



GASH

WINELETTER 105 DECEMBER 2005





# Everyday Drinking

## Geoff Merrill

Cabernet Shiraz 2002/2003

was ~~\$19.95~~ now **\$16.95** 22100/22104

They call it 'The Lucky Country'. Fortunate indeed is the Ocker winemaker, blessed with endless summers, fruit that ripens perfectly, varieties that seem to adapt to any bit of dirt into which they are planted, a more sympathetic tax regime... This is fragrant, fully flavoured and combines the soft silkiness of Merlot with a sound, but not domineering, Cabernet tannic structure. Not only do we suffer the indignity of watching wines like this produced with casual impunity, they are also great value; cash in on their good fortune and buy a case.



## Sacred Hill Whitecliff

Viognier 2005

was ~~\$16.95~~ now **\$13.95** 18268

This is the staple white at our late Friday afternoon convivial post-battle get togethers at Glengarry. So? Well, we're a picky bunch, to slip in a bad attempt at a viticultural pun, and our lot will not be satisfied with a wine unless it is interesting, exciting, a bit new and tastes good. Nothing soothes the battle-weary troops better than this offer from those clever clogs up The Hill. Intense exotic white peach aromas mingle with a citric surprise; there is a basket of Tropicana ready to assuage your weary palate, along with great weight, texture and finish. Outstanding.



## Ti Point

Marlborough Sauvignon Blanc 2004

was ~~\$19.95~~ now **\$16.95** 19000

Made with top-flight Marlborough fruit from a heavingly good vintage, this just zooms with ripe lemon and orange characters, guavas and gooseberries, and some balancing varietal capsicum and wet hay characters. Zingy and refreshing, it is also refreshingly weighty; meaning that it'll sidle up next to the barby and enhance beyond all measure your grilled prawnies and scollies. This is the drink for summer, believe you me.



## Kim Crawford Te Awanga

Hawkes Bay Chardonnay 2004

was ~~\$19.95~~ now **\$14.95** 11917

This is a pittance for such a petal; what you get in the glass compared to what you have to surrender from your pocket are two ideas that simply do not compute. It's an intensely flavour-some drop, ripping along at fearsome pace propelled by melon and other tropical treats. What sends it into orbit is the weighty palate, layered up and getting down with flavours and textures that ensure the sweet fruit stays crisp, and the rich characters share their treasures in a measured way. Que?



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I'm more than happy to admit I've seen a few Christmases in myself, and yet I never fail to be amazed at how rapidly they seem to come around. One minute it's raining, the next Santa is hoisted atop the Whitcoulls in Queen Street, beckoning us to max our credit cards and extend goodwill to all. The thing is, I love Christmas. It's torturous, crazy and high-pressured and all that, but I reckon people are a shade or two kinder, gentler and more friendly. Could be the season, could be that they've just come back from their company Christmas lunch...

'Tis the season to reflect too, of course, and a quick scan of the calendar in my office tells me we've had one of the busiest, most action-packed periods in our 60-year history. We opened Dida's Wine Lounge and Food Kitchen which, I am delighted to say, has been frequented by a lot of you. We've swung back the doors on three new stores, in Remuera Road and Garnet Road in Auckland, and in the buzzing Courtenay Place of the capital.

We figure it all means that there is a Glengarry store closer to more of you than ever before. And if there's one place you can solve your Christmas present problems, it's in one of our stores. We have the best of local and imported foods, exotic beers, premium spirits, stemware, gift boxes and, as you'll see inside, a plethora of sensational wine and Champagne deals that will give maximum satisfaction under the pine tree for minimal outlay on the Visa.

I love to get out on the retail floor in December, see how your year's been, hang with the staff and find out what music I should be buying my kids this year; and you'll find the rest of the family around the stores as well. We might have got a lot bigger in 2005, but we're still NZ's largest family-owned liquor retailer. And on that note, from all of us here at Glengarry, have a great, safe and happy Christmas.

Jak Jakicevich

## GLENGARRY

# Services

- delivery
- on time, 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!
- credit accounts
- join us!

# Locations

### auckland

- victoria park
- cnr wellesley st & sale st
- 308 8346
- herne bay
- 54 jervois rd
- 378 8555
- ponsonby
- 139 ponsonby rd
- 378 8252
- parnell
- 164 parnell rd
- 358 1333
- newmarket
- 22 morrow st
- 524 5789
- mission bay
- 49 tamaki dr
- 528 5272
- mt eden
- 250 dominion rd
- 623 0811
- city
- cnr wellesley st & mayoral dr
- 379 8416
- takapuna
- cnr hurstmere rd & killarney st
- 486 1770
- devonport
- cnr clarence st & wynyard st
- 445 2989
- remuera
- 400 remuera rd
- 523 1594
- westmere
- 164 garnet rd
- 360 4035

### wellington

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



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# Feature Winery

## LAKE CHALICE

It's a long way from the trip on White Knuckle Airlines that Lake Chalice owner Chris Gambitsis took from Wellington nearly twenty years ago to view a bit of dirt in Marlborough, to winning the 'White Wine of the Show' at last year's Sydney Top 100, the Olympics of wine competitions. Blood, sweat and beers have all played their part in the Lake Chalice story, and having been involved with them from the outset, it is gratifying indeed to see that old adages can still ring true: hard work pays off.

Gambo, along with viticulturist Phil Binnie, has transformed the be-eagled brand into a soaring local and international success story. Making reds and whites across a range of price points and from a number of traditional varieties (a range that has expanded as much as Gambo's cowboy boot collection over the years), the consistent and overriding fact is that these truly are wines made without compromise.

The Lake Chalice philosophy of excellence means that in the less blessed vintages they just make less wine. Conversely, if the fruit from a particular site (in this era of contract growers and middle-men, Lake Chalice gratefully own almost all their own vineyards) delivers up a unique character that would be criminal to blend, then a Platinum Label Chalice offering will appear on the shelves; but only if they are 200% sure that it has something uniquely special to offer.

The word 'value' gets tossed about like a Helium balloon at a backstage Bon Jovi party, but it utterly applies in the case of Lake Chalice. Whether you're supping an approachable chardonnay or world-renowned Sauvignon from the black label range, or mining the gems that Gambo & Co produce further up the price scale, you will always get great value for money.

And so much more than that. The wines are true to their terroir, minimal winemaking interference ensures authentic and exciting flavours and characters whatever the variety, and they are wines made with a devil's eye for detail combined with a Zen-like ability to let the wine do the talking. Moreover they are, vintage to vintage, consistent and consistently good.

With export markets opening their foreign arms to these Marlborough offerings, we are just delighted that the kids at the Lake keep plenty of stock back to satisfy an ever-growing domestic market. The selection this month gives you a great view into the inestimable skills of this lot; or, if like most of our clientele, you've enjoyed the wines before, here is a chance to really get in amongst it. El fabuloso, as they say in Spain.



### Lake Chalice Marlborough Sauvignon Blanc 2005

was ~~\$18.95~~ now **\$15.95** 13314

The fruit was sourced from the company's Falcon and Quarry Blocks estates, and from selected vineyards in the Wairau, Awatere and Waihope Valleys. To retain the distinctive aromatic characters of Marlborough Sauvignon Blanc, the wine was cool fermented. A small portion was barrel fermented to add depth and complexity to the final blend. It's a pale, straw-coloured wine displaying ripe gooseberry, passionfruit and capsicum aromas and flavours, with hints of tropical fruit. The juicy mouthful of tastes is complemented by a mineral edge and a zingy finish.

