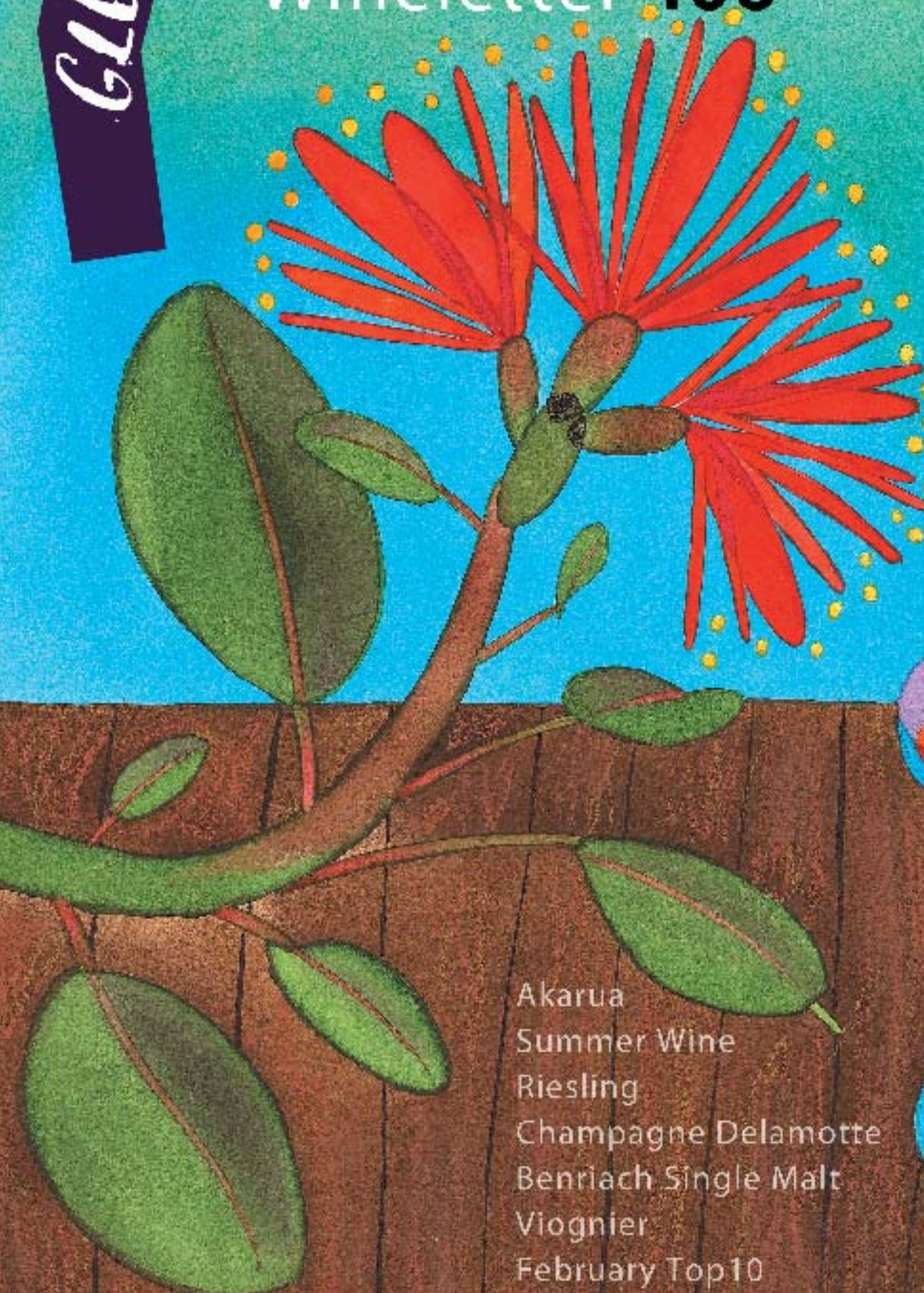


GLENGARRY

Wineletter 106



Akarua
Summer Wine
Riesling
Champagne Delamotte
Benriach Single Malt
Viognier
February Top10

