29.95
25494	Petaluma	Chardonnay 2002	\$34.95
29865	Yalumba	Signature Cabernet Shiraz 2000	\$39.95
21538	Henschke	Keyneton 2001	\$47.95
27779	Taltarni	Cephas 2000	\$47.95
22241	Kaesler	The Bogan Barossa Shiraz 2003	\$51.95
28794	Wirra Wirra	Angelus Cabernet Sauvignon 2001	\$54.95
28841	Cullen	Chardonnay 2002	\$55.95
20284	Tyrrell's	Vat 1 Semillon 1998	\$57.95
22242	Kaesler	WOMS Barossa Shiraz Cabernet 2002	\$59.95
27401	St Hallett	Old Block Shiraz 2001	\$68.95
26860	Saltram	No 1 Shiraz 2000	\$74.95
22381	Giaconda	Nantua Le Deux 2000	\$82.95
26504	Rosemount	Balmoral Syrah 1999	\$82.95
22202	Katnook	Prodigy Shiraz 2000	\$89.95
21543	Henschke	Abbot's Prayer 2001	\$94.95
21547	Henschke	Mt Edelstone 2001	\$99.95
21472	Hardys	Eileen Hardy Shiraz 2000	\$99.95
22046	Jasper Hill	Georgia's Shiraz 2001	\$108.95
22238	Kaesler	Old Bastard Barossa Shiraz 2002	\$134.95
22116	Jim Barry	The Armagh 2000	\$136.95
28817	Wolf Blass	Black Label 1999	\$155.95

Australian Superstars Special Offer

1 bottle of each of the Australian Superstars above, plus one of each of the 9 Torbreck wines featured on p12, plus 3 extra bottles of Torbreck Juveniles

36 bottles: \$2125.95 - THAT'S \$657.20 OFF OUR RETAIL

Come and try some of these wines at our Australian Superstars Tastings on June 14th - see our Whats On calendar for details



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

Sleepers

De Bortoli

Yarra Valley Shiraz Viognier 2003

Cellar for 7 years

was \$34.95 now **\$29.95**₂₀₈₆₃

In the Rhône Valley, the home of Shiraz (Syrah) and Viognier, blends incorporating these varieties are common, but it is an innovative departure in New World countries. The Shiraz was fermented on skins (10% whole bunches), and after racking the wine was aged for ten months in French oak barrels. A portion of Viognier was added to the final blend. A youthful, purple-fringed wine with a complex, spicy, perfumed bouquet. Full-bodied, with a luscious mouthfeel exhibiting plum/berry flavours supported by spicy oak.



Trinity Hill Gimblett Gravels

Hawkes Bay Chardonnay 2004

Cellar for 4 years

was \$31.95 now **\$26.95**₁₉₂₂₅

The Chardonnay was selected from the Gimblett Estate (75%) and the Stockbridge vineyard, both located in the Gimblett Road area. The hand-harvested fruit was whole bunch-pressed and fermented entirely in new and seasoned French oak barriques. To increase complexity, the wine was lees stirred and aged for a prolonged period. Ripe, rich and stacked with flavour, with tiers of pineapple, grapefruit and toasty oak integrating nicely. Silky smooth and elegant, with flavours that linger, gaining nuances on the finish.



Cecilia Beretta

Terre di Cariano Amarone 1999

Cellar for 6 years

was \$66.95 now **\$59.95**₆₀₄₈₉

This is from the Monte Cariano vineyards in the heart of the Valpolicella Classico region. Selected bunches of hand-harvested grapes were dried in well-ventilated rooms until late February. The raisined grapes were pressed, fermented to dryness and aged in oak barrels. It possesses a distinctive bouquet displaying berry and prune aromas, with a hint of chocolate and vanilla in the background. The complex palate exhibits layers of plum and berry flavours with a smooth fullness and a distinctive 'amaro' (bitter) undertone.



99/100 - Decanter

1 3 Terraces
Pinot Gris 2004

was \$24.95 now **\$21.95**₁₉₃₂₂

A nicely-crafted, understated Wairarapa Pinot Gris with a spicy aromatic bouquet and deep-seated pear-like flavours that build in intensity through the mid-palate and linger on at the finish.



2 Sacred Hill Wairau Vineyards
Sauvignon Blanc 2004

was \$19.95 now **\$15.95**₁₈₂₅₇

From the excellent 2004 vintage, this is a well-balanced wine with an upfront presence. The lovely gooseberry and tropical fruit aromas and flavours are freshened by citrus nuances.