### Lake Chalice Marlborough Chardonnay 2004

was ~~\$18.95~~ now **\$16.95** 13329

The bulk of the wine (80%) was tank fermented to retain fruit flavours and freshness, with the balance barrel fermented and lees aged. About half underwent a malolactic conversion to add greater complexity and creaminess. It has developed nicely since it was bottled, and is now showing its true potential. The bouquet displays complex, honeyed, nutty peach aromas with a twist of citrus, while the palate opens positively on a rich fruit note and flows through mealy, buttery characters to a limey finish.



13319	Lake Chalice	Marlborough Pinot Rosé 2004	\$12.95
13392	Lake Chalice	Flight 42 Unoaked Chardonnay 2005	\$14.95
13316	Lake Chalice	Black Label Vineyard Selection Merlot 2004	\$16.95
13318	Lake Chalice	Marlborough Pinot Noir 2004	\$18.95
13391	Lake Chalice	The Raptor Marlborough Sauvignon Blanc 05	\$24.95
13317	Lake Chalice	Platinum Chardonnay 2004	\$24.95



## Lake Chalice Platinum Marlborough Merlot 2003

was \$27.95 now **\$24.95** 13313

Lake Chalice's Platinum wines represent the top of their range. This Merlot, a silver medal-winner at the 2005 Easter Show, is from the company's high-quality, low-cropping Falcon Vineyard. The wine was traditionally fermented, hand-plunged, racked to oak barriques, put through a malolactic conversion, minimally handled and bottled after fourteen months of maturation. Well constructed Merlot, with nice use of oak and loads of plum, currant and chocolate aromas and flavours. Nicely integrated, it finishes with a flourish of flavour.

## Lake Chalice Vineyard Selection Hawkes Bay Cabernet Merlot 2004

was \$18.95 now **\$15.95** 13394

A well-assembled blend of Cabernets Sauvignon and Franc, tempered by Merlot and sourced entirely from Hawke's Bay, the best region for ripening Bordeaux varieties. Matured in oak barrels for twelve months, the wine has not been styled to be huge and impenetrable, but rather to showcase subtle nuances and be enjoyable any time over the next four years. The plentiful berry, plum and spice aromas lead nicely onto the palate and linger on through to the finish. Medium bodied, harmonious and supple, with an elegant mouthfeel.



## Lake Chalice Marlborough Riesling 2005

was \$18.95 now **\$15.95** 13393

A fresh, fruit-driven style blended from the Falcon and Fairhall vineyards, which enjoy different soil types and produce fruit with distinctive but complementary characteristics. Each component was separately fermented, using different yeast strains in temperature-controlled stainless tanks to enhance fruit intensity and retain freshness. The wine has floral, clove and citrus aromas and a hint of background mineral. Off-dry and medium bodied, it has lively, ripe fruit flavours and delicious lime nuances. Gold medal winner.



# Hot Off The Press

## Akarua The Gullies Central Otago Pinot Noir 2004

**\$29.95** 10176



Akarua have accumulated a slew of medals, awards and trophies, particularly for their Pinots. The Gullies is a vibrant, sanguine little number, with boisterous raspberry and strawberry characters augmented by lush dark cherries. Framed inside a finely elegant tannic structure, this is soft, supple, and readily approachable: an early summer gem.

## Brookfields Bergman Barrel Fermented Chardonnay 2005

**\$14.95** 19190



This must be one of the most fully spec'd chardonnays on the local market. Estate grown, handmade, the fine fruit receives some serious attention, bathing like Cleopatra in French and American oak, and wallowing supinely in a partial malo bath. With its summer-ripe peach and apricot flavours and textured, lusciously rich palate, this takes over your pleasure zones with an agreeable stealth and a price tag that belies its finesse.

## Cheviot Bridge Adelaide Hills Pinot Grigio 2004

**\$12.95** 21224



In Italy, Pinot Grigio is generally made into a dry style. When grown in a cool area like the Adelaide Hills, the wine tends to display aromas of fresh pear, apricot and minerals. This one is a fresh, crisp style; a third of the wine was fermented in two-year-old French oak barriques. It's drinking beautifully now. Try it with tapas, grilled fish or pasta.

## Kaesler Stonehorse Barossa Valley GSM 2004

**\$18.95** 22246



They like to push the envelope these equestrians, flinging an impressively high proportion of Mourvèdre and Grenache into this southern Rhône blend. The Mourvèdre unleashes a defined line of bitter chocolate/coffee notes that add a huge amount of interest and intrigue and also serve to balance the sweet Grenache fruit. Shiraz swings in behind with a splice of spice. Excellent.

# CELEBRATE!

While we have always endeavoured to be so far ahead of the curve that we're changing down for the next bend, this time of year calls for certain obvious observances and, well, we figured a section called 'Celebrate' is a necessity of oxygen-like proportions. The wines we've selected are the absolute choicest of offerings from across the country and around the world, chosen with very strict criteria in mind: they are fun, fab and fantastically priced. Yip, we've sourced some of the sexiest wines around, and we've sharpened our 2B lead-free writing sticks in order to make them even more alluring and attractive to your good selves. Reds, whites, pinks, from AU to the EU the following pages are crammed with Christmas offerings. Enjoy, amigos, enjoy.

## Waipara Hills

Marlborough Sauvignon Blanc 2005

was \$18.95 now **\$14.95**<sup>10391</sup>

An accomplished performer; it was awarded a gold medal at both the 2005 NZ International Wine Show and the Air NZ Wine Awards, and at the 2005 Top 100 International Wine Competition it won silver. At that show, Waipara Hills won three trophies and was declared the show's Champion Winery. Their 2005 Sauvignon is oozing with classic varietal characters, passionfruit, gooseberry, tomato leaves, hints of pineapple and underlying nettle nuances. The palate is loaded with fresh, ripe fruit flavours and finishes with a crunchy, crisp, Granny Smith-like quality. Terrific value.



GOLD MEDAL

## Allan Scott

Marlborough Sauvignon Blanc 2005

was \$21.95 now **\$16.95**<sup>18323</sup>

Allan Scott helped to plant Marlborough's very first vines in the early 1970's, and understands better than most what Sauvignon Blanc is capable of in the region. At the time, it must have been difficult to imagine that the variety would be the springboard that propelled the reputation of New Zealand wine across the world. This is classically styled Marlborough, full of vivacious pineapple and gooseberry laced with an herbaceous edge. Full of lusty flavours, it is beautifully fresh and finishes on a tangy lime note.



## Jackson Estate

Marlborough Sauvignon Blanc 2005

was \$19.95 now **\$16.95**<sup>13232</sup>

When we tasted this wine earlier in the year it had only just been bottled, and while it displayed a load of potential, the best was yet to come. Now that it has had time to settle, all the elements have integrated beautifully into a wine that is lively, bracing and crisp, with the apricot, tropical fruit and sweet pea aromas enlivened by a peppery edge and mineral notes. The palate is dominated by spicy, ripe tropical fruit flavours and balanced by a lively and refreshing core of mineral and lime notes.



## Cloudy Bay

Marlborough Sauvignon Blanc 2005

**\$29.95**<sup>12114</sup>

There is hardly a wine buff anywhere in the world that hasn't heard of Cloudy Bay Sauvignon Blanc. It is undoubtedly New Zealand's most internationally acclaimed wine, and with good reason. Its pale straw colour belies the exotic, explosive aromas and zesty flavours that persist from the first sniff through to the last drop. The bouquet exudes marvellous herb, green pepper, anise and lemon aromas. The sumptuous mouthful of flavours is deliciously balanced by a refreshingly crisp and inspired citrus finish. Superb.