GASH

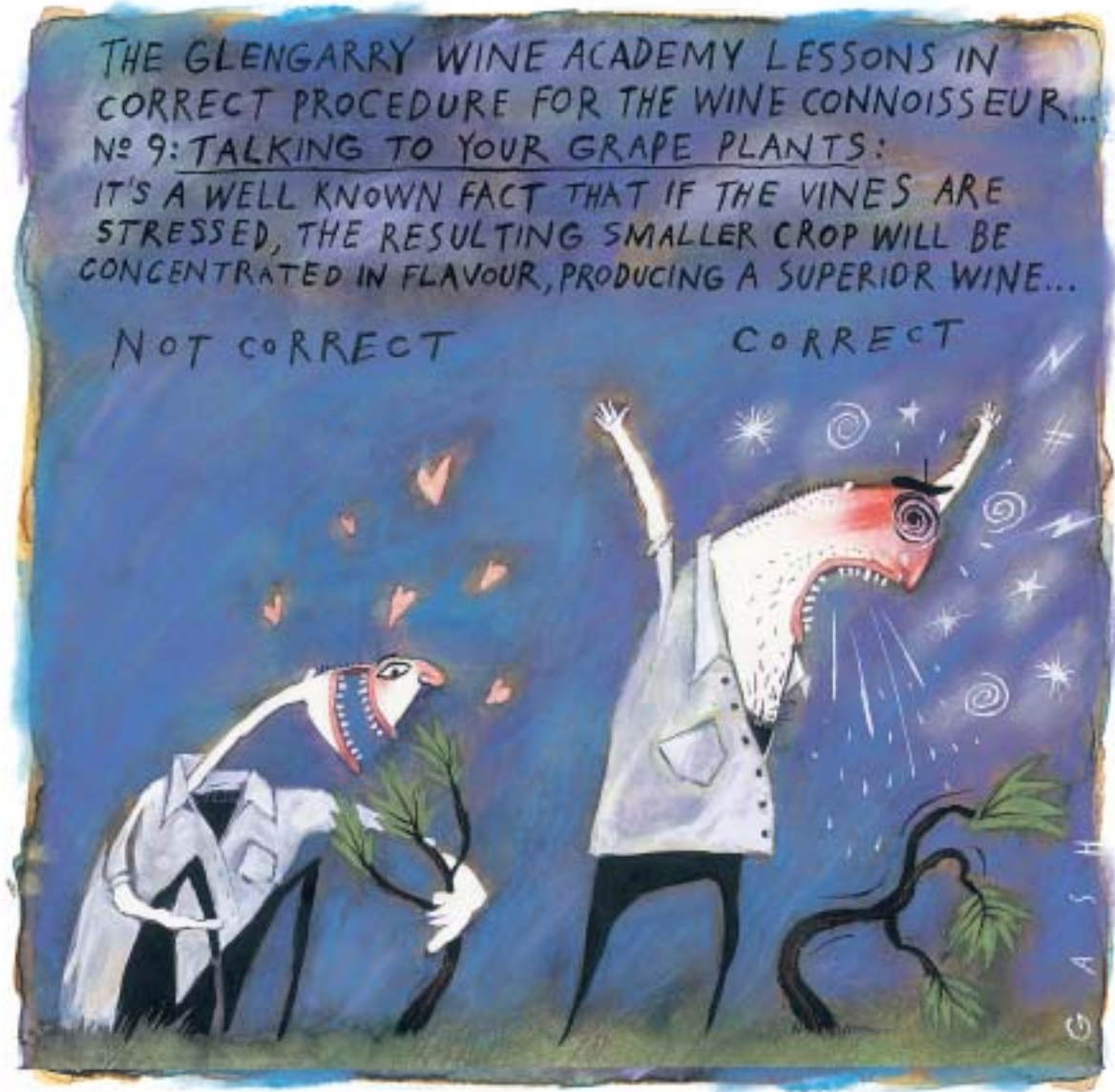
Services

delivery
ontime, everytime
gift packs
for all occasions
functions
we cater for it all
sale and return
by arrangement
glassware loan/hire
wine, beer, spirits, beverages
advice
on everything wine related
monthly offers
hot and exclusive!
fun and education
we're known for it; it's fun!
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



Hope you're easing yourself into 2006 with requisite care and attention. We've been spending the Festive Season unpacking containers from distant lands, and keeping a handle on what's going on within our sunny shores. And as befits a New Year, we've made a few changes to the Wineletter.

Within our newly expanded framework, there is a bevy of treats for the interested imbiber. Our featured winery this month is Akarua, from Central Otago, who have been making a large, Pinot-coloured splash on the local and international scene since their first commercial release back in 1996. Akarua is quickly fulfilling the huge potential it promised when we first started working with them nearly a decade ago, and while the Pinots have done astoundingly well (the 2003 was the Wine of the Show at that year's Air New Zealand awards), check out their other wines too. The Chardonnays are consistently amongst the best of the region, while the Rosé is spectacular, and perfect for February frivolities.

On the back of our winter takeaway wine and food matching last May, we've jumped in the swirling pool of summer wine and food. Our panel have plundered the depths to bring you the heights of wine that pairs beautifully with classic Kiwi summer activities. Whether you're dossing down on the tartan rug, firing up the hot plate, or sitting on the deck of your bach or boat, we have a host of excellent liquid offerings to pair perfectly with those unique summer experiences. Uncle Allan need never serve Schnapper with sparkling shiraz again.

We put Riesling under the 'scope this month, too, a grape we feel is under-appreciated in these parts. The upside is that is also undervalued. Great Riesling can often cost you less than an average Sauvignon, and a quick scan of the global Rieslings we have on offer within should prove that, lira for litre, it is a rewarding drop.

And with our snapshot on Viognier as well, you can see that we didn't just upsize for the sake of it: there is a whole heap more in here than ever before and when you've had enough text, well, Graeme Gash has been given more pictorial room to wield the crayons to great effect. Enjoy, and have a great year.

Jak Jakicevich





Everyday Drinking

G Windy Peak Pinot Grigio 2005

was \$17.95 now **\$15.95** 28622



Made by the colossus that is De Bortoli, the Windy Peak wines are sourced from primo sites in Vicki, including both the Yarra and the King Valleys. So while NZ patriots may sneer at an Oz Pinot Gris, wipe your sneer away kids, cos this, their first crack at it, is a gem. Picked at a heavingly healthy 13 Beaume, the fruit is lusciously ripe, while smart winemaking ensures that plenty of varietal characters are included in the final group hug. Fresh and lively, with tropical treats a-plenty all wrapped up in a very loving texture. Punchy, vibrant, easy to drink and primo with seafood.

