

# GLENGARRY

WINELETTER **103** OCTOBER 2005

JACKSON ESTATE  
THE WORLD OF  
PINOT NOIR  
VINTAGE CHAMPAGNE  
START A CELLAR  
OCTOBER TOP 10  
OCTOBER CASE OFFERS



## Wineflash

KIM CRAWFORD  
NELSON 2004  
SAUVIGNON BLANC

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# Everyday Drinking

## **G** Kim Crawford

Hawkes Bay Merlot 2004

was \$19.95 now **\$16.95** 11993

A cursory evaluation of this most excellent offering reveals that it is an outright bargain. Deeply blushing-bride crimson in the glass, it has an all-enveloping warmth and flavours that are syrupy and jammy and intricately laced with spice, much like Aunt Agatha's plum pud. They linger longingly on the tongue, their joyous richness framed by well-defined tannin, while the overall mouthfeel is so velvety it makes golden syrup seem linear and fragmented. Grab a couple of cases; this vintage at this price will disappear just like that Houdini fellow.



## Lake Chalice

Marlborough Sauvignon Blanc 2005

was \$18.95 now **\$16.95** 13314

The 2005 vintage was predicted to be bigger than Baywatch which, on the back of the massive 2004 vintage may have caused capacity constraints (like trying to get into your jeans after Christmas). However a cool, wet spring meant a smaller crop, but one that saw great ripeness and excellent flavour levels in the fruit. This has brilliant, piercing passionfruit and gooseberry notes, refreshing citric/zesty acid and a phenomenal finish. Could it be even better than the LC '04, which trophied itself senseless on the circuit last year? Mebbe...



## Vidal Estate

Unwooded Chardonnay 2004

was \$19.95 now **\$14.95** 19401

This is what the 'Everyday Drinking' section is all about. Tremendous value, it's also great wine, as discovered by our thirsty tasting panel and endorsed and reinforced by a gold at the AirNZs, five stars in Winestate and four in Cuisine. The appeal is easy to gauge, with an abundance of fresh pineapple and lemon aromas pulling you lovingly down an Arcadian path of ripe nectarines and peaches. Lots of fatness thanks to a little malo; no cluttering wood, no tricks, no worries: brilliant drinking, brilliantly priced.



## Deen De Bortoli

Vat 4 Petit Verdot 2003

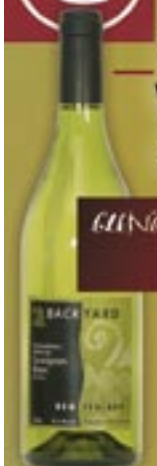
was \$14.95 now **\$12.95** 20858

Petit Verdot is one of the classic Bordeaux varietals, and being a late-ripening variety it's ideally suited to the long, warm growing seasons in Aussie's SE. Think really ripe Cabernet and you're kinda on the moolah. Indeed the fruit bakes and focuses the flavours, ensuring a jammy spread of sweet plum gently peppered with lifted spice notes. With plenty of bodyweight, it'll corner everything from a pie to wild mushroom risotto, and because of the subtlety of its tannic count, it is more than drinkable by its good, sweet self.



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As part of our philosophy of staying ahead of the proverbial curve, we launched Dida's Wine Lounge earlier this year. While we are delighted at its success, and thanks to the multitudes out there that have crossed and re-crossed the hearth in the few short months since opening date, the plan was always to make Dida's a triumvirate, a triple-whammy eating and drinking heaven showcasing all that is good and great from here and overseas in gourmet foods and exciting wines. Fantastically, and after a bit of to-ing and fro-ing, rubbing of chins and 'I think the tasting table looks better there, or maybe here...' we have opened up Dida's Food Store. And, we must say, she's looking good.

The notion of a European-style deli fits well within Glengarry, and is, we believe, ideally suited to our customers. As we are continually shipping wine from various destinations across the globe, it seemed logical to start sourcing produce and smallgoods that have made these areas famous and, as with the wine, put them on the shelves for all and sundry.

And so in Dida's Food Store you'll find prosciutto di Parma, parmesan di reggiano and the like, through to marinated olives, wild pork, salamis, Spanish chorizo, imported chocolates and beyond. For those who know what's good for them there are eight different flavours of gelato, and enough varieties of squishy, smelly and seductive cheeses to make your heart leap in your chest. The aforementioned tasting table does indeed exist, and will

forever be armed with a selection of various goodies for you to sample as you wander about sighing and salivating at what's on offer. And we shave or slice to order.

In addition, the chefs who have created all the fantastic tapas at Dida's Wine Lounge have come up with some brilliant chutneys, jams and pickles, which we will soon be selling under our Dida's Kitchen label. Some of these deli delicacies echo the flavoursome accoutrements on the Wine Lounge menu; others are sauces, jams and so forth that are so good you just want to take them home and give them a shelf all of their own. Whatever your tastes, we're sure there'll be a jar, a wedge of cheese or a shining sliver of something special, amongst the 350 products available, that fulfils your culinary desires.

And as an aside, why Dida's? people keep asking. This was the nickname for Josef Jakicevich (profiled recently in Wine letter 100) who came to New Zealand in 1920 with very little money and a lot of imagination. He started a grocery business on this very site so it seemed fitting to recognise him in some way as we move onward, keeping up with what needs to be kept up with in the ever-evolving world of food and wine.

Enjoy, and go easy on the nougat.

Jak Jakicevich

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# JACKSON ESTATE

Jackson Estate's first vines were planted in the Wairua Valley in 1988, but the Jackson family connections with Marlborough stretch back to the 1840's. John Stichbury explains, 'My Great Grandfather, Adam Jackson, arrived in Nelson on the Martha Ridgway in 1842. He settled in Marlborough soon afterwards, and named his property Runnymede Estate after his hometown of Runnymede in England, where King John signed the Magna Carta in 1215.' Jacksons Road, which runs through the middle of the Wairua Valley, is named after Adam Jackson. The Gum Tree logo on the company's wine labels is a depiction of the tree planted by Alice Jackson over 100 years ago and still gracing the property by the family homestead.