3 Rockburn
Central Otago Chardonnay 2002

was \$29.95 now **\$24.95**₁₂₃₀₂

Richly-textured, displaying ripe stonefruit aromas and flavours supported by subtle oak nuances. It has a great palate feel, an excellent fruit acid balance and a persistent finish. Worth cellaring.



4 Riddoch Coonawarra
Cabernet Sauvignon 2002

was \$19.95 now **\$16.95**₂₅₉₀₈

Rich, bold and packed with currant, plum and chocolate flavours enhanced by subtle, smoky oak nuances. The ripe-tasting palate has nicely integrated tannins and a mellow, fleshy texture.



5 Gunn Estate
Hawkes Bay Riesling 2004

was \$15.95 now **\$12.95**₁₈₀₃₇

This is an attractive, medium-bodied wine with a fresh pineapple, floral, spicy nose. It has an excellent structure and balance with a vibrant, off-dry, tropical fruit-laden finish.



6  Dominique Portet
Cabernet Merlot Shiraz 2000

was \$21.95 now **\$18.95**₂₁₀₅₀

A classy, well-focused red with lots of berry, plum and spicy aromas and flavours. Well-structured and generously flavoured, it has a supple texture and a firm, lingering finish.



7 Sacred Hill
Marlborough Pinot Noir 2004

was \$19.95 now **\$15.95**₁₈₂₅₈

A stylish Marlborough Pinot displaying typical varietal raspberry/cherry aromas and flavours that linger through to the finish. The palate is well weighted and silky smooth. Terrific value.



8 Waimea
Nelson Pinot Noir 2004

was \$21.95 now **\$18.95**₁₄₉₁₉

Marked by distinct cherry/raspberry aromas and subtle oak, this is a wine that evolves with every sip. Elegantly smooth, it has a spicy, earthy edge and ripe fruit flavours that last forever.



9 Wirra Wirra Scrubby Rise
Shiraz/Cabernet/Petit Verdot 2003

was \$20.95 now **\$16.95**₂₈₇₉₃

Blended from Shiraz, Cabernet Sauvignon and Petit Verdot, this is enticing and richly-flavoured, with ripe plum and black cherry broadened by nutmeg and vanilla flavours.



10 d'Arenberg
The Footbolt Shiraz 2002

was \$24.95 now **\$18.95**₂₀₇₁₈

A double trophy winner in both the UK and Asia International Wine Challenges, this is packed with layers of plum, blackberry and spicy notes wrapped around a velvety texture. A steal!



PACK
12

Case Offers

June 2005

JOIN
THIS MONTH
& WIN TICKETS TO
ALL BLACKS V LIONS

Join up to the Glengarry Case Plan to receive a regular supply of wines stamped with our own guarantee of quality and value. From our low-cost value packs through to our premium case selections, there are nine Case Plans to choose from. You can of course order a one-off case of wine, but why not sign up, and on a one-, two- or three-monthly basis we will pack up a special selection and deliver it for you to enjoy. Join our Case Plan by registering online at www.glengarry.co.nz or fill out the back page of this publication and freefax it to 0800 106 162, or just call us on 0800 733 505.



Mixed Case

\$120₆₅₈₁₇

Mixed Case price will never exceed \$120

SAVE
\$33.40

- 2x Pasqua Terre del Sole Sangiovese 2003
- 2x Pasqua Terre del Sole Merlot 2003
- 2x Wally's Hut Cabernet Shiraz 2002
- 2x Villa Maria Riverstone Vintage Selection Chard Chenin
- 2x Freixenet Cordon Negro Brut NV
- 2x Backyard Gisborne Chardonnay 2002



Friday Night Drinks

\$105.95₆₅₈₂₂

Friday Night Drinks Case price will never exceed \$120

SAVE
\$25.95

- 3x Pencarrow Martinborough Chardonnay 2004
- 3x Pasqua Terre del Sole Montepulciano 2003
- 12x Crown Lager 330ml Bottles
- 1x Eta Uppercuts Lamb and Mint 150g Bag
- 1x Ready Salted Peanuts 225g Bag
- 1x Master Foods Dip 300g Jar