Ti Point Chardonnay 2005

was \$19.95 now **\$16.95** 19004

Ti Point's Tracy Haslam is a victim of her own success: we all want her wines, but with only a small amount of family-owned land in Matakana available for her reds, what's a girl to do to satisfy the clamouring for more? Source some seriously good Chardonnay fruit off Sacred Hill's Dartmoor site, that's what. With artfully constructed elements of creamy malo, and toasty oak supporting but never jostling the fab fruit flavours, a slight almond nuttiness offsetting the citrus and stonefruit characters and a richly layered palate, this is exciting, a joy to drink and a brilliant bargain.



De Bortoli Deen De Bortoli Vat 9 Cabernet Sauvignon 2004

was \$14.95 now **\$12.95** 20868



Good to see that the packaging has caught up with the glories inside. Yip, the Deen range is looking as perky and promising as the wines have been since Deen himself was chalking numbers on the vats back in the 80's. Deen has gone but the wines live on, reflecting his 'characterful yet down to earth nature' apparently. Plums & blackcurrants release their addictive aromas, splintered with occasional mint and a hint of cedar wood. The palate is jammy as all hell; ripe, rich and plentiful, while a prodding of wood keeps it all in balance. Fully flavoured, fully affordable.

Lawson's Dry Hills Marlborough Sauvignon Blanc 2005

was \$23.95 now **\$18.95** 13384

If you're one of the 'Sauvignon Blanc all tastes the same' crowd, we cordially invite you to purchase this finely-made and intriguingly complex offering. It may well reconfigure your viticultural hard drive. Suffice it to say a host of key sites feeding a winemaking process that is detailed and designed to frame the fruit, means you get intricacy here that in many Savs is sadly lacking. An aroma-fest of gooseberry, passionfruit and some lemon blossom leads on to a palate that zings with melons and capsicum, all squared off by a hint of oak and an undercurrent of grassiness.



the glengarry card

GLENGARR

We'd like to know what you think:

Come on line at www.glengarry.co.nz during February 2006 and tell us what you think: on the Glengarry Card page, there's a quick survey. Simply complete the questions online, add a few comments if you'd like and go in the draw to

win one of 4 cellar starter packs

Come and join us at the Devonport Food and Wine Festival:

On the 18th and 19th of February, you'll find Glengarry and Dida's at the Devonport Food and Wine Festival. It's a whole new look to the festival this year; we are very excited about the changes and would love to see you there. Show us your Glengarry Card and your first glass of wine is on us.

Look out for the G instore:

G Every time you see the Glengarry Card Icon on a product instore or in the Glengarry Wineletter, you save. All you need to do is present your Glengarry card to take advantage of the extra savings.



Everyday Drinking

CASE OFFER

BUY THE EVERYDAY DRINKING PACK 65427
3 BOTTLES OF EACH WINE FOR ONLY \$185
save \$45.40 off retail





Feature Winery



Akarua

Central Otago's Akarua winery is the vision of Sir Clifford Skeggs, a Southern man through and through. As a business leader, local body politician and patron of the arts, Sir Clifford has made a significant contribution to the province of Otago and earned himself iconic status. Not surprising, then, that he was one of the earliest to recognise Central Otago's potential as a producer of world-class wines.

Long interested in developing a vineyard, Sir Clifford had originally planned to develop a 10-acre block, 'to keep me active in my retirement.' Not one to do things by halves, the 10 acres became 50 hectares, making it one of the largest enterprises in Central Otago. Set against a breathtakingly beautiful landscape, the property is sited on north-facing, elevated terraces in the Bannockburn basin overlooking Cromwell.

The vineyard is divided into three sections, each offering distinctive conditions that provide the winemaking team with a diverse palette. Vine planting commenced in 1996, and increased progressively to today's ratio of 70% Pinot Noir, with Pinot Gris and Chardonnay making up the balance. Plantings of Riesling are also planned and will deliver the first harvest in about three years. The winery complex, which includes the Lazy Dog Café and Wine Bar, was completed in 1999. That year also saw the release of the first wines marketed under the Akarua brand.

The day-to-day running of Akarua is the responsibility of CEO Warren Taylor, 'Our winemaking philosophy is based on the simple principles that great wine begins in the vineyard, and that it is necessary to maintain a strict regime with the emphasis on quality control.' In achieving these aims, Warren is supported by wine-maker Jacqueline Kemp, who has worked vintages in Hawke's Bay, Queenstown, Canada, Australia and Burgundy: 'In the winery I place emphasis on minimal handling of the grapes and juice to enable the essence of the vineyard's terroir to be captured in the bottle.' Jacqueline is complemented by Gillian Wilson, a vastly experienced viticulturist with a Masters degree in flower development and fruitset, and a passion for the land and for growing premium quality grapes: 'I believe in using sustainable viticultural management practices, to allow the resulting wines to express the unique qualities of every vineyard site.'

It's an approach that is working well; the flagship Akarua Pinot Noir has been awarded gold medals in three consecutive Air New Zealand Wine Shows, including the Trophy and Champion Wine of the Show for the 2002 vintage. The winery also took out the first two placings in Cuisine Magazine's 2003 tasting of New Zealand Pinots. The 2003 Pinot Noir has recently been scored 92/100 points by the prestigious USA magazine, Wine Spectator. The accolades have not been restricted to the Pinot Noir alone; the 2002 Akarua Chardonnay won Gold at the 2004 Royal Easter show. In a just a few years Akarua has fulfilled Sir Clifford's aim of not only reinforcing, but also substantially adding to New Zealand's international wine reputation.