John Stichbury, the present owner of Jackson Estate, took over the running of the Jackson family's Marlborough estate in the mid-1970's; he explains how they became involved in the wine industry: 'When we planted the vineyard, our plan was to sell the grapes on to winemakers. Our aim from the start was to grow premium-quality grapes capable of top tier wines. Eventually, that led us to the conclusion that we should make our own wine.' The Jackson Estate label was launched in 1991 and encountered immediate success; the Jackson Estate 1992 Sauvignon Blanc won the Trophy for Best Sauvignon Blanc in the 1993 International Wine Challenge in London.

Since then, Jackson Estate has continued to accumulate a horde of awards and medals, both domestically and internationally. The 2004 Sauvignon Blanc won Gold at the Air New Zealand Wine Show, Gold at the Bragato Awards, Gold at the New World Wine Awards and Wine Spectator awarded it a whopping 90 points.

The Homestead Vineyard is planted mainly to Sauvignon Blanc and Chardonnay, with the balance in Riesling and Pinot Noir. In addition, Jackson Estate own and manage other vineyards in ten sub-

regions of the Wairau. 'We are constantly striving for excellence in the vineyards, because you can't make premium wine from poor material; to this end, our viticulturist, Geoff Woollcombe, has instituted a replanting programme that includes research into clones and rootstocks.' Winemaker Mike Paterson works closely with Geoff Woollcombe and with Australian-based wine consultant Martin Shaw, who travels regularly to Marlborough during the season. Jackson's approach to winemaking is, 'to keep it simple to protect varietal integrity. Being able to make different parcels of wines from different sub-regions enables us to blend wines that are distinctively styled, intensely flavoured with lively fruit and refreshing characters.' It seems that Jackson Estate has found the perfect formula, their wines exported to more than 15 countries.

## Jackson Estate Marlborough Sauvignon Blanc 2005

was ~~\$19.95~~ now **\$16.95** 13232

The 2005 Marlborough season was relatively cool, but a fine, settled period leading up to harvest delivered well-ripened parcels of Sauvignon which were selectively picked. Following a light pressing and settling period, the juice was cool fermented to retain maximum varietal character and given light lees contact to provide added dimension. Green-edged in colour, it has a distinctive bouquet displaying passionfruit and pineapple aromas and hints of herb. Lively and generously flavoured, with a mouthful of tropical fruit flavours, a hint of mineral and a zingy, lime finish.



## Jackson Estate Unoaked Marlborough Chardonnay 2004

was ~~\$16.95~~ now **\$14.95** 13112

This is a blend of three different clones of the variety grown in Jackson Estate's Homestead vineyard. The wine was entirely cool fermented in stainless steel tanks to maximise fruit flavours. To add complexity, all components were lees stirred and a third put through malolactic fermentation. The bouquet displays peach and pineapple aromas and nutty nuances. The palate is characterized by upfront tropical fruit flavours enhanced by a silky texture and balanced by a clean, citrus finish. A well-priced, versatile, food-friendly wine.



## Jackson Estate Marlborough Dry Riesling 2002

was ~~\$16.95~~ now **\$14.95** 13226

This Riesling, from the excellent 2002 vintage, won a Silver medal at the Royal Easter Show and was selected by Cuisine as a Best Buy. It is beautifully crafted and represents fantastic value for money. Riesling's ability to develop with extended bottle ageing is very evident here. Straw-coloured, it has an aromatic nose of stone-fruit laced with citrus nuances. It has a lovely, well-balanced mouthfeel, with enticing, honeyed, tropical fruit flavours enhanced by a mineral aspect and a long, fresh, flavoursome finish.





## Jackson Estate

Marlborough Chardonnay 2004

was \$19.95 now **\$16.95** 13113

The fruit comes from Jackson's Homestead Block; 60% was hand-harvested and whole bunch pressed, and the rest machine-harvested and destemmed, but not crushed. The bulk of the juice was fermented in French oak, lees stirred and underwent a malolactic conversion. The balance was fermented in tank and blended with the barrel-fermented component. The bouquet's peach and grapefruit aromas are given extra dimension by toasty oak. The very supple forward palate has an abundance of varietal flavour, creamy tones and a satisfying, balancing lemon finish.

## Jackson Estate

Marlborough Pinot Noir Rosé 2005

was \$19.95 now **\$16.95** 13233

Bottled in early September, this is going to be in perfect condition for the upcoming summer season. It was made from hand-harvested Pinot Noir from Jackson's Homestead Vineyard. The fruit was chilled and left on skins to extract just the right amount of pigment, after which the juice was cool fermented to maximise the aromatic characters. The wine is a lovely, salmon-hued colour and has an aromatic bouquet of strawberry and cherry. It is a fruit-driven rosé, with juicy, berry flavours balanced by a refreshing acidity.



## Jackson Estate

Marlborough Pinot Noir 2003

was \$24.95 now **\$19.95** 13227

Made from hand-harvested Pinot Noir selected from the Homestead Block and other low-yielding Wairau Valley vineyards. It was traditionally fermented, underwent malolactic fermentation and was matured in a combination of new and seasoned French oak barriques. A purple-edged, mahogany red with an alluring bouquet of cherry, raspberry, spice and toasty oak. Nicely balanced, well integrated and medium-weighted, it has a flash of ripe berry flavours, a hint of mushroom peelings, a smooth texture and mellow tannins. Drinking well now, it will continue to develop.



# Hot Off The Press

From Wild South comes a sharp new range of Marlborough varietals. Emerging from beneath the critical eye of Christie Matthews, these beautifully defined wines are pure expressions of the region and, in particular, of the lower reaches of the Waihopai Valley where the estate vineyards are planted. Christie is well-regarded for her time at Cairnbrae, and again she shows her adeptness at dealing with Marlborough conditions as well as her astute judgement, knowing when to coax varietal expression from the fruit and when to leave well alone. The Wild South Pinot is due for release in 2006. As Tom Petty once said, 'the waiting is the hardest part.' Quite.

## Wild South

Marlborough Sauvignon Blanc 2005

**\$14.95** 11140

A warm and dry ripening season, low yielding vines and stubborn gravel soils equals: maximum flavour and mucho concentration. Stand back, brothers and sisters, she's gonna blow (ahem). An explosion indeed of gooseberries and grass, some of it lemonlawn, while the mid palate is fat, seamless and bursting to the brimlets with celestial citric craziness. Outstanding; one of the best of the '05's.