## Pencarrow

Martinborough Chardonnay 2004

was \$19.95 now **\$13.95**<sup>17042</sup>

Pencarrow is the second label of high-flying Martinborough winery, Palliser Estate, but there is nothing second-rate about this excellently-priced release. The wine was barrel fermented, predominately in American oak, providing toasty vanilla nuances to the nose and palate. Seven months lees stirring and maturation has added a mealy dimension. It is showing a youthful green cast and lifted stonefruit aromas supported by oak. The palate is juicy and succulent, and balanced by a bouncy lime finish.





## Wild South

Marlborough Chardonnay 2005

was \$16.95 now **\$14.95**<sup>11141</sup>

This is a fruit-driven Marlborough Chardonnay from a vintage that provided superbly ripened, well-conditioned fruit. The wine was cool fermented to extract maximum varietal characters and lees stirred regularly to give it depth, richness and complexity. The care and skill taken in processing, fermenting and ageing the wine really shows. A light, green/gold-streaked wine with well-defined stonefruit and melon aromas and a hint of hazelnut lurking in the background. Medium bodied with persistent fruit flavours, it's well balanced and leaning towards the racy side.



## Brookfields Ohiti Estate

Cabernet Sauvignon 2004

was \$18.95 now **\$14.95**<sup>11002</sup>

NZ winemakers have been quite reserved about making straight Cabernet Sauvignon, and have often married it to Merlot and other varieties to temper its exuberant character. Brookfields' winemaker, Peter Robertson, has no such reservations because when the grape is fully ripened as it was in 2004, it can produce marvelous wines. This is a dense, mahogany-coloured cabernet with pervasive blackcurrant, plum and tobacco aromas. The palate is moderately deep, the crushed berry flavours and chocolate nuances building in momentum and finishing with lingering fruit and oak traces.



## Goldwater Boatshed Bay

Waiheke Island Chardonnay 2004

was \$19.95 now **\$15.95**<sup>12990</sup>

A classy, well-priced Chardonnay that will grace any table. Hand-harvested from Goldwater's Waiheke hillside vineyard, the fruit was whole bunch pressed, barrel fermented on natural yeasts and yeast lees-aged for eight months. It's a glossy yellow, with a lovely harmony and a sense of elegance. It has an opulent bouquet, with subtle, cleverly-woven aromas of peach, spice, citrus, shortbread and toast. The palate is weighty, with a honeyed fruit perspective and creamy vanilla accents that persist throughout the long finish.



## Coto de Hayas

Campo de Borja Crianza 2002

was \$16.95 now **\$12.95**<sup>81016</sup>

We don't know how the Spaniards can make wine this good at this price, but we are very pleased that they do. This is a blend of two local varieties, Tempranillo and Garnacha, from 20- and 30-year-old vines respectively. A beautifully proportioned red with aromas of ripe cherry, spice and a hint of toasted oak. Full bodied and well structured with integrated tannins, it has loads of cherry, berry and earthy flavours that linger on.



## Paul Jaboulet

Côtes du Rhône Selection 2003

was \$21.95 now **\$16.95**<sup>45318</sup>

The Jaboulet wines are, at every level, among the most consistent in the Rhône Valley, which is not surprising since the Jaboulet family have specialized in Rhône wines since the 19th century. This one is a 50/50 blend of the region's signature varieties, Syrah and Grenache, from the excellent 2003 vintage. The palate is structured around a solid core of fruit enhanced by peppery nuances, a smooth texture and a firm, lengthy finish.



BUY A CASE OF 12 FOR ONLY \$14.95 A BOTTLE

## Scrimaglio Il Mato

Barbera del Monferrato 2003

was \$19.95 now **\$16.95**<sup>68712</sup>

The Barbera is Italy's second most-planted red variety after Sangiovese. It is believed to have originated in the Monferrato hills of Piedmont, and it is here that it is at its best. The grapes for this wine were harvested from three different Piedmont villages centred on Nizza Monferrato, considered to be one of the best zones for the variety. An attractive, ready to enjoy wine with spicy plum aromas. The medium-weighted palate is well balanced, with excellent fruit flavours, a smooth texture and an easy finish.



# CELEBRATE!



## Kaiken

Argentine Malbec 2003

was \$16.95 now **\$14.95** 90559

The Kaiken is respected Chilean winemaker Aurelio Montes' first venture across the Andes into Argentina. The name Kaiken is Patagonian for a wild goose that, appropriately, ranges on both sides of the Andes. From Argentina's Mendoza region, this is a very attractive, garnet-coloured wine with youthful purple highlights. It has an excellent, fruit-laden nose with aromas of blackcurrant, plum, spice and a flash of coffee. There is good intensity on the palate and an abundant shaft of fruit flavours wrapped in a warm, suave texture. Great value.

## Château Ludeman La Côte

AOC Graves 2003

was \$22.95 now **\$16.95** 41801

Located near the town of Langon, Château Ludeman La Côte produces less than 5000 cases of red wine a year from 35-year-old vines. The Château has won a significant haul of medals (most recently gold at the 2005 Paris Show) for the 2003 release. The blend is classic Bordeaux: 60% Cabernet Sauvignon, 35% Merlot and 5% Malbec. The bouquet displays blackcurrant and toasty aromas that bleed onto a complex palate with distinct berry fruit flavours and a soft, fleshy mouthfeel, followed by a core of grainy tannins.



12784 Torea Marlborough Chardonnay 2004	\$9.95
66037 Pasqua Pink Pinot Grigio 2004	\$12.95
66036 Pasqua Night Harvest 2004	\$12.95
79230 De La Rosa Vale de Clara 2002	\$12.95
13112 Jackson Estate Unoaked Marlborough Chardonnay 2004	\$14.95
48522 Michel Laroche Chardonnay 2003	\$15.95
62441 Cecchi Morellino Scansano 2004	\$15.95
18310 Saint Clair Marlborough Sauvignon Blanc 2005	\$16.95
27773 Taltarni 3 Monks Cabernet Merlot 2001	\$16.95
20032 Katnook Estate Founder's Block Shiraz 2003	\$16.95
19002 Ti Point Two Merlot Cabernet 2004	\$16.95

# METHODES

Those instant gratification junkies who grew up in the 80's will probably be tempted to flick straight over to the Champagne deals on the following pages but halt, sirs and Mesdames, for tis best you do not miss these methodes. Christmas is a time of many sparkling moments, and unless you've just won Big Wednesday, it's likely you can't run to French Champagne every time you're feeling celebratory. No need to, either as we have a host of brilliantly-priced, spectacularly great-drinking methodes eagerly awaiting the opportunity to burst their corks in your honour.



## Angas Brut

Premium Cuvée NV

was \$12.95 now **\$9.95** 29840

Two decades ago, most sparklers available in New Zealand were made using the Charmat process (bulk pressure tanks) or by pumping gas into the wine, both methods sacrificing quality for the sake of price. When Angas was launched, it matched the price but the quality was much better because it was made by the 'The Methode'. The Premier Cuvée is a blend of 75% Pinot Noir and 25% Chardonnay. It has a lively stream of bubbles, an aromatic, yeasty, berry nose, a creamy texture and a clean, citrus finish.