Akarua The Gullies Central Otago Pinot Noir 2004

was ~~\$34.95~~ now **\$29.95** 10176

Hand harvested, predominately from the lower-lying areas of Akarua's north-facing vineyard, and blended with fruit off various blocks from their Bannockburn vineyard. The prevailing conditions leading up to and during the 2004 vintage were cooler than average, and this has very much influenced the style of the current release. The wine was fermented in small vats to retain complexity and unique vineyard characters. It was matured in French barrels for eleven months, not fined and minimally filtered prior to bottling. Fragrant cherry and strawberry aromas are complemented by understated oak nuances. The well balanced palate is dominated by ripe berry flavours supported by subtle oak.



Akarua Central Otago Pinot Noir 2003

was ~~\$39.95~~ now **\$34.95** 10169

The additional time this '03 has had in bottle has been beneficial and allowed it to develop. Produced from the company's free-draining Bannockburn vineyard, the wine was carefully crafted and matured in French oak to express the unique characters of its terroir. The bouquet displays a delightfully fragrant combination of raspberries, mushroom, nutmeg, herb, and vanillin oak. The complex palate is focused on a fine concentration of fresh berryfruit flavours, with an extra dimension of meaty flavours and hints of the forest floor, neatly laced with savoury spice and enhanced by the deft use of oak. Beautifully made, it is alive with sensual suggestions and won a Gold at the Air NZ Awards.



Akarua Central Otago
Unoaked Chardonnay 2004

was ~~\$21.95~~ now **\$16.95**¹⁰¹⁷²



An unashamedly fruit-driven style produced to exhibit fresh fruit characters unencumbered by oak. The fruit was cool fermented in stainless steel tanks to retain maximum varietal characters. To add complexity and palate weight, the wine was put through a partial malolactic fermentation. It has a delightful aromatic profile, with plenty of vibrant, freshly-scented citrus/apple characters. The palate is dominated by subtle, tropical fruit flavours and a seductive creamy texture that hints at butterscotch. Beautifully balanced at the finish by a nice dollop of fresh citrus notes.

Akarua
Central Otago Chardonnay 2003

was ~~\$24.95~~ now **\$19.95**¹⁰¹⁶⁷

This elegant Chardonnay is an immediately attractive wine, with a plump bouquet alive with layers of fragrant nuances, including pineapple, peach, apricot, a dash of marmalade and hints of spicy oak. The palate, too, is deliciously complex, with the same plump character and a harmonious combination of orange peel, mealy characters and hints of butterscotch, all held in focus by a silky texture enhanced by a fresh finish. A balanced, invitingly complex wine with lovely aromas and flavours that linger on well after the last swallow.



Akarua
Central Otago Pinot Rosé 2005

was ~~\$19.95~~ now **\$16.95**¹⁰¹⁷⁵



Produced from hand-harvested grapes, this Rosé was 90% cool fermented in stainless steel tanks, the balance fermented in barrel to add structure and complexity. It has a subtle bouquet displaying raspberry and strawberry aromas and a faint hint of vanilla in the background. The palate is delightfully fresh, moderately complex and well balanced. The berryfruit flavours are enhanced by a touch of toasty nuances that fills out and gives the palate weight. It finishes beautifully on a fresh note. Served slightly chilled, it is a superb aperitif and perfect with smoked salmon.



Hot OFF THE Press

Mount Hurtle McLaren Vale
Grenache Shiraz Mourvèdre 2001

\$14.95²¹¹⁶⁰



Do not be fooled, either by the vintage or the lack of wood: this is as fresh as if it were bottled the day before yesterday, and despite the avowed avoidance of any deforestation techniques, the fruit is so concentrated, rich and ripe that there is a discernable grunt to this baby. Typical Grenache raspberries spurt across the palate, while the Shiraz announces its presence with a whispering line of pure white pepper. This angle is nicely rounded by the fleshy Mourvèdre, and the whole thing is integrated by bottle ageing in the winery.

Alex Gambal
Vieilles Vignes Bourgogne Rouge 2001

\$39.95⁴²²⁸²

A Bostonian goes to Beaune for a sabbatical. Falls in love with all things Burgundian. Starts doing his level best to integrate seamlessly with the normally tightly-closed and hirsute of lip Burgundy social strata by making artfully-crafted crackingly good, old-fashioned wines like this. Coolly pure and exotically fragranced, the palate comes on all racy with spice and red berry characters over a gentle curve of soft tannin. It is unfiltered, unfiltered and mighty rewarding because of it. Starting to drink superbly, too. Voted 'Best Value Red Burgundy' in 2005 Spectator. 'Nuff said.



Goldwater Rosie
Marlborough Rosé of Pinot Noir 2005

\$16.95¹²⁹⁶¹



Rosé is an exploding market, and it would seem that the public got a handle on its delights around the time some serious winemakers started making serious wines. This has only ever been a cellar door prospect; we've managed to cajole more stock out of them each year and so can offer it to you who, by the looks of last vintage, have been lapping it up. Cool fermented, and silky to the touch, it charms with cherries and strawberries and has added depth due to some wood treatment. Lusciously irresistible, it combines with the words 'wicker' and 'basket' into a fabulous afternoon's treat.