## Wild South

Marlborough Chardonnay 2005

**\$14.95** 11141

All this for under \$15? As my good friend Janus is wont to state with wide-eyed wonder: 'you're jokin' me'. This has beguilingly broad brush-strokes of peaches, melons and creamy vanilla all layered lusciously over nutty, well-contained oak, while the Tropicana treasures surf the palate right through to the very end of the very long finish. Thickly textured, gracefully executed, outstanding value.



## Wild South

Marlborough Riesling 2005

**\$14.95** 11142

Judicious vineyard management has meant that the yields for this were low, ensuring concentration and complexity of the finished product are jaw-dropping. Typical, almost European, aromas of orange blossom and zesty lime notes flip you out onto a palate of ripe oranges and lemons, and a mineral richness and a finish that's racy and spicy all in one. And it will kick on for a good few years yet.



# THE WORLD OF PINOT NOIR

'Tis indeed an intangible, ethereal beauty that attracts those of a Burgundian bent. Pinot Noir has so many things 'not' going for it, in a sense, that you sometimes wonder why its fans, drinkers and winemakers alike, don't cash in their chips and settle on something more consistent and reliable. Like beer. Or at least Cabernet. But extol the virtues of claret to a Pinot fan, and you'll get a reaction of either vitriol, disinterest or outright laughter that one could even suggest the two are interchangeable.

'Cabernet for the head, Pinot for the heart' has long been the catch-cry, and while one can't dismiss the possibility that romantics may drink Cab Sav, there is a certain truism in such a statement. Because the elements of Pinot Noir that would ordinarily turn producers and drinkers off are the very ones that engender its allure and extraordinary degree of respect.

Difficult to grow, incredibly temperamental and sensitive to changes in terroir like no other grape, the production of Pinot is a minefield, an experiment in clones, soil-types, aspect and climate that can take years to get right. If the vintage is slightly cool the fruit can lack flavour development; too hot and it bakes to insipidity. And even if it's finally achieved, such are the vagaries that it is susceptible to, both in the vineyard and the winery, and such is the detailed coaxing required to get the best out of the stubborn little fellow that, for us, the drinking public, Pinot Noir tends to be inordinately expensive.

Well, until the New World got hold of it. While Burgundy often remains out of the reach of most 'gator skin purses, Australia to a degree, and New Zealand, to a very marked degree, have begun to produce exceptional Pinot Noir and, more recently, these wines have been in the 'affordable' bracket. While rivalling some of the great French wines in quality, they have their own individuality and character that unmistakably marks them out as New World. Whereas the French wines tend to have layers of subtle complexity, the local ones can be more about purity of ripe fruit, upfront flavours that develop the earthiness of their Gallic counterparts only with time.

Talking about Pinot is a little like dancing about architecture: get in and pull some corks, screw some tops and flip your lid. We have some outstanding examples this month, and some of the French in particular offer extraordinary value for money, even at the top end. Pinot is an experience; those who know it well probably skipped this verbiage and went straight for the wine knife. If you are yet to be introduced to its charms, be warned: a more intoxicating and addictive wine is unlikely to pass your lips.

# NEW ZEALAND



## Villa Maria Cellar Selection Marlborough Pinot Noir 2004

was \$33.95 now **\$24.95** 19711

This wine is from hand-harvested fruit selected from several Villa Maria-managed vineyards in Marlborough's Awatere and Wairau Valleys. The blend combines parcels of wines fermented on naturally occurring yeasts and wines fermented with selected yeasts. The fragrant bouquet displays cherry, plum, nutmeg and just a touch of minerals. The generously flavoured palate is packed with ripe berryfruit characters supported by a smooth texture and nicely balanced by mellow tannins. There is plenty of richness and depth to suggest that it will age gracefully.

## Saint Clair Marlborough Pinot Noir 2004

was \$19.95 now **\$16.95** 18319

Saint Clair's vigorous vineyard management and meticulous winemaking are very evident here. The hand-harvested Pinot was fermented using a mixture of indigenous and cultured yeasts in stainless steel tanks, pressed off to new and seasoned oak, put through malolactic and matured for eight months in barriques. A fruit-driven, stylish wine with bright cherry, plum, mushroom and toasty oak aromas on the nose. Medium bodied and well balanced, with well-defined, spice-edged fruit flavours enhanced by a velvety texture and lingering, flavourful finish.



19320	<b>3 Terraces</b>	Dakins Road Pinot Noir 2004	<b>\$27.95</b>
10382	<b>Waipara Hills</b>	Canterbury/Marlborough Pinot Noir 2003	<b>\$16.95</b>
18258	<b>Sacred Hill</b>	Marlborough Vineyards Pinot Noir 2004	<b>\$16.95</b>
11800	<b>Coopers Creek</b>	Marlborough Pinot Noir 2004	<b>\$16.95</b>
13318	<b>Lake Chalice</b>	Marlborough Pinot Noir 2004	<b>\$18.95</b>
13608	<b>Main Divide</b>	Canterbury Pinot Noir 2004	<b>\$19.95</b>
10585	<b>Ata Rangī</b>	Walnut Ridge Marlborough Pinot Noir 2002	<b>\$26.95</b>
10168	<b>Akarua</b>	The Gullies Central Otago Pinot Noir 2003	<b>\$28.95</b>
13514	<b>Stony Batter</b>	Road Works Waiheke Island Pinot Noir 2003	<b>\$29.95</b>
15797	<b>Nga Waka</b>	Marlborough Pinot Noir 2003	<b>\$29.95</b>
12314	<b>Rockburn</b>	Central Otago Pinot Noir 2003	<b>\$32.95</b>
15750	<b>Nevis Bluff</b>	Central Otago Pinot Noir 2003	<b>\$32.95</b>
10169	<b>Akarua</b>	Central Otago Pinot Noir 2003	<b>\$34.95</b>
10997	<b>Bald Hills</b>	Central Otago Pinot Noir 2003	<b>\$39.95</b>
11162	<b>Chard Farm</b>	Sugarloaf Vineyards Central Otago Pinot 2003	<b>\$40.95</b>



## Matahiwi Estate

Wairarapa Pinot Noir 2004

was \$25.95 now **\$18.95** 16016

The 75 hectare Matahiwi Estate run by Alastair and Gina Scott, is one of the largest family-owned vineyard and winery operations in the Wairarapa. This single vineyard Pinot was hand-harvested from their estate vineyard. The wine was matured partially in tank and oak barrels for four months. A pale, ruby-coloured wine with an understated bouquet that shows pretty raspberry aromas and spicy oak nuances. A light bodied, early drinking, elegant style that offers lovely spicy fruit flavours underscored by a touch of complexity and a soft finish.