BUY A CASE OF 12 FOR ONLY \$8.95 A BOTTLE

## Freixenet Cordon Negro

Brut NV

was \$12.95 now **\$9.95** 85010

Unlike many wannabe sparkling wines on the market, the only thing Freixenet has borrowed from the French champagne makers is the method; in every other respect Cordon Negro is unique, from the distinctive black bottle to the varieties it uses. The base wines are blended from three Spanish grapes; the Macabeo, Xarel-lo, and Parellada are hand-harvested and whole bunch pressed to maximize fruit flavours and quality. It is a ripe, fresh-tasting, broadly-flavoured wine with yeasty pear and berry notes and a creamy, persistent mousse. The world's biggest-selling bubbly.



12158 Terrace Road Marlborough Classic Brut NV	\$18.95
27823 Taltarni Clover Hill 1999	\$34.95
12121 Cloudy Bay Pelorus 2001	\$36.95





## Saint-Meyland

Methode Traditionnelle NV

was ~~\$19.95~~ now **\$14.95** 43010

The most famous and revered sparkling wine on planet Earth originated in the old province of Champagne, but it's not the only French region making quality sparkling wine. This one, from Chablis and blended predominantly from hand-harvested Pinot Noir and Chardonnay, was made by the methode traditionnelle and aged for 24 months before release. It's a pale golden colour, with a fine stream of bubbles and well-defined fruit aromas supported by tell-tale yeasty notes. Lovely, and easy on the palate, it's well balanced with a long, clean finish. Exceptional value.

## Taltarni

Premium Vintage Brut 2003

was ~~\$22.95~~ now **\$17.95** 27832

This vintage methode was made from the classic champagne varieties Pinot Noir, Chardonnay and Pinot Meunier. The fruit was selected from three different Australian regions, 54% and 11% from Victoria's Pyrenees and Macedon districts and 42% from Tasmania. The combination of warm and cool regions has provided great balance. To add a creamier dimension, the Pinot Noir underwent partial malolactic fermentation. Pale yellow with a persistent, vivacious mousse, it displays lovely doughy berry aromas and flavours and a crisp, creamy freshness.



## Cloudy Bay

Pelorus NV

was ~~\$35.95~~ now **\$29.95** 12122

A well-made and measured sparkling wine, produced from the traditional trio of varieties selected from several Wairau Valley growers to provide harmony. The base wines are fermented in tank, in large and small French barrels and allowed to go through malolactic fermentation and lees aging. It is a fresh, light, lemon colour with a lively, persistent stream of tiny bubbles. The aromatic bouquet has apple and pear aromas and a nutty edge. The palate is nicely poised, with a creamy texture, a hint of toast and a super citrus finish.



# Fearless Bays

## Georges Duboeuf

Côtes du Rhône 2004

was ~~\$16.95~~ now **\$9.95** 43937

Two obvious things to say about this lil' treasure from His Georgeness: Yum, and YYYUUUMMM!!! Mate, this will keep a legion of thirsty barbecue attendees satisfied for, well, days, frankly. And being so simple and versatile, as the old Bernina sewing machine ad used to say, it'll grace your indoor table as perfectly as it will the picnic one. With its addictive fruit, fruit and then some more fruit, this is Berry Central, a locale that brims with energy, finesse and style, all at a price that will have you gasping.



## Deakin Estate

Sauvignon Blanc 2005

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

OK, we can deal with the Ozzfest of cracking reds at silly prices that come across the Tassy by barge, but a sizzingly spectacular Sauvignon Blanc? Talk about 'playing in our space'... this is as Marlborough as it's possible to get in South East Australia, ripping along on a green tunnel of feijoas and citrus, while there is a smart curve of spicy lemongrass and coriander down at the sea line. Slug it with anything Thai and you will be utterly delighted. Especially at less than a tenner.



## Taltarni

Brut Taché 2003

was ~~22.95~~ now **\$17.95** 27783

This wine really does come into its own in the summer months. Lightly chilled, it is deliciously refreshing and appealingly complex, a combination many strive for but few achieve; and secondly, we discovered that it is an elixir of staggering beauty when paired with fresh trout. Now not all of us will be long-lining it down at Taupo over the hollies, so either get someone to bring some of the little beggars back with them or try this wine with leaves of smoked salmon and a shred of cream cheese.



# CHAMPAGNE SALON

There are very few superlatives that can really communicate the singularity of Salon, or the weight of history behind the House itself. A brief fact-finding tour gives a sense of its uniqueness; beyond that, well, you really just have to drink it. The House of Salon was the first to produce a Champagne made solely from chardonnay fruit, and to this day it makes only that wine: a vintage tête de cuvée Blanc de Blancs. As this is produced only from the best vintages, there have only been thirty five releases of Salon since 1911. A commercial operation this is not. In fact, each bottle of Salon is disgorged to order, by hand, with every single bottle assessed for bouquet by the chef de caves before it is released to the purchaser. Exclusive? You bet. We have entered into an agreement with Eugène Aimé Salon's representatives to import some of this extraordinary wine and are delighted it has landed in time for Christmas. It is incomparable; see for yourself.



## Salon Le Mesnil Vintage 1995

**\$395.00** 46430

Salon, at their most magnanimous, will only declare four vintages a decade; add to this the fact that the wines are aged en triage for a minimum of 8 years and that they are disgorged by hand, to order, and you will no doubt adopt a slightly reverent mien as you ease the cork from the bottle. The '95 is extraordinary: finely structured yet vivacious and robust. The palate is stunning in its intensity, breadth and weight, its minerality supporting an astounding array of flavours. Yet the power never surrenders an undeniable sensuality. And it will blossom for another 15-20 years.

# POL ROGER

There are very few Champagne Houses where so many brilliant elements come together in such exquisite balance. Tradition plays a huge part, yet anyone who's met Christian Pol-Roger on one of his many trips to New Zealand will have recognised the family have a modern and broad-minded approach that sees them continually refining and perfecting their art. And check that surname: they are one of only a few Champagne houses remaining in

family hands. Meaning? Meaning that while they have an ever-thirsting world market, they strictly control their output to ensure there are always more than a million bottles in their deep cavernous chalk cellars in Epernay. The delightful flipside for you is that the wines are remarkably affordable. In a world where petrol prices seem to set the benchmark in escalating stupidity, Pol Roger remains an achievable luxury, a rare and wonderful thing indeed.



## Pol Roger Brut Réserve Non-Vintage

was ~~\$79.95~~ now **\$64.95** 48210

Pol's NV is renowned for its consistent freshness, directly attributable to a blend of equal portions of Chardonnay, Pinot Noir and Pinot Meunier, and the use of between 20 and 30 percent reserve wines. The first fermentation is cool fermented to retain fruit, and the second is conducted in their extensive underground cellars. The NV is matured and never sold until the youngest component is at least three years old. Complex and elegant, it is the complete wine. Rated 92 by Wine Spectator.

**BUY A CASE OF 12 AND GET A MAGNUM FREE**

48200	Pol Roger	Cuvée Rich Non-Vintage	was \$79.95	\$69.95
48202	Pol Roger	Brut Vintage 1998	was \$104.00	\$95.95
48208	Pol Roger	Vintage Rosé 1998	was \$104.00	\$99.95
48199	Pol Roger	Chardonnay Vintage 1998	was \$118.00	\$105.95
48219	Pol Roger	Cuvée Sir Winston Churchill 1995	was \$225.00	\$199.95

# VEUVE

The 'Veuve' in question is the Widow Ponsardin, who took over her husband François Clicquot's business upon his premature death in 1805. This was before the age of Julie Christie and Helen Clark remember, so her tenacity, dynamism and amazing business sense and vision are doubly remarkable when considering the time and place in which they were exercised. Her over-arching goal was 'a legacy of excellence and the pursuit of perfection', the latter obvious to anyone who has tasted the wines from this indomitable house. While the House tantalises us with a spectrum of excellent wines, tis always the NV that one must benchmark a house's performance against, and the yellow label always comes up grinning. Fresh, complex, exquisitely constructed, the wines carry a flash of the widow's spirit and more than a little of her style and charm.