Saint Clair Marlborough
Godfrey's Creek Reserve Pinot Gris 05

\$21.95¹⁸²⁹⁵

This is a beautiful style of Pinot Gris from a producer well-versed with the grape and its proclivities. It goes down a slightly sweeter, more honeyed road than that of years past, and is luscious, with creamy apricot and pear characters, supported by a pie tin-full of vanilla, apple and spice. 30% oak ageing is an unusual but inspired choice, adding weight and complexity while never once overpowering the fruit. With a sprinkle of almonds to overcome your fear of big nuts, it finishes beautifully long and rich, with a touch of spice. Extraordinarily good.



Hot OFF THE Press

CASE OFFER

BUY THE HOT OFF THE PRESS PACK⁶⁵⁴²⁸
3 BOTTLES OF EACH WINE FOR ONLY \$240
save \$59.40 off retail



SUMMER Wine

At this time of the year, the only food you want to be cooking for yourself is that which you have just hooked, netted, snared or gone diving for. Whether the plunge is to the bottom of the ocean or to the depths of your board shorts to pluck a crisp twenty to fork over for your fish 'n' chips, the idea of sweating over a hot stove is something you want to avoid. The weather, the post-Christmas conviviality, the 'I'm going to pretend I'm not back at work, at least in my head' mentality means the doors are open wide, the wind blows through your hair and ruffles the surface of another perfect glass of wine. To augment your pleasure, we have taken a few typical summer scenarios, hazarded a guess at the food you'd be eating (based on all the food we've been eating, with our New Year's dietary resolutions being postponed till Easter) and paired up some superb wine offerings. The mechanic and the indefatigable logic behind our choices? Tasted good, mum. Let us explain as we go.

PICNIC

The only situation where a wicker basket and a tartan rug are acceptable accoutrements to a good afternoon out are on that ultimate al fresco fiasco: the summer picnic. Sand in the lemons, mozzies around the lip of the plastic 'glasses'... fear not, let us take the 'hamper' out of the event, by putting one at your disposal. Our very own Dida's crew have come up with a brilliant picnic basket, filled with the right amount of superb goodies that will fill you up without weighing you down as you negotiate that grassy knoll. With cutlery, stemware, a cuddly blanket and, more importantly, antipasto for two, our legendary chicken pies and a little sweet treat, this is the ultimate 'get out of town' pack. And with Valentine's coming up, the bottle of wine that best accompanies your nature knees-up is a sparkling one, of course, so we've sourced a few that just might grab you. And the joy of sparkling wine: no need to panic when the call goes out- 'Mervyn, where's the wine knife?'

Pol Roger

Brut Réserve **Non-Vintage**

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

Pol Roger continually comes up as the pick of the non-vintage cuvée wines in tastings the world over because it is consistently brilliant. Aged for three years in cellars 33 metres underground at a chilly 9.5°C, the wines evolve slowly in these chalky tombs, gaining a flavour and complexity few can emulate. It's about detail, and the Pol Roger family are the masters. Refreshingly acidic yet superbly balanced with an invigorating mousse, the patisserie and baked bread notes side up perfectly to your hamper's cuisine, the flavours and textures performing an idyllic arabesque across your palate, while the finish is as fresh as the daisies upon which you carefully placed your summer blanket. Hedonistic; heaven sent.



85010	Freixenet	Cordon Negro Brut Non-Vintage	\$9.95
85016	Freixenet	Rosado Brut Non-Vintage Rosé	\$9.95
43010	Saint-Meyland	Methode Traditionnelle Non-Vintage	\$14.95
27832	Taltarni	Premium Vintage Brut 2003	\$18.95
27783	Taltarni	Premium Vintage Brut Taché 2003	\$18.95
43500	Drappier	Carte Blanche Brut Non-Vintage Champagne	\$39.95

BARBEQUE

The least culinary inclined chap - and let's face it, barbecues tend to be a fiercely defended male domain - suddenly springs to life from his lounge at the clack of the tongs and the whiff of that LPG drifting across the backyard. 'Leave it to me, Shirl,' are words to strike fear into the hearts of many a feminine breast. However, echoing the sentiment in the intro, we're fine with this: the more pseudo-chefs willing to assert their masculinity over a charred beast, the happier we can all be. Barbies are for relaxing: cooking is not terribly relaxing, especially under all that pressure from a million backyard Anthony Bourdain's.

With the persistence of a criminal lawyer, we have selected the most soothing, satiating and sexy reds to accompany whatever is being grilled, so that you can sit, savour and perhaps even snooze, while Frank slips another rump onto the hot plate. And if you are Frank, these wines will relax the most pressurised grillmeister. Win-win, as they say or, more correctly, 'cin cin.' Pull up a pew, Shirl...

Cookoothama

Shiraz 2004

was ~~\$16.95~~ now **\$14.95** 21034

A slightly different take on Aussie Shiraz, from a few select vineyards in the cooler-climate Victoria region. Arching elegantly away from the baked-fruit, broad-shouldered Barossa styles, the Cookoothama wines are all about finesse, and sophistication, without sacrificing an ounce of flavour. We are, after all, suggesting roasted animals as a culinary accompaniment. The palate is an exercise in harmony, with the toasty oak playing a sort of free-floating position in the background, supportive but not overt, while the fruit has a Beckham-like role in the spotlight, shamelessly upfront and delightfully visible. The rich, chewy palate complements charred meat to quite extraordinary effect. Weighty, balanced, and supple: quite a beauty.