## Two Paddocks

Picnic Central Otago Pinot Noir 2004

was \$28.95 now **\$24.95** 19311

An early drinking, stylish Pinot Noir produced from hand-harvested fruit from selected vineyards in Central Otago. It is cherry-coloured with youthful cerise highlights. The bouquet is delightfully aromatic, with ripe raspberry, strawberry and hints of wildflowers and herbs. It is a very appealing, fruit-driven wine, with well-defined varietal characters and a soft, easy texture. Elegant, light bodied and nicely structured, with the fruit balanced by a refreshing acidity at the finish. Ready to be enjoyed, it could be slightly chilled.



## Rabbit Ranch

Central Otago Pinot Noir 2004

was \$26.95 now **\$21.95** 19016

Rabbit Ranch is a collaborative venture by a group of Central Otago vineyards that were once part of a sheep station overrun by rabbits. The vineyards are located predominately in the Lowburn area of the Cromwell Basin. The wine was made by Chard Farm's John Wallace, from young vines off the McGregor vineyard in Central Otago, and blended with some Marlborough fruit. A well-balanced red, youthful in appearance and displaying, bramble, berry and herb aromas and flavours. Light-bodied and integrated with a dusting of spice, it is softly mellow in texture.



## Waipara Hills Simmonds'

Marlborough Pinot Noir 2003

was \$54.95 now **\$49.95** 10349

Meticulously nurtured from start to finish, this has been matured in new French oak barriques and minimally handled, a masterful wine that will age gracefully for a good four years plus. Fresh and exuberantly youthful, it is already showing its class, with concentrated raspberry, cherry and mushroom aromas integrating with cedary oak. Elegantly structured, it displays ripe, spicy berry flavours, hints of liquorice and a silky texture.



# AUSTRALIA

## d'Arenberg The Feral Fox

Adelaide Hills Pinot Noir 2003

was \$33.95 now **\$29.95** 20714

Named after the wild foxes that inhabit the Adelaide Hills and feast on the grapes; d'Arenberg isn't fussed, as the foxes thin the crops, improving the quality of those they can't reach, and the laxative consequences provide natural organic fertilisation. Here's to positive thinking and this delicious Pinot Noir. It has an explosive bouquet, full of berryfruit, plum and dollops of spice. There's an abundance of sweet fruit flavours along with a dash of earthy mushroom and nutmeg nuances, bundled around a silky texture and integrated tannins.



## Tyrrell's Old Winery

SE Australian Pinot Noir 2003

was \$15.95 now **\$13.95** 20241

Tyrrell's pioneered Pinot Noir in Australia in the early 1970's, when the fashionable trend was to plant Bordeaux varieties. This is from several of the cooler growing regions of Australia, including South and West Australia, Victoria and NSW. The wine was traditionally vinted and oak aged for eight months. It has an aromatic bouquet of strawberry and cherry, with hints of mushroom. A ripe-tasting Pinot with plenty of varietal flavours, subtle oak influences, a velvety texture and a long finish. Terrific value.





## De Bortoli

### Yarra Valley Pinot Noir 2001

was \$34.95 now **\$29.95** 20811

The Yarra 2001 vintage produced low yields of well-conditioned Pinot Noir with concentrated characters. The wine was matured in French oak barriques for ten months, minimally handled and lightly filtered to preserve fruit flavours. This wine is all about intensity and flavour. It is a glowing ruby, magenta-tinged red with pronounced aromas of plum, cherry, mocha and oaky nuances. The fruit is vibrant and lifted, with an abundance of mid-palate richness enhanced by a lush, slippery silkiness. It has an excellent balance and a long, lingering finish.

## Gulf Station

### Yarra Valley Pinot Noir 2003

was \$21.95 now **\$18.95** 21311

The winemaking process included partial whole bunch fermentation to give added fruit definition. To provide complexity, the wine was lees matured in French oak barriques for nine months. It is an attractive, youthful wine with dashes of purple highlights and a shimmering healthy appearance. The bouquet shows nice complexity, with violet and berry aromas combining with toasty oak. Medium weighted and well-integrated, it has a soft textural mouthfeel that showcases the spicy fruit flavours, nicely supported by subtle oak and a firm finish. An excellent food wine.



## Windy Peak

### Victoria Pinot Noir 2004

was \$17.95 now **\$14.95** 28621

This well-priced, food-friendly red is from Victoria, considered the premier Pinot Noir region in Australia. It is generously flavoured, with black cherry and mushroom nuances swirling throughout, and structured on a firm yet supple frame. The wine is reasonably complex, with the nose displaying excellent varietal aromas and unobtrusive oak influences. The palate is based on a good concentration of ripe fruit flavours that build up in the mid-palate and linger on in the finish. It's not a big wine, but it is well-integrated and gracefully poised.



# FRANCE



## Gros Frère et Soeur

### Bourgogne Hautes Côtes de Nuits 2003

was \$35.95 now **\$29.95** 41005

This is a very affordable red Burgundy from a leading producer. It is beautifully conceived, focused and elegant and is still developing complexity. A glossy, cerise-edged wine, with an enticing bouquet exuding layers of morello cherry, berryfruit, violets and toasty aromas, all mingled yet slightly separate. The palate is based on a very fine amalgam of berry and plum fruit flavours, neatly entwined with savoury oak nuances. It is supple and silky, well-structured and balanced, with a fine, elegant finish that lasts and lasts.

## Labouré-Roi Collection

### Bourgogne Rouge Pinot Noir 2002

was \$26.95 now **\$19.95** 42230

Labouré-Roi, established in 1832 in Nuits-Saint-Georges, is now owned by brothers Louis and Armand Cottin, who have turned it into one of the most prominent and highly-regarded labels in Burgundy. With access to the best vineyards in the region and an ultra-modern winery, they focus on producing wines at all price points that exhibit qualities reflective of the region. This is a well-focused Pinot, with earthy, fleshy, smoky oak aromas and flavours surrounding the ripe cherry and plum fruit. Well-structured and smoothly textured, it has plenty of length. A steal.