## Veuve Clicquot Brut Non-Vintage

was ~~\$95.95~~ now **\$69.95** 49810

This is a wine that elicits that hallmark of great Champagne, balance. It walks a gorgeous line between finesse and force, between fruit (raisins, white peaches) and flowers, between a typical champagne yeastiness and a heavenly bake-off of brioche and fresh loaves. These elements, which, in less assured hands could produce the taste equivalent of a cacophony, meld seamlessly, and seemingly effortlessly to produce an integrated, charming, beautifully crafted wine.

**BUY A CASE OF 12 FOR ONLY \$64 A BOTTLE**

49818	Veuve	Vintage Brut Reserve 1998	was \$122.95	\$99.95
49830	Veuve	Vintage Rosé 1998	was \$123.95	\$99.95
49823	Veuve	Rich Reserve 1998	was \$114.95	\$99.95
49920	Veuve	La Grande Dame Brut Vintage 1996	was \$243.95	\$199.95

## DRAPPIER

In an age where it seems you can get anything you want on e-Bay, via Amazon or down the local dairy, one thing that cannot be acquired is history. In a land such as ours, where the 1930's seem to be The Middle Ages, reading about the Drappier vineyards that were planted in AD 1 for pity's sake, well, now that's getting on a bit. This makes their cellars, established in the 1200's seem positively moderne. Yip they've been at this a good long time, them Drappiers, and their wines reflect their experience, tradition, and dedication to craft. With 70% of their vineyards planted in Pinot



## Drappier Carte Blanche Brut Non-Vintage

was ~~\$54.95~~ now **\$39.95** 43500

Sheeks! 75% Pinot Noir in this beauty; knowing that makes total sense of the gorgeous lifted dark fruit notes that dominate the nose. A soupçon of Chardonnay brings finesse and freshness to the blend; the Meunier shows up in the long finish and the whole wine is almost noble in its make-up. Being voted best NV Champagne in Wine Spectator in 1996 gives you some idea of the heady atmosphere in which Drappier comfortably breathes and yet, due to circumstances within our control, we bring it to you for less than two green ones. This is your year, babies!

Noir, you can expect this grape to dominate the wines, and they certainly are forward and fully-flavoured. They don't lack finesse though, and they adore food as much as you do, making them the perfect fare for Christmuse.

43501	Drappier	Carte d'Or Brut NV	was \$54.95	\$39.95
43503	Drappier	Blanc de Blanc Signature Brut NV	was \$55.95	\$49.95
43502	Drappier	Val des Demoiselles Rosé NV	was \$55.95	\$49.95
43505	Drappier	Grand Sendrée Vintage 1999	was \$75.95	\$69.95

## DELAMOTTE

Delamotte was founded in 1760, making it the fifth-oldest Champagne house in the world; so they've been making fine Champagne since well before you were in short pants, laddie. In fact, before your great-great-grandpa Walton was in short pants, at that. Trews aside, they are also the sister house of the redoubtable Salon and, as such, are Blanc de Blanc specialists of the highest order, sourcing chardonnay fruit from three villages and only from Grands Crus sites. Located, like Salon, in Le Mesnil-sur-Oger, their production is by Champagne terms smallish at 400,000 bottles, which requires a hands-on team of ten eager-beaver personnel. These are wines that have not seen the light of day before in Aotearoa and, at less than 60 slides for the NV, we suspect they won't linger long on the shop floor.



## Delamotte Brut Non-Vintage

was ~~\$68.95~~ now **\$59.95** 42845

A startlingly profound wine for the price, with orchards of fruit delight for one's senses to sashay down, and a rich, complex base of lees and autolysis action upon which to spin your silver slipper. The 50% Chardonnay component puts its hand up for the finesse factor, while the two red varietals lend some power and a certain surge of flavour at the back end, if you will. Slightly floral, refreshingly citric and with an appealing earthy note on the mid-palate, this is sterling stuff, and definitely worth acquiring by the dozen.

42850	Delamotte	Blanc de Blanc Non-Vintage	was \$89.00	\$79.95
42851	Delamotte	Brut Vintage 1997	was \$105.00	\$95.95
42852	Delamotte	Rosé Non-Vintage	was \$105.00	\$95.95

# CHAMPAGNE



## Charles Courbet

Speciale Cuvée Non-Vintage

~~was \$99.00~~ now **\$29.95** 41526

A smart little wine with the pedigree that's required to use the 'Champagne' word. It indeed calls that wintry region home, and the fruit comes off some of the best cru vineyards in the hallowed region. Has all the aromas, flavours, freshness and attractive notes you'd expect; it's balanced, harmonious and vigorous, with a fine bead, creamy mousse and an elliptical, suave finish. Crisply refreshing, as crisp as those notes you hand over the counter - two fifties? Uh-uh. Two twenties? No way, Renée. A bluey and a greenie and I get change? You betcha. What a wine, what a price.

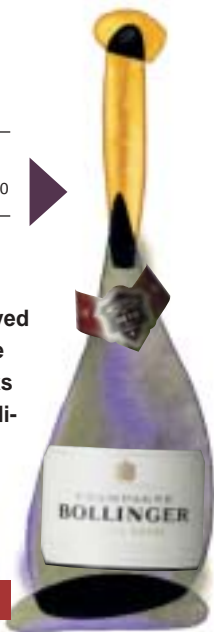
## Bollinger

Special Cuvée Non-Vintage

~~was \$105.95~~ now **\$79.95** 40820

What can you say about Bollinger? Quite a bit, since you asked; the infectious nature of this powerful and seductive wine is known and enjoyed by many. With the first fermentation taking place in small oak barrels, Bollinger immediately marks itself out from the rest. While this signifies a dedication to detail that hallmarks this house, it also lends the blend its distinctive power. It's a white charger, voluptuous, muscular and beautifully structured with undeniable finesse and balance.

BUY A CASE OF 6 FOR ONLY \$74.95 A BOTTLE



## Ayala

Special Cuvée Non-Vintage

~~was \$75.95~~ now **\$58.95** 40392

Ayala are a fiercely independent family-owned house, and tradition drives the style of this fine offering from Ay. Its controlled strength comes from a good proportion of Pinot Noir, while the chardonnay offers finesse and style in equal measure. The style is a noble and aristocratic one; restrained and dignified, yet generous. And with a stock of three million bottles under the 'house', there is no chance of our desire for more not being satisfied.



## Philipponnat

Brut Réserve Millésimée 1997

~~was \$99.00~~ now **\$85.95** 43512

Not a label that's seen a lot of action down these parts, and thus more refreshing because of it. A blend of different Grands Crus, and of mainly Pinot Noir mixed exclusively with a little Chardonnay. No Meunier, then. And it's delectably fine, this wine, elegant, yet richly decorated with opulent fruits, some verging on the candied. The palate is full and buoyant, the finish lengthy, the whole a seamless piece of viticultural finery that will add grace to your place this Christmas.