Domaine Bosquet des Papes

Côtes du Rhône 2003

was ~~\$27.95~~ now **\$22.95** 41290

They consume Côtes du Rhône in Southern France in vast quantities, its approachable-from-youth character instantly satiating a thirsty market. A huge amount floods the world market too, some of it good, some not. Bosquet des Papes are much-respected, producing a number of exciting, classy and naturally robust vinos from the key appellations. This, aimed squarely at your Weber, is a rustic drop, as you'd hope, with hints of wild herbs, smearings of sweet Grenache fruit and a Shiraz savoury and spiciness that is exotic as it is appealing. Chewy and rounded, the sound tannic structure has integrated delightfully with the mouthfilling fruit after a few years in the bottle. A warming, rich accompaniment to stronger meats, pepper steak or game.



20856	De Bortoli	First Block SE Australian Cabernet Merlot 2004	\$8.95
21220	Cheviot Bridge	Heathcote Shiraz 2004	\$12.95
90580	Montes	Collection Malbec 2004	\$16.95
11761	Kim Crawford	Hawkes Bay Merlot 2005	\$16.95
13026	Goldwater	G Block Gimblett Gravels Hawkes Bay Merlot 2004	\$16.95
18259	Sacred Hill	Basket Press Hawkes Bay Merlot Cabernet 2004	\$16.95

Dida's Picnic Hampers

Straight from Dida's Food Store on Jervois Road: a cane picnic hamper, ready for you to collect on the way to your picnic, containing 1 bottle of wine, 2 glasses, plates, cutlery, a meal for two (including dessert) and a picnic blanket. Ideal for Valentine's Day. Must order the day before collecting.

what to drink with your summer cuisine

BACHT

While the fibrolite family fort with the sprawling deck is the ultimate hang-out over the sun-drenched months, it can also act as a bit of a catch-out, when it comes to feeding and slaking the thirst of unexpected guests. You'd forgotten that from the work do through to New Years you've been telling people to 'swing by' if they're 'in the vicinity' which, while it shows your munificence and generosity as a host, can also prove to be frightening when the guests all descend at once, as they seem to do. (What, did they all text each other on the Kopu-Hikuai road?) Add in Gemima's invitation to every surfer under 18 manning a flag, and Jack's ever-growing circle of bambinos and all of a sudden, that one can of Export Gold you saved from last Christmas just isn't going to go round.

Bring in the cavalry, in the form of magnums of easy-going, broadly appealing and superbly-priced reds. Apart from the fact that they seem to go round about a million people, they indicate to your guests that you are a host of style, panache and substance, and so well-prepared that there just might be a Boy Scout or Girl Guides badge hidden in your undies drawer. Here are a few options to ensure you are caught red-handed, in a good way.

Wally's Hut 1.5 LITRE 1.5 Litre South Eastern Australian Shiraz 2002

was ~~\$17.95~~ now **\$14.00** 28411

EQUATES TO ONLY \$7.00 PER 750ML BOTTLE

Wally's Hut produces a no-nonsense, flavoursome range of wines that are inordinately satisfying and well-priced. The wines prove immensely popular, and those 750mL versions seem to empty of their own accord; what's the answer? Make more wines? No, Perry! Make the bottles bigger. Huh! Genius. At the equivalent of \$7.00 a bottle, you can throw this spicy, fruit-driven and chewy red with gay abandon at those unexpected droppers-in, and there'll still be enough for you to fill the 800mL pewter mug you insist on drinking your summer reds out of. And if your husband questions your volume control? Hell, hand him the remote.

Pasqua 1.5 LITRE Terre del Sole Merlot 2004

was ~~\$19.95~~ now **\$17.00** 66029

EQUATES TO ONLY \$8.50 PER 750ML BOTTLE

The Pasqua 'Big Boys' as they're known, hold a special place in our claret-coloured hearts here at Glengarry. We first brought them in on an experimental whim in the early 90's; now we bring them in constantly flowing shipments. The people have spoken, and they love 'em. The fruit is grown on the sunniest hillsides imaginable, just a bit north of the floating metropolis known as Venice. So well-ripened are the grapes, in fact, that oak becomes unnecessary. You just get lashings of berry-laden, richly warming flavour, for eight fifty a bottle, all in a package that says, 'let me entertain you.'

28410 Wally's Hut SE Australian Cabernet Shiraz 2002 1.5 LITRE \$14.00

BOAT

Boats are a chef's paradise for a number of key reasons: the intimate nature of most galleys precludes the preparation of complicated dishes involving lots of ingredients and a spectrum of sauces. And the supermarket: well, it's rolling gently beneath your feet, Pete. The ocean is your pantry, or somesuch.

Rather than being deterred or constricted by the lack of capaciousness in most cabins, it's a great opportunity to keep it simple. As your catch will be fresh, and untainted by travel or refrigeration, simple is best. Pan-fried scallops in a bit of wine and garlic, poached fish in, well, a bit of wine and garlic...you know the drill. And so, to accompany these delights, you want a vino that you can sup as you watch the sun go down over your Evinrude, licking the last of the butter from your fingers and toasting the brief taste of the good life that comes to those who put together the words 'pleasure' and 'craft'.

We have the ideal snapping summer Sauvignons, and some salmon-coloured Rosés to ensure the fish thing is adhered to religiously. Name your poisson...