41072	<b>Anne Gros</b>	Bourgogne Rouge 2003	<b>\$35.95</b>
41056	<b>Anne Gros</b>	Chambolle-Musigny 2003	<b>\$89.95</b>
41057	<b>Anne Gros</b>	Vosne Romanée 2003	<b>\$99.95</b>
41058	<b>Anne Gros</b>	Clos Vougeot 2003	<b>\$175.95</b>
42334	<b>Domaine De Courcel</b>	Pommard Les Fremiers 1Er Cru 2002	<b>\$85.95</b>
42323	<b>Domaine De Courcel</b>	Pommard Rugiens 1Er Cru 2002	<b>\$99.95</b>
41004	<b>Gros Frère et Soeur</b>	Bourgogne Hautes Côtes de Nuits 2002	<b>\$34.95</b>
41012	<b>Gros Frère et Soeur</b>	Vosne Romanée 2003	<b>\$65.95</b>
41011	<b>Gros Frère et Soeur</b>	Vosne Romanée 1Er Cru 2003	<b>\$85.95</b>
41015	<b>Gros Frère et Soeur</b>	Clos Vougeot Musigny 1Er Cru 2003	<b>\$129.95</b>
41021	<b>Gros Frère et Soeur</b>	Grands Echezeaux 1Er Cru 2003	<b>\$215.95</b>
41018	<b>Gros Frère et Soeur</b>	Richebourg 1Er Cru 2003	<b>\$315.95</b>





## Domaine De Courcel

Pommard Grand Clos des Épenots  
1er Cru 2002

was \$106.95 now **\$89.95** 42339

Wine Spectator awarded this wine 90 points. The bouquet is magnificent and beautifully complex, with floral notes, berry, anise, mushroom nuances and toasty oak. The palate reflects the same themes, and though it has concentrated flavours of ripe fruit, it is elegantly styled. It is structured to last, and displays soft, yet discernable, tannins and just the right amount of freshness. Medium-weighted and bouncing with viscosity, it has great balance between the upfront fruit, oak and tannins. Long and elegant. Will cellar magnificently.

## G Domaine Michel Gros

Bourgogne Hautes Côtes de Nuits 2002

was \$36.95 now **\$29.95** 42860

The 2002 Burgundian vintage was hailed by wine authorities as one of the greatest in the last twenty five years, and this well-priced Pinot Noir, from yet another of the gifted, winemaking Gros family, is proof that the experts were right on the money. It is a deep, cherry purple-tinged wine, with a bouquet starting on a musky note that quickly turns to ripe berry and plum aromas mingling with spicy oak. The palate is warm, with well-defined, lovely fruit, a supple silkiness and a delicious aftertaste.



## Domaine Michel Gros

Bourgogne 2002

was \$33.95 now **\$21.95** 41125

This is a well-crafted and unpretentious ruby-red drop, with a delightfully fragrant bouquet that opens on a floral note leading to strawberry and blackberries, enhanced by spicy nuances. The palate is temptingly seductive, with berryfruit flavours complemented by mushroom nuances and a suave mouthfeel. It is a seamless wine, with just the right balance of fruit to tannins. It is enjoyable now, but it will develop greater harmony over the next year or so. A real bargain at this price.



## Fearless Buys

### Wally's Hut

SE Australian Cabernet Shiraz 2004

was \$11.95 now **\$9.95** 28423

Walter and his lean-to encapsulates all that is great about this valorous vino section. Why do we feature the wines so regularly? Cos you keep buying 'em. And because they are more reliable than your aunt's 1968 Vauxhall Victor. This has typical plummy Cabernet characters sweetened and hotted up with a curly Shiraz ping or two. There's a wafer-thin mint note from the wood to add some charm and complexity, and it's soft, fully flavoured and ready to rock. What more could one ask for?



### Deakin Estate

Sauvignon Blanc 2005

was \$12.95 now **\$9.95** 20732

Oh, I know, bringing in Aussie Sauvignon would be a bit like importing Yemeni sheep; surely we grow the best right here? Well, as a politician will tell you, yes, and no. We do, but if you feel like a change that's not really a change, wrap your laughing gear around this. Aggressively pungent as anything from Marlborough, the flavour spectrum is feijoa and pear with a splash of lime, and mighty refreshing it is too. The palate has typical SB zestiness and razorback acid, the weight is sound, the finish lengthy.



### Taltarni

Brut Premium Vintage 2003

was \$22.95 now **\$18.95** 27832

This wine has been an unwavering and loyal friend since the first bottle was disgorged in 1978. Made following the rigorous method(s) required of the Champagne vintners, this contains the three classic Champagne grapes in quantities that deliver that key component of all great sparkling wine: balance. It's fresh and lively, but not impishly aggressive; the palate is creamy, not cloying, the finish crisp and refreshing, the flavours an intoxicating blend of citrus, nougat and yeasty nuttiness.





# Gift Selections

## Devilicious

**\$74.95** 65886

On a recent sojourn to the Barossa and environs, some of the Glengarry kids tasted this port as they meandered through the valley. Next morning, the call went out and the bus was re-routed to drive halfway across Australia so all could avail themselves of a bottle. It's that extraordinary. Then we convinced them to export it for the first time ever. You win, especially with the extra late night goodies enclosed. Nighty-night.



Chapel Hill The Devil Port  
Dida's Coffee  
Cuba Chocolates



## Spanish Afternoon

**\$69.95** 65885

El Serpis anchovy-stuffed Spanish olives  
Mas Portell lemon-infused Spanish olive oil  
Valdespino Fino Dry Sherry  
Two Dida's terracotta tapas dishes  
Tapas recipe cards from the chefs at Dida's



# In Fine Spirits

## Herradura

Añejo Tequila 750mL

**\$99.95** 92840

A family-owned Tequila house, Herradura is one of Mexico's oldest. These kids have been conjuring up the magic spirit from the blue agave plant for about 130 years. A 100% agave tequila is both rare and wonderful, and should be viewed in the same way as a cognac: i.e. through the curvaceous confines of excellent crystal stemware whilst you sit sippingly, remarking on your own excellent taste. Barrel aged, creamy in nature with gorgeous hints of cinnamon, vanilla and butter, this will redefine your view of tequila, if not the world itself.