Value White Case

\$148₆₅₈₁₈

Value White Case price will never exceed \$168

SAVE
\$51.40

- 2x Torea Oystercatcher Unoaked Chardonnay 2004
- 2x Pencarrow Martinborough Chardonnay 2004
- 2x Pasqua Terre del Sole Soave 2003
- 2x Villa Maria Riverstone Vintage Selection Chard Chenin
- 2x Sacred Hill Wairau Vineyards Sauvignon Blanc 2004
- 2x Gunn Estate Hawkes Bay Riesling 2004



Value Red Case

\$168₆₅₈₁₉

Value Red Case price will never exceed \$168

SAVE
\$57.40

- 2x Gunn Estate Hawkes Bay Merlot Malbec 2004
- 2x Cairnbrae Marlborough Pinot Noir 2004
- 2x Geoff Merrill Shiraz Grenache Mouvèdre 2001
- 2x Pasqua Lapaccio Primitivo Salento 2003
- 2x Dominique Portet Cabernet Merlot Shiraz 2000
- 2x Ruffino Fonte al Sole Sangiovese-Merlot 2002



Premium White Case

\$228₆₅₈₂₀

Premium White Case price will never exceed \$240

SAVE
\$75.40

- 2x Stony Batter Road Works Sauvignon Blanc 2004
- 2x Nga Waka Martinborough Chardonnay 2003
- 2x Torbreck Woodcutter's White 2002
- 2x Fairhall Downs Sauvignon Blanc 2004
- 2x 3 Terraces Pinot Gris 2004
- 2x Rockburn Central Otago Chardonnay 2002



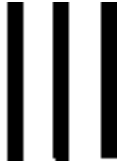
Premium Red Case

\$240₆₅₈₂₁

Premium Red Case price will never exceed \$240

SAVE
\$77.40

- 2x Torbreck Woodcutter's Shiraz 2004
- 2x Geoff Merrill McLaren Vale Shiraz 2001
- 2x 3 Terraces Dakin Road Pinot Noir 2004
- 2x Scrimaglio No Cork Barbera d'Asti 2002
- 2x Geoff Merrill Coonawarra Cabernet Sauvignon 2001
- 2x Riddoch Coonawarra Cabernet Sauvignon 2002



FreePost 139825
 Glengarry Wines
 PO Box 47191
 Ponsonby
 Auckland



ORDER NOW

Order Online:
www.glengarry.co.nz

FreePhone:
 0800 733 505

FreeFax:
 0800 106 162

Email:
sales@glengarry.co.nz

Mail:
 FreePost 139825
 Glengarry Wines
 PO Box 47 191
 Ponsonby
 Auckland

In accordance with the Privacy Act (1996) we advise that your details will be stored on a database for Glengarry promotional purposes only. You may inspect, update or delete your details at anytime by advising Glengarry in writing

Ordering Terms & Conditions:

Delivery: If goods have not been received within 15 days, please contact us immediately

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

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

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

Validity: Special prices are valid until 3rd July 2005

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

GLENGARRY WINELETTER NUMBER 99 ORDER

Code	Wine Description	Case	Unit	Price	Total Price
Delivery Charges: Freight \$4.00 per case New Zealand-wide Freight FREE for orders over \$300.00				Plus Delivery Charge	
				GRAND TOTAL	

Method of payment

Please charge my credit card AMEX DINERS VISA MASTERCARD

Expires M M Y Y

Signature _____ Date _____ AMEX 4-digit code

Cheque attached (please put full details of residential address and phone number on back of cheque)

Please charge my Glengarry Account Number: _____

Sign me up! Here are my details:

- Send me the Glengarry Card
- Send me the Glengarry Wineletter each month
- Send me the Case Plan every month
- Send me the Case Plan every 2 months
- Send me the Case Plan every 3 months

DELIVERY DETAILS (Please note that deliveries cannot be made to PO Boxes)

Name:* _____

Street Address:* _____

Suburb:* _____

Postcode: _____

City:* _____

Email: _____

Contact Phone:* _____

Fax: _____

Gender: _____

Date of Birth: _____

Case Offers

- 65817 Mixed Case
- 65807 Everyday Drinking Pack
- 65808 Hot Off The Press Pack
- 65816 Glengarry Top10 Pack
- 65822 Friday Night Drinks Case
- 65818 Value White Case
- 65819 Value Red Case
- 65820 Premium White Case
- 65821 Premium Red Case

To order, simply complete this section, fold form and return by FREEPOST, FREEFAX 0800 106 162 or EMAIL sales@glengarry.co.nz
 * Delivery Details above with the asterisk attached must be filled in to validate the order

Register online at
www.glengarry.co.nz