Jackson Estate Marlborough Sauvignon Blanc 2005

was ~~\$21.95~~ now **\$17.95** 13232

You reel in some intriguing stats when you start trawling the depths looking for facts about this winery: the Jacksons have farmed in Jackson's Road for 160 years, the 20 separate parcels of fruit that make up this stunning Savvy comes from 12 different Marlborough vineyards, and many of the vines have been in the ground for more than 30 years which, by NZ standards, is like, forever. No wonder it's consistently one of the best, with its brush-strokes of basil and sage on the nose, its passionfruit and spice notes and its trembling tropical fruits: it will set your palate agog with joy. Brilliant with seafood, great on its own, throw a couple of cases in the forward hold: for ballast, of course.

Sacred Hill White Cabernet 2004

was ~~\$19.95~~ now **\$16.95** 18090

A blush-style wine, made from Cabernet fruit that has been gently pressed for colour, flavour and texture, this wraps itself around seafood and fuses with the fishy's natural flavours. Being voted Best Still Rosé at the fiercely competitive 2005 Sydney International Wine Show is no mean feat; its food matching characteristics were indeed singled out for special mention. Fresh and delicate, it draws the eye with its shimmering salmon-pink hues, and wins the palate over with vibrant melon and strawberry characters, its lickety acid component and a breadth of toasty warmth that integrates with food magnificently. Mandatory for anyone who likes food and drink. There you go, that covers most of you.

11140	Wild South	Marlborough Sauvignon Blanc 2005	\$14.95
12787	Fairhall Downs	Marlborough Sauvignon Blanc 2005	\$16.95
13233	Jackson Estate	Marlborough Pinot Noir Rosé 2005	\$17.95
47043	Louis Métaireau	O Féminin Grand Mouton Muscadet 2004	\$18.95
40972	Domaine Bourillon-Dorléans	Vouvray Demi-Sec 2003	\$26.95
48202	Champagne Pol Roger	Brut Vintage 1998	\$89.95

Riesling the forgotten variety

If I were Riesling & Co Ltd, I would fire my PR company immediately. Or at least the one responsible for the Australasian territories. It would seem that we really just don't get this noble grape down this way; or if that sounds a touch extreme, it would be fair to say that we certainly don't treat it with the respect, adoration and adulation that is reserved for the renowned Rieslings of Europe.

Me, I blame history. As recently as twenty years ago, Rhine Riesling, Riesling-Sylvaner and other atrocities tried to pass themselves off as this classic variety in New Zealand, and, as such, we came to regard Riesling as a lolly water option that'd keep Granny quiet while we tucked into the Double Brown.

And so we have taken it upon ourselves to rail against such crimes. NZ makes some fantastic Riesling, and despite the fact that Pinot Gris is about to relegate it to our 4th-most-planted white variety, a number of very good wineries have made some very good Rieslings for many years. The delight for the winemaker is that he or she can play with a host of styles, ranging from the citric, mineral, acidic, dry ones through to the honeyed, more luscious and lower alcohol, off-dry to medium examples.

Despite the quality of our Rieslings, then, why do they account for less than 2% of our wine exports? Have a look at some of the great Aussie wines we have on offer this month or, push the gondola out and have a crack at some of the Euro-styles if you really want to get a handle on what can be done with this great white grape, and you'll see that it adapts easily to conditions all over the world; meaning our wines can't dominate the playing field in the way they have managed to with our unique style of Sauvignon Blanc. But that's where Riesling is interesting; from medium to dry, from heady to hearty, there's bound to be one that grabs your attention.

Nga Waka

Martinborough Riesling 2002

was ~~\$19.95~~ now **\$16.95** 15774

The 2001/02 Martinborough season was a bit of a roller coaster ride. In mid-February the weather changed for the better, and Autumn delivered perfect ripening conditions; though the Riesling was harvested later than normal, the fruit was beautifully balanced. The hand-harvested Riesling was whole bunch pressed, cool fermented and allowed to mature in bottle for a minimum of twelve months prior to release. The well-focused bouquet displays orange blossom/lime aromas and hints of mineral. The palate is nicely weighted and packed with concentrated fruit flavours, supported by an appetising oily texture and enhanced by an elegantly long, dry finish. Excellent cellaring potential.



Bald Hills

Central Otago Riesling 2005

was ~~\$24.95~~ now **\$21.95** 11201

A single vineyard Riesling grown in Bald Hills' small Bannockburn Vineyard. The free-draining, wind-blown loess and gravelly schist soils, cold winters and warm summers that extend well into autumn, are perfectly suited to the grape. Bald Hills keep cropping levels low to ensure optimum varietal quality, and their dedication has paid off; this is packed with fruity intensity. The fragrant stonefruit/floral bouquet is embellished by layers of complex subtleties that grace the intensity of the fruit. The wine feels deliciously plumb on the palate, with the sweet fruit flavours kept in check by a fresh, lively twist of citrus. It is a beautifully-poised wine, with a juicy succulence that lasts forever.