VINTAGE CHAMPAGNE AT A NON-VINTAGE PRICE

43510	Philipponnat Royale Réserve Brut Non-Vintage	was \$79.95	\$59.95
43511	Philipponnat Reserve Rosé Non-Vintage	was \$82.00	\$74.95

## Mumm

Cordon Rouge Brut Non-Vintage

~~was \$78.95~~ now **\$69.95** 46445

Always a star performer, the ole Cordon Rouge. A bubbly, bubbly, if you get me; all exuberance, frothy delight and effervescent mousse. The flavours turn their beam toward the citric end of the spectrum, but are not merely lemon-centric, dear me, no, taking in the fresh-baked bread and brioche hues and shades as well. Baked apple pie characters and a hint of caramel appear on the nonchalantly long finish, while balance, poise and harmony are delivered effortlessly. Supping Mumm was once described in these very pages as akin to 'kissing the lips of an angel encased in velvet' and that, gratifyingly, still stands.



46448	Mumm Cordon Rouge Vintage 1998	was \$103.95	\$89.95
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## Laurent-Perrier

Brut L-P Non-Vintage

~~was \$89.95~~ now **\$69.95** 46415

A citric acidity segues into a broader palate of ripe fruit and bready complexity. The mousse is fine, the finish long and balanced. With up to 20% Reserve wines in the final mix, not only does that make L-P particularly expressive for an NV, it also makes it a steal of a price.





## Moët & Chandon Brut Impérial Non-Vintage

was ~~\$86.95~~ now **\$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.

## Cuvée Dom Pérignon Vintage 1998

was ~~\$265.95~~ now **\$199.95** 47239

The genuine Dom, the monk whose name lends itself to this behemoth, was quoted as saying, upon discovering the results of the second fermentation in the bottle which sets Champagne apart from all other wines, 'come here, boys, I'm drinking stars.' A similar celestial burst assaults your senses from start to finish with this, the rather fab '98. From almonds and grapefruit through to spice and toast, the wine surges, spreads out and envelops your palate in such a distinctive and stylish fashion that you may need to sit down after your first sup. Stunning.



47221 Moët & Chandon Vintage 1998

was \$123.95 \$105.95

47225 Moët & Chandon Rosé 1998

was \$131.95 \$115.95



## Perrier-Jouet Grand Brut Non-Vintage

was ~~\$91.95~~ now **\$74.95** 47810

The bead is fine and persistent, which is a surefire sign of exceptional quality. The initial aromas are a head-clearing, zesty freshness and a delightful fresh blossom character, both of which lead to an equally vigorous palate, one that has plenty to say without overselling itself. It's a cheerful wine, damnit, full of wit, sparkle and charm, with an appealing buttery texture and a bready, lingering final note.



## Pol Roger Cuvée Sir Winston Churchill 1995

was ~~\$225.00~~ now **\$199.95** 48219

Created as a tribute to Sir Winston Churchill, this is exceptional value for a Prestige Cuvée, considering the hands-on effort that goes into its production. Unfortunately Sir Winston, who is reputed to have ordered 500 cases in his last ten years of life, died before the wine was launched in 1975; but he would have approved and probably ordered a pallet. Produced with fastidious attention to detail, it is exceptional, robust and full bodied. The blend is dominated by Pinot Noir drawn from the very best vineyards. Top of the line from a house possessing an abundance of superb wines.

## Veuve Clicquot La Grande Dame 1996

was ~~\$243.95~~ now **\$199.95** 49920

This is like stepping off the top rung and being held for a second suspended before finding your feet on a firm footing once again. There is a breathless hush to this wine; it engenders a stillness due to its complexity and completeness; a kind of, 'what was that' component to the proceedings. Nutty, yeasty and rich, there is also a sound smearing of scintillating strawberry fruit which slips the taste-buds into tiptronic overdrive. Big, bold and beautiful, with plenty of years in her yet, this is an experience of divine proportions.



## Krug Grande Cuvée Non-Vintage

was ~~\$299.00~~ now **\$245.95** 45818

This is the essence of the Krug spirit, a unique expression of Champagne that really does have to be experienced to be understood. Containing anywhere between 35 and 50 reserve wines and fermented in small oak casks, Grande Cuvée is aged on lees for six years, rather than the regulation fifteen months. Krug is such a unique proposition, that old adage really does ring true: there are two types of people: Those who adore Krug Grande Cuvée and those who haven't tried it yet. And each newborn Krug family member is christened with a touch of Grande Cuvée to their lips, which says quite a bit, don't you think?





# Gift Selections

Kim Crawford  
Liebling  
Gift Pack

**\$39.95** 65920



Kim Crawford  
Liebling  
Chardonnay 375mL

2x Riedel O  
Chardonnay Glasses

New Zealand 6-pack  
**\$135.00** 65916

Kim Crawford Tietjen-Briant Gisborne Chardonnay  
Jackson Estate Marlborough Sauvignon Blanc  
Akarua The Gullies Central Otago Pinot Noir  
Nga Waka Martinborough Riesling  
Gunn Estate Pinot Gris  
Ti Point ONE Merlot



Wally's Hut  
Cabernet Shiraz

Cuba Dublio  
Chocolates

Alexandra Nuts


One Bottle, Choc & Nuts  
**\$19.95** 65919

Dida's Food Store:  
Christmas Gift Box

**\$94.95** 65914








## Dida's Wine Lounge Food & Wine Matching

From midday tuesday between December 6 and December 20, Dida's will be offering you the opportunity to experience some mouth-watering combinations of food and wines that are not normally available to taste.




**DIDA'S**  
wine lounge and tapas


**Tuesday December 6**  
The exquisite and rare champagne, Salon Le Mesnil 1995, matched with Osetra caviar, crème fraiche and bilini canapé

**Tuesday December 13**  
Star winemaker Kim Crawford's Beacon Hill Sauvignon Blanc 2005, matched with mini whitebait fritter and asparagus stack with bell pepper salsa

**Tuesday December 20**  
Grey Goose Vodka matched with oyster and spiced gazpacho shot with grilled lime




Dida's Wine Lounge and Tapas, 54 Jervois Road




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

## Mission Estate


MAKE YOUR OWN 7for6 COMBO from these 3 wines



**Mission Estate Pinot Gris 2005**  
A captivating wine with plenty of character and a swathe of nuances on the nose, followed by a good dollop of pip-fruit flavours on the palate. Beautifully fresh and well balanced.



**Mission Estate Sauvignon Blanc 2005**  
Nicely crafted and expressive of its Hawke's Bay origins, this has well-defined passionfruit and gooseberry characters with a hint of pineapple in the background. Clean, fresh and appealing.



**Mission Estate Chardonnay 2005**  
The elegant new understated presentation perfectly suits the personality of this wine. The ripe fruit flavours are enhanced by a buttery texture and a touch of oak, balanced by a citrus finish.

SINGLE BOTTLE PRICE **\$13.95** normal retail \$18.95  
OR BUY 7 for 6 equates to only **\$11.96**




## On the Hop

**James Squire**  
Pilsener 345mL

6-pack **\$14.95** 91938

The original fair dinkum James Squire esquire was the first bloke to produce hops in Australia. The year was 1805 and I guess he didn't just pull them out of his corked hat. Why these assumptions? Because this here pilsener is far too clever to have been conceived by the random acts of free radicals and disassociated particles. Expertly crafted with some serious hops lending it a, well, hoppiness oft missing in Aussie brewskis, it is slightly floral, mighty cleansing and a touch spicy. So you can have it before, during and after your curry. Perfect.