# On the Hop

## Löwenbräu

Original 330mL

6 Pack **\$14.95** 91475

...translating of course as Lion's Brew. Laugh? We roared (oh dear). From ole Munchen, this is the bomb beer of Europe, made with yeast, hops, barley and Bavarian well water; i.e. no chemicals, preservatives and not tested on animals. Unless you call tourists at a beer fest animals, as well you might. Creamily smooth and invitingly fresh, with a clippity-clack hoppiness that raises a grin, and a weight and length that warms the soul. At this sneaky price you'd be best to grab yourself the lion's share and take it back to the den, where you can paw yourself. A Löwenbräu, of course.





# What's On

Freephone 0800 733 505

OCTOBER

The latest issue of Cuisine features a feast of wine tasting results we are keen to share with you. We'll go through the wines and take a look at what makes them stand out from the crowd. To make sure you get the opportunity to sample all of these high flyers, we have scheduled a series of tastings throughout the month:

tuesday 11

### Cuisine's Top New Zealand Pinot Noir and Syrah

There will be 15 wines in this tasting, so make sure your pallet is fresh and ready to try our top examples of these ultra-fashionable varieties.

7:00pm, Glengarry Victoria Park, Cnr Wellesley & Sales St

6:00pm, Glengarry Thorndon, 232 Thorndon Quay

Cost: \$20.00 Booking Required

friday 14

### Cuisine's Merlot and Cabernet Sauvignon

We examine Cuisine's top ten Merlot predominant wines, plus the top five Cabernet predominant wines.

4pm-6pm, Glengarry Victoria Park Cnr Wellesley & Sales St

4pm-6pm, Glengarry Thorndon, 232 Thorndon Quay

Cost: FREE, please come along

tuesday 18

### Cuisine's Top Champagnes and New Zealand Methodes

Cuisine's ten best bubblys currently available on the market here; a great way to preview what's hot leading into the festive season.

7:00pm, Glengarry Victoria Park, Cnr Wellesley & Sales St

6:00pm, Glengarry Thorndon, 232 Thorndon Quay

Cost: \$20.00 Booking Required



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

## Michel Laroche

MAKE YOUR OWN 7 for 6 COMBO from these 3 wines



### Michel Laroche Chardonnay 2003

Launched with new labelling and screwcaps, this Chardonnay is stupendous value. Fresh-tasting and harmonious, it has a floral bouquet and spicy apple flavours complemented by subtle oak.



### Michel Laroche Merlot 2003

An early drinking, fruit-driven Merlot fermented in stainless steel tanks and partially matured in French oak for twelve months. Stylish and well balanced, it displays upfront plummy aromas.



### Michel Laroche Syrah 2003

The aromas and flavours of plum, berry, spice and subtle oak have been neatly interwoven here. Essentially a cool climate Syrah, it is subtly styled but packed with flavours and nuances.



SINGLE BOTTLE PRICE **\$14.95** normal retail \$19.95

**OR BUY 7 for 6 \$12.81** a bottle equates to only



Moët & Chandon hardly needs an introduction; it is the best-known champagne brand in the world, and by far the largest producer, accounting for 30% of all champagne exported from France. Impressive as that is, what is truly astounding is the remarkable consistency of quality and character that it has achieved. Champagne Moët was established in Epernay in 1743 by Claude Moët, and taken over by his grandson Jean-Rémy, who was joined in 1832 by Claude's son-in-law, Comte Chandon de Briailles, who added his name to the company. Moët's dominance did not happen by chance; they own 461 hectares of vineyard, and the winery's production and blending facilities are technically superb. In the perfect environment of their impressive 28 kilometres of underground cellars, wines like Brut Impérial and the superb prestige Dom Pérignon are matured to perfection.

## Moët & Chandon Brut Impérial NV

**\$59.95** 47211

A harmonious blend of 50% Pinot Noir, 20% Pinot Meunier and 30% Chardonnay and reserve wines, this is a terrific non-vintage that's well-balanced and fresh. It is a pale, straw colour, and possesses a persistent and lively sparkle. The bouquet is classic champagne, with its aromas of freshly-baked bread and spicy pear. It is soft, light and stylish, with a well-focused palate that displays a fresh maturity, consistency of flavour and a supple textural character leading to an elegant, citrus finish.



# Fine Wines

## VINTAGE CHAMPAGNE

Non-vintage champagne is blended each year using the wines from a number of vintages to display a consistent House style. It is, by far, the largest champagne category, accounting for nearly 90% of that wine's total sales. Vintage Champagnes are a blend, or cuvée, of wines from a single, exceptional year; they reflect the intrinsic quality of that vintage, a quality that's too good to be hidden in non-vintage. By law, the vintage must be stated on the label, and only 80% of the crop can be used; the balance must be cellared as reserve wine.

Vintage champagne cuvées are produced by the same method as the non-vintage, but by law, they must be aged in bottle for a minimum of three years. Many of the better producers extend that time considerably. On average, vintage champagne is released at about five years of age; not only are they older, but they are finer, and do not come into their own for another three to four years. Vintage champagnes are rare; only four out of every ten years are declared vintage years. Buy wisely then, and enjoy a unique treat.

### **G** Pol Roger Brut Vintage 1998

was \$104.00 now **\$95.95** 48202

Tom Stevenson, author of 'Champagne' and Wine Writer of the Year on three occasions, wrote, 'If I were to choose just one house from which to source a vintage champagne to lay down, there is no question, I would choose Pol Roger.' That endorsement is fully deserved, and the 1998 is truly memorable. Golden in colour, it possesses a magnificent bouquet combining ripe, honeyed, floral aromas and spicy nuances. The palate is rich, almost voluptuous, full-bodied and brilliantly balanced; the wine is velvety smooth and finishes exquisitely on a fine note. Superb.