## In Fine Spirits

**Calvados**  
Pomme Prisonnière

**\$87.95** 92087

While one could spend an inordinate amount of time working out not just how they get the apple into the adorable flask-like capsule but also pontificating on how one could remove said pomme or, as it is a prisonnière, 'liberate' may be a better word (you can just see the placards, 'Free the Apple', 'Free the Apple'), your mind will soon be suffused with little more than thoughts of luxury, grandeur and appealing excess as this smoothly warming eau de vie trawls your tongue for unsuspecting tastebuds. Sip it Norman, with a good cheese, good friends and a great deal of time.





# Fine Wines

Does anyone remember those rather lurid health shows from the late 70's? 'I am Joe's heart and so forth?' Well, these are your wines. For Christmas, no less. We've had a good trawl through our Jervois and Thorndon cellars, we cleared out the wine racks (note the plural) in Jak's office while he was away at conference, then we called the wineries and asked for some extra special festive-type droplets and put them all together. The wines map across to the main dining events of your day, so you can just line them up on the antique sideboard and, well, follow the leader. A most pleasant experience, one that you can trial run on any day leading up to Christmas, of course.

## Before The Meal



**Kim Crawford** Boyszone  
Marlborough Pinot Gris 2004

~~was \$34.95~~ now **\$23.95** 11884

A fruit-laden, spicy wine with apple and pear aromas and a slight, appealing mineral edge. The palate is rich and well weighted.

Try with: montadito of Spanish manchego cheese & quince jelly



**Nevis Bluff**  
Central Otago Pinot Gris 2003

~~was \$34.95~~ now **\$29.95** 15751

Well focused, with spicy, fragrant, honeyed aromas of tropical fruits. Fleshy and seductively smooth, it develops nicely on the palate.

Try with: fresh oyster wrapped in salmon with a mango salsa

## With The Entrée



**Akarua**  
Central Otago Chardonnay 2004

~~was \$24.95~~ now **\$19.95** 10174

A polished, well-integrated wine with swirls of stonefruit, spice and toast on the nose that lead onto the palate. Elegant, harmonious and silky.

Try with: smoked chicken salad with a warm citrus dressing

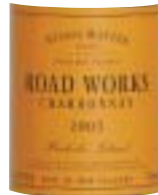


**Nga Waka** Home Block  
Martinborough Chardonnay 2003

~~was \$34.95~~ now **\$29.95** 15796

A single vineyard, smooth-textured Chardonnay with scented peachy aromas and spicy, subtle oak nuances. Mouthfilling and flavoursome.

Try with: Dukkah rubbed quail suffed with apricots & pinenuts



**Stony Batter** Road Works  
Waiheke Island Chardonnay 2003

~~was \$34.95~~ now **\$29.95** 13515

Ripe and fruit-packed, this displays integrated peach, melon and vanillin oak aromas, ripe fruit flavours on the palate and a creamy texture.

Try with: steamed crayfish with a vanilla butter sauce

## The Main Event



**Balgownie**  
Shiraz 2003

~~was \$31.95~~ now **\$29.95** 20127

Ripe, velvety and packed with blackberry, plum, hints of nutmeg and vanilla aromas. Beautifully concentrated and balanced.

Try with: peppered venison with beetroot & horipito chutney



**Katnook Estate**  
Coonawarra Cabernet Sauvignon 2002

~~was \$35.95~~ now **\$32.95** 22198

Plenty of varietal blackberry/plum aromas and flavours complemented by spicy oak; generously structured and well integrated.

Try with: BBQ eye fillet with a truffled Italian 3 bean salad





## Cookoothama

Pigeage Merlot 2001

was \$39.95 now **\$35.95** 21001

Full of ripe, plummy fruit aromas and spicy oak.  
Full bodied, underscored by ripe fruit flavours.

Try with: traditional christmas roast turkey with all the trimmings



## Bald Hills

Central Otago Pinot Noir 2003

was \$41.95 now **\$39.95** 10997

Well focused, with the emphasis on ripe berryfruit aromas and flavours. The cherry-flavoured palate shows subtle mineral and liquorice nuances.

Try with: lamb rack with white asparagus & roast cherries



## Goldwater Goldie

Cabernet/Merlot/Franc 2002

was \$69.95 now **\$64.95** 12984

Layers of complex aromas and flavours. Berry, plum, chocolate, toasty oak and a silky texture.

Try with: five spice roast duckling with bok choy & plum sauce

## Winding Down



## Torbreck

The Bothie 2002

was \$39.95 now **\$35.95** 21013

Intensely flavoured, with a sumptuous, musky floral bouquet, luscious Muscat grape flavours and a clean finish.

Try with: wild honey panacotta with poached peach



## Cookoothama

Botrytis Semillon 2004 375mL

was \$24.95 now **\$19.95** 21029

A concentrated, oak-matured, botrytised wine full of stonefruit aromas and hints of spice and subtle oak. Complex, lush tropical fruit flavours.

Try with: glazed lemon tart with passionfruit sorbet



## Sacred Hill Deerstalker's Syrah 2004

Cellar for 6 years

was \$59.95 now **\$59.95** 18262

Hawke's Bay is proving to be particularly well suited to the Syrah variety, which ripened to perfection during the region's excellent 2004 vintage. Dark, inky and glossy in appearance, the concentrated bouquet is packed with enticing aromatic nuances of plum, berry, violet, nutmeg and toast. Well structured with tiers of rich, spicy fruit flavours, it has a smooth texture and finishes on a lingering note. Held together by sweet tannins, it will continue to develop and improve with additional cellaring.



## Goldwater Zell

Waiheke Island Chardonnay 2003

Cellar for 3-4 years

was \$29.95 now **\$25.95** 13000

This single vineyard Chardonnay is from the excellent Waiheke Island 2003 vintage. The hand harvested fruit was whole-bunch pressed and fermented using natural yeasts, put through a partial malolactic conversion, lees aged and matured in French oak for eight months.

The wine was bottled early in February 2004, and has already had the benefit of bottle ageing. Its fresh, peachy aromas are complemented by toasty oak. Nicely balanced, it has delicious stonefruit flavours, traces of butterscotch and a long, fresh finish.



## De Bortoli

Yarra Valley Shiraz Viognier 2003

Cellar for 5 years

was \$34.95 now **\$29.95** 20863

Generations of Old World winemakers have been blending red and white varieties for eons, but it is only now that the practice is becoming more commonplace in this part of the world. Made with meticulous care, the wine was matured in a combination of new French and seasoned oak for ten months. Classic peppery Shiraz aromas are given a perfumed edge by the Viognier. The palate is beautifully proportioned, with lovely ripe berry and plum flavours enhanced by a minty, silky mouthfeel and a firm finish.



**1** **Torbreck** Cuvée Juveniles  
Barossa Valley 2004

was \$38.95 now **\$32.95**<sup>20091</sup>

A medium-bodied, fragrant, unoaked Grenache/Mataro/Shiraz blend, with spicy, accented berry aromas and flavours enhanced by herbal notes and a smooth, velvety texture.



**2** **Chapel Hill** McLaren Vale  
Shiraz 2001

was \$29.95 now **\$24.95**<sup>21231</sup>

A round, generously-styled and seamless Shiraz with a plush mouthful of spicy berry and plum flavours. Well-structured and harmonious, it finishes on an elegant, lingering, tannin note.



**3** **Rockburn** Central Otago  
Chardonnay 2003

was \$22.95 now **\$19.95**<sup>12315</sup>

A smooth, creamy Chardonnay with well-defined stonefruit aromas/flavours supported by understated oak. The flavours build in intensity with every sip and finish on a lingering citrus note.



**4** **Fairhall Downs**  
Marlborough Pinot Noir 2003

was \$24.95 now **\$21.95**<sup>12782</sup>

A well balanced, single vineyard Pinot Noir, with appealing, bright cherry and toasty aromas and flavours complemented by a minty herbal edge and a fine, lithe finish.



**5** **Kaesler** Old Vine  
Barossa Valley Riesling 2004

was \$19.95 now **\$16.95**<sup>22245</sup>

Well-made, classy wine with a seductive floral bouquet hinting at melon, peach and almond. Medium-bodied and ripe tasting, it is balanced by a refreshing lime finish.



**6** **Kim Crawford** Tietjen-Briant  
Gisborne Chardonnay 2004

was \$29.95 now **\$24.95**<sup>11994</sup>

Bold, ripe, stylish Chardonnay with rich, peachy aromas and flavours underscored by toasty oak nuances, complemented by a buttery texture, a hint of butterscotch and a clean citrus finish.



**7** **Taltarni** Lalla Gully  
Pinot Gris 2005

was \$23.95 now **\$19.95**<sup>27765</sup>

A well-balanced, fresh, juicy Tasmanian Pinot Gris that's round and appealing; its spicy pear and tropical fruit flavours are enhanced by a smooth texture and a refreshingly crisp finish.



**8** **Geoff Merrill** Liquid Asset  
Shiraz Grenache Viognier 2003

was \$20.95 now **\$18.95**<sup>22106</sup>

An exuberantly-styled Gold Medal red, packed with rich blackberry, cherry, anise and black pepper flavours. Nicely weighted, integrated and tactile, it has a lengthy, tasty finish.



**9** **Carrick** Unravalled  
Central Otago Pinot Noir 2004

was \$29.95 now **\$23.95**<sup>11139</sup>

Easy to enjoy, well-integrated Pinot Noir with an aromatic nose and pretty cherryfruit flavours; hints of spice, mineral and thyme lurk in the background.



**10** **Louis Sipp**  
Alsace Pinot Gris 2003

was \$30.95 now **\$21.95**<sup>46974</sup>

Outstandingly good value, this is smooth, round and generous; the marzipan-edged pear and tropical fruit aromas and flavours linger on, and are balanced by fresh citrus notes.







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Cheque attached (please put full details of residential address and phone number on back of cheque)  
 Please charge my Glengarry Account Number:

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 31st December 2005

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

**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

Tick Selection

**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*

- 65930 Everyday Drinking Pack
- 65931 Hot Off The Press Pack
- 65932 Glengarry Top10 Pack
- 65933 Mixed Case
- 65934 Value White Case
- 65935 Value Red Case
- 65936 Premium White Case
- 65937 Premium Red Case
- 65860 Friday Night Drinks Case

**Register online at**  
 www.glengarry.co.nz

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.

this page and freepost, or copy and freefax

**12**  
PACK

# Case Offers December 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** 65933

Mixed Case price will never exceed \$120

- 2x Mount Hurtle Grenache Shiraz Mourvèdre 2003
- 2x Cairnbrae Marlborough Sauvignon Blanc 2004
- 2x Angas Brut Premium Cuvée NV
- 2x Backyard Gisborne Chardonnay 2002
- 2x Wild South Marlborough Riesling 2005
- 2x De Bortoli First Block Shiraz 2003



## Value White Case

**\$168** 65934

Value White Case price will never exceed \$168



- 2x Sacred Hill Whitecliff Viognier 2005
- 2x Ti Point Sauvignon Blanc 2004
- 2x Kim Crawford Te Awanga Chardonnay 2004
- 2x Lake Chalice Marlborough Sauvignon Blanc 2005
- 2x Lake Chalice Marlborough Chardonnay 2004
- 2x Wild South Marlborough Chardonnay 2005



## Value Red Case

**\$164** 65935

Value Red Case price will never exceed \$168



- 2x Geoff Merrill Cabernet Shiraz 2003
- 2x Lake Chalice Hawkes Bay Cabernet Merlot 2004
- 2x Lake Chalice Vineyard Selection Merlot 2004
- 2x Coto de Hayas Crianza 2002
- 2x Paul Jaboulet Côtes du Rhone Selection 2003
- 2x Kaiken Argentine Malbec 2003





# GLENGARRY

# Spirits



**Gilbey's Gin 1125mL**

was \$37.95  
now

TWO FOR \$50

**\$27.95**



**Bombay Sapphire 1 Litre**

was \$47.95  
now

**\$39.95**



**Smirnoff Vodka 1 Litre**

was \$38.95  
now

TWO FOR \$50

**\$28.95**



**Finlandia Vodka 1 Litre**

was \$40.95  
now

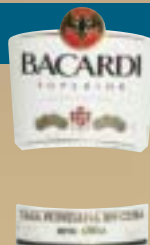
**\$38.95**



**Coruba Rum 1 Litre**

was \$42.95  
now

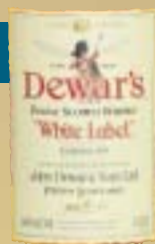
**\$32.95**



**Bacardi White Rum 1 Litre**

was \$44.95  
now

**\$37.95**



**Dewar's White Label 1125mL**

was \$45.95  
now

**\$39.95**



**Bruichladdich 10-Year-Old**

Islay Single Malt Scotch Whisky 700mL

**\$88.95**



**St Adette Brandy 1 Litre**

was \$37.95  
now

**\$29.95**



**Jack Daniel's 1 Litre**

now

**\$49.95**



**Bailey's 700mL**

was \$31.95  
now

**\$25.95**



**Drambuie 700mL**

was \$52.95  
now

**\$48.95**

GLENGARRY AUCKLAND victoria park corner wellesley street and sale street herne bay 54 jervois road ponsonby 139 ponsonby road  
parnell 164 parnell road newmarket 22 morrow st mission bay 49 tamaki drive mt eden 250 dominion road city cnr wellesley st & mayoral drive  
takapuna cnr hurstmere road & killarney st devonport cnr clarence st & wynyard st remuera 400 remuera road westmere 164 garnet road  
GLENGARRY WELLINGTON thorndon 232 thorndon quay kelburn 85 upland road courtenay place paramount building 27 courtenay place

GLENGARRY

# Beers



**Stella Artois**  
330mL bottles

**\$19.95/DOZ**

FREE STELLA GLASS WITH EVERY DOZEN STELLA PURCHASED\*

\* while stocks last



**Export Gold**

330mL bottles

**\$16.99/DOZ**



**Lion Red**

330mL bottles

**\$15.95/DOZ**



**Steinlager**

330mL bottles and cans

**\$17.95/DOZ**



**Mac's Gold**

330mL bottles

**\$17.95/DOZ**



**Speight's Gold**

330mL bottles

**\$15.95/DOZ**



**Corona**

330mL bottles

**\$26.95/DOZ**



**Moa** 750mL **\$14.95** each

CASE OF 12 + A FREE MAGNUM OF MOA: \$160

GLENGARRY AUCKLAND victoria park corner wellesley street and sale street herne bay 54 jervois road ponsonby 139 ponsonby road  
parnell 164 parnell road newmarket 22 morrow st mission bay 49 tamaki drive mt eden 250 dominion road city cnr wellesley st & mayoral drive  
takapuna cnr hurstmere road & killarney st devonport cnr clarence st & wynyard st remuera 400 remuera road westmere 164 garnet road  
GLENGARRY WELLINGTON thorndon 232 thorndon quay kelburn 85 upland road courtenay place paramount building 27 courtenay place