46448	<b>Mumm</b>	Cordon Rouge Vintage 1998	<b>\$89.95</b>
48208	<b>Pol Roger</b>	Rosé Vintage 1998	<b>\$99.95</b>
49818	<b>Veuve Clicquot</b>	Vintage Reserve 1998	<b>\$99.95</b>
49823	<b>Veuve Clicquot</b>	Rich Reserve 1998	<b>\$99.95</b>
49830	<b>Veuve Clicquot</b>	Rosé Reserve 1998	<b>\$99.95</b>
48199	<b>Pol Roger</b>	Chardonnay Vintage 1998	<b>\$105.95</b>
47221	<b>Moët &amp; Chandon</b>	Millésime Blanc Vintage 1998	<b>\$105.95</b>
47225	<b>Moët &amp; Chandon</b>	Millésime Rosé Vintage 1998	<b>\$115.95</b>
47239	<b>Moët &amp; Chandon</b>	Cuvée Dom Pérignon 1998	<b>\$199.95</b>

## CELLAR STARTER PACKS

Have you moved into one of those fab new apartments that have a dedicated cellar space? And you've got nothing in it other than last year's Reebok's? Well, this little section is for you. Or perhaps you've started buying some good vinos that you want to save and you end up slugging them when the 'everyday' ones run out. Here, too, you may find refuge. We've created three different 'Cellar Starter Packs' which, depending on your tastes and budget, should provide you with a diamond dozen with which to start storing and ageing wine. We have a whole host of racking options too, should you need them. So have a look, or come and talk to us and start something that will never be finished, but will always be hugely rewarding.

### Australasian Cellar Pack

SAVE \$71.45 **\$275.95** 65887

<b>2x Rockburn</b>	Central Otago Pinot Noir 2003
<b>2x Goldwater</b>	Zell Waiheke Island Chardonnay 2003
<b>2x Kaesler</b>	Old Vine Barossa Valley Riesling 2003
<b>2x Brookfields</b>	Marshall Bank Hawkes Bay Chardonnay 2004
<b>2x Kilikanoon</b>	Killerman's Run Shiraz 2003
<b>2x Balgownie Estate</b>	Cabernet Sauvignon 2000

### International Cellar Pack

SAVE \$67.45 **\$269.95** 65888

<b>2x Montes</b>	Alpha Merlot 2002
<b>2x Paul Jaboulet</b>	Parallèle 45 Côtes du Rhône 2003
<b>2x Pasqua</b>	Lapaccio Primitivo Salento 2003
<b>2x Pierre Sparr</b>	Altenbourg Alsace Riesling 2001
<b>2x Lake Chalice</b>	Marlborough Riesling 2004
<b>2x Akarua</b>	Central Otago Pinot Noir 2003

### Premium Cellar Pack

SAVE \$107.45 **\$429.95** 65889

<b>2x Sacred Hill</b>	Helmsman Hawkes Bay Cabernet Merlot 2002
<b>2x Katnook Estate</b>	Coonawarra Cabernet Sauvignon 2002
<b>2x Domaine Pontifical</b>	Château-neuf-du-Pape 2001
<b>2x Domaine Zédé</b>	Margaux 2000
<b>2x Domaine Laroche</b>	Les Vauvevey Chablis Premier Cru 2002
<b>2x Cloudy Bay</b>	Marlborough Chardonnay 2002

# BORDEAUX 2002

For Bordeaux, 2002 was a cooler than normal summer, but not particularly wet. Although the merlot struggled a little in the conditions, the cabernet sauvignon performed well, and with extended cellaring and some careful nurturing the best of the 2002's will prove their worth. The upside is that prices are low compared to recent Bordeaux vintages, and it is very much a buyer's market. Below is a selection of our recommendations for Bordeaux 2002.

42205	<b>Château Carmes De Rieussec '02</b>	375mL	<b>\$29.95</b>
43040	<b>Chateau Liot 2002</b>	375mL	<b>\$50.00</b>
40536	<b>Château Coutet 2002</b>	375mL	<b>\$56.95</b>
42083	<b>Château Lanessan 2002</b>		<b>\$57.95</b>
41729	<b>Château Poujeaux 2002</b>		<b>\$69.95</b>
41136	<b>Château La Louviere Rouge 2002</b>		<b>\$92.95</b>
40531	<b>Château Filhot Sauternes 2002</b>	375mL	<b>\$97.95</b>
41770	<b>Château Suduiraut 2002</b>	375mL	<b>\$100.00</b>
41650	<b>Château Brown 2002</b>		<b>\$115.95</b>
41712	<b>Château Rauzan Gassies 2002</b>		<b>\$120.00</b>
41652	<b>Château Sarget De Gruaud 2002</b>		<b>\$123.95</b>
41711	<b>Château Pichon Longueville 2002</b>		<b>\$129.95</b>
41158	<b>Château Lascombes 2002</b>		<b>\$145.00</b>
41663	<b>Château Brown Blanc 2002</b>		<b>\$150.00</b>
42112	<b>Château Bages Averous 2002</b>		<b>\$164.95</b>
41665	<b>Château Saint Pierre 2002</b>		<b>\$170.00</b>
41718	<b>Château Grand Puy Ducasse 2002</b>		<b>\$180.00</b>
41666	<b>Château Talbot 2002</b>		<b>\$180.00</b>
41131	<b>Château Gloria 2002</b>		<b>\$195.00</b>
41626	<b>Château Le Petit Cheval 2002</b>		<b>\$210.00</b>
41657	<b>Château Rauzan Segla 2002</b>		<b>\$210.00</b>
41656	<b>Château Brane Cantenac 2002</b>		<b>\$234.95</b>
41616	<b>Château Pichon Lalande 2002</b>		<b>\$240.00</b>
41830	<b>Château Bahans Haut Brion 2002</b>		<b>\$265.95</b>
41609	<b>Château Quinault L'Enclos 2002</b>		<b>\$275.00</b>
41847	<b>Château Lafaurie Peyraguey 2002</b>		<b>\$287.95</b>
41932	<b>Château La Mission Haut Brion 2002</b>		<b>\$290.00</b>
41606	<b>Château Margaux 2002</b>		<b>\$325.95</b>
42161	<b>Château Rieussec 2002</b>		<b>\$367.95</b>
41707	<b>Château L'Evangile 2002</b>		<b>\$370.00</b>
41185	<b>Château Mouton Rothschild 2002</b>		<b>\$395.00</b>
41868	<b>Château Lafite Rothschild 2002</b>		<b>\$425.00</b>
41935	<b>Château Angelus 2002</b>		<b>\$609.95</b>
41735	<b>Château Cheval Blanc 2002</b>		<b>\$700.00</b>
41939	<b>Château Latour 2002</b>		<b>\$980.00</b>

## Sleepers

### Montes Purple Angel Carmenère-Petit Verdot 2003

Cellar for 7-10 years

**\$56.95** 90571

If your palate is a little weary of Cabernet blends and Shiraz, then this unusual Chilean wine may be just the thing to rejuvenate it. Purple Angel is a blend of the low-yielding Carmenère (92%) and Petit Verdot; it has been traditionally fermented and matured in new French and American oak. Inky black, it displays a bouquet full of plum, blackberry, clove and toasted oak aromas, and a full-bodied palate that's stacked with spicy plum and berry flavours, a hint of mint and fine, youthful tannins. A humdinger, and still developing.



### Montes Folly Syrah 2002

Cellar for 10-15 years

**\$94.95** 90584

A single vineyard Syrah from Montes' La Finca de Aplata Estate in Santa Cruz. The Syrah was hand-harvested, given extended maceration to extract maximum varietal character and colour. It was matured in new French oak for 18 months, raked but not filtered and bottle-aged for 12 months. The intense bouquet evokes the lifted aromas of cassis, berryfruit, tobacco and integrated vanillin oak. The palate is laden with supple, dark fruit flavours and complemented by a velvety texture and fine tannins.



### Stonyridge Larose 2003

Cellar for 10-15 years

**\$115.95** 19043

One of NZ's legendary reds, usually snapped up on an en primeur basis. It is a single vineyard wine, produced from all five Bordeaux varieties; Cabernets Sauvignon and Franc, Merlot, Malbec and Petit Verdot. Distinguished by an opulent richness that runs right through to the very last sip, it is amazingly focused and packed with cassis, berry, chocolate and cedar aromas. The structure is tightly wound around complex, concentrated fruit, spice and cedar flavours that reverberate on the finish.



10

# the GLENGARRY Top 10

october 2005

## 1 Cookoothama Shiraz 2004

was \$16.95 now **\$13.95**<sup>21034</sup>

This South Eastern Australian wine has a youthful appearance and a terrific, spicy, berry-toasty bouquet. It's nicely balanced, with upfront fruit, supple tannins and a longish finish.



## 2 3 Terraces Dakins Road Sauvignon Blanc 2005

was \$24.95 now **\$19.95**<sup>19324</sup>

This single vineyard wine is clean as a whistle and dazzlingly fresh. It has stacks of ripe, tropical fruit aromas, and the palate has a lifted, spicy edge and a tingling finish.



## 3 Spy Valley Marlborough Merlot 2004

was \$19.95 now **\$16.95**<sup>18331</sup>

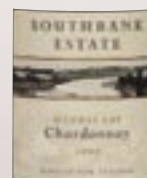
This young red is only now getting into its stride. The bouquet displays concentrated plum and berry aromas that pour onto the palate, complemented by subtle oak and chocolate nuances.



## 4 Southbank Estate Hawkes Bay Chardonnay 2004

was \$22.95 now **\$19.95**<sup>18345</sup>

Good-value, finely-crafted Hawkes Bay wine with distinctive stonefruit aromas and flavours complemented by a creamy texture, supple, toasty oak and a clean, limey finish. Great food wine.



## 5 Boundary Whitmore Road Gisborne Chardonnay 2004

was \$19.95 now **\$16.95**<sup>18341</sup>

Single vineyard and barrel fermented, this has a beautifully-integrated bouquet displaying peach and grapefruit supported by vanillin nuances. Subtle, long, flavour-packed, creamily textured.



## 6 Kim Crawford Marlborough Sauvignon Blanc 2005

was \$19.95 now **\$16.95**<sup>11787</sup>

A classically-styled Sauvignon, with distinctive gooseberry-passionfruit aromas and flavours and hints of herbaceousness in the background. Full-flavoured, it finishes on a zesty, fresh note.



## 7 Kilikanoon Killermans Run Shiraz 2003

was \$22.95 now **\$19.95**<sup>22309</sup>

Produced from mature, low yielding vines, this is boldly styled to showcase the variety's rich spicy characters. The fruit-driven palate is well balanced, structured and long flavoured.



## 8 Katnook Founder's Block Coonawarra Cabernet Sauvignon 2002

was \$20.95 now **\$16.95**<sup>20031</sup>

A generously proportioned red with blackberry, plum and a hint of coffee on the nose. The palate is well-balanced and integrated with berry flavours supported by understated oak.



## 9 Cecchi Chianti DOCG 2004

was \$17.95 now **\$15.95**<sup>62429</sup>

This is a vibrant red with distinctive violet and juniper berry aromas and toasty oak in the background. It has an excellent backbone and ends on a flavoursome, lingering note.



## 10 Santa Margherita Valdadige Pinot Grigio 2004

was \$24.95 now **\$19.95**<sup>62541</sup>

Italian Pinot Gris is made for food. This wine is elegant and restrained, but exceptionally harmonious, with fresh apple and peach aromas, lovely delicate flavours and a fresh citrus finish.





12  
PACK

# Case Offers

October 2005

The easy way  
to buy your wine

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](http://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

**\$120.00** 65891

Mixed Case price will never exceed \$120

**SAVE \$49.40**

- 2x **Wally's Hut** Cabernet Shiraz 2004
- 2x **Deakin Estate** Sauvignon Blanc 2005
- 2x **Backyard** Gisborne Chardonnay 2002
- 2x **De Bortoli** Vat 4 Petit Verdot 2003
- 2x **Cookoothama** Shiraz 2004
- 2x **Freixenet** Cordon Negro Brut NV



## Value White Case

**\$168** 65892

Value White Case price will never exceed \$168



**SAVE \$59.40**

- 2x **Jackson Estate** Marlborough Sauvignon Blanc 2005
- 2x **Jackson Estate** Unoaked Chardonnay 2004
- 2x **Wild South** Marlborough Chardonnay 2005
- 2x **Michel Laroche** Chardonnay 2003
- 2x **Boundary** Whitmore Road Gisborne Chardonnay 2004
- 2x **Kim Crawford** Marlborough Sauvignon Blanc 2005



## Value Red Case

**\$164** 65893

Value Red Case price will never exceed \$168



**SAVE \$67.40**

- 2x **Kim Crawford** Hawkes Bay Merlot 2004
- 2x **Windy Peak** Victoria Pinot Noir 2004
- 2x **Cookoothama** Shiraz 2004
- 2x **Spy Valley** Marlborough Merlot 2004
- 2x **Katnook** Founder's Block Cabernet Sauvignon 2002
- 2x **Cecchi** Chianti DOCG 2004