Fallen Angel

Marlborough Riesling 2004

was ~~\$25.95~~ now **\$22.95** 19181

Fallen Angel consists of premium wines selected by region to showcase the best attributes of the variety. The brand was created by Stonyridge to complement their estate-grown Waiheke wines. This displays the bold, lively characters that are the hallmark of Marlborough. The bouquet is dominated by bouncy, fragrant blossom, orange peel, traces of spice and stonefruit aromas. The palate follows on from this enticing introduction to deliver a mouthful of flavourful nuances in a succession of counterpoints. Lively, sweet fruit flavours are balanced by a zesty citrus edge. Long and elegant and effortlessly balanced, it is enhanced by a mellow, slightly sweet finish.



18037	Gunn Estate	Hawkes Bay Riesling 2004	\$13.95
11142	Wild South	Marlborough Riesling 2005	\$14.95
18247	Sacred Hill	Reserve Marlborough Riesling 2004	\$16.95
10384	Waipara Hills	Canterbury Riesling 2004	\$16.95
11900	Kim Crawford	Marlborough Dry Riesling 2004	\$16.95
13393	Lake Chalice	Marlborough Riesling 2005	\$16.95
19150	Te Whare Ra	Marlborough Riesling 2004	\$17.95
13740	Martinborough	Jackson's Block Martinborough Riesling 2005	\$19.95
10396	Waipara Hills	Waipara Riesling 2005	\$21.95
19326	3 Terraces	Daikin Road Riesling 2005	\$21.95
12307	Rockburn	Central Otago Riesling 2003	\$22.95
11791	Kim Crawford	SP The Mistress Waipara Riesling 2005	\$29.95

Riedel Glassware for Riesling

96212	Riedel O Riesling Glass	single \$19.95
95836	Riedel Vinum Riesling Glass	single \$40.00
95812	Riedel Sommeliers Riesling Glass	single \$89.00





Fearless Bays

Long Flat Shiraz 2004

was ~~\$12.95~~ now **\$9.95** 20211

Don't let the knock-down price lull you into any false expectations: this has always been a great drop of red, since its debut in '66. It is unashamedly 'mass market' which, in wine terms, translates as consistently good, and constantly rewarding - for 40 years. The 2004 was an even workflow management vintage, allowing mucho ripeness across the range of vineyards from which the Flatmates source the best fruit. A slow-build vintage, then, ensuring maximum flavour development, and meaning that this is concentrated wine of great colour, with ripe berry flavours and some charming spice/plum-pudding characters. Not deep & meaningful, but mighty satisfying. You'll be needing a case.



Deakin Estate Sauvignon Blanc 2005

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

Now before all you green and gold supporters get too excited about the fact that an Australian Sav could taste so close to a Marlborough offering, and deliver itself up for less than a tenner, we have it on good authority that the making of said beast is overseen by none other than an ex-Kiwi; exactly the sort who knows how to coax out the quintessential acid and varietal punch, even when he's domiciled across the great divide. Pungently appealing feijoas and lime conserve characters on the nose; the palate is crisp and vibrant, with a lemon/herb component and a tangy melon mouthfeel.



Saint-Meyland Methode Traditionnelle Non-Vintage

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

EXCLUSIVE TO GLENGARRY

Hand-picked and handmade in the same fashion as the top champagnes. The 60% Pinot gives it unbridled power, while the remaining Chardonnay is directly responsible for the undaunted finesse. Acacia and vanilla appear on the intriguing and exciting nose, while two years ageing on lees ensures complexity above and beyond the minimal financial outlay required. A fully swirling mousse of some power and delicacy, finely balanced poignancy and a persistent, floral finish make it mighty appealing on all fronts.



Riesling excels in a cool climate. To this end, its cultivation by our hemispherical cousins is limited to the cooler hills and vales around Adelaide, and in northern Victoria. Baked or over-cropped, the fruit will give up wines that are alarmingly insipid. But carefully canopied and slowly ripened Australian Riesling delivers an experience profoundly different to our own. Steely in nature, the wines tend to have a kerosene/petrol element that is far more exciting than it sounds, and which develops even more markedly over time. The Euro versions, particularly those from Alsace, have a wet stone/mineral element that lends the palate a complexity which, when matched to the grape's natural power, makes for wines as intriguing, complex and exciting as anything from Burgundy or Graves.

So why don't we drink more of it? Historical experience? Perhaps. A misunderstanding of styles? Maybe. Whatever it is, it isn't a cost-driven issue. Riesling, partly due to its not needing expensive oak barrels to bring out its joys, and partly because it remains a little misunderstood, delivers remarkable value. We've all tasted \$40 chard that we wouldn't pay \$15 for; with Riesling the equation works the other way: invariably a \$15 wine will deliver pleasure that you'd happily part \$40 for. And, as a last bonus, Riesling is the great white cellaring prospect. It ages beautifully over long periods of time.

The grape's ability to deliver unbridled and uncluttered power makes it an excellent food wine, particularly at this time of year when the food tends to be less heavy: it's perfect for seafood and lighter white meat dishes, and it truly comes alive when paired with the Asian spiced food we all seem so fond of.

Hanging Rock Rock Victoria Riesling 2004

was ~~\$16.95~~ now **\$12.95** 21755

It's great to discover that our Australian cousins can produce first-rate whites like this one; a commonly-held view is that while Australia's climate is particularly well-suited to red wine production, it is too hot for a variety like Riesling. However, one area that enjoys the necessary cooler growing conditions and soils is Victoria's Macedon region. This accessible, greenish-gold wine is distinguished by upfront, limey, grapefruit characters on the nose. The palate is ripe and fruit-filled, revealing abundant lemon peel flavours and hints of apple balanced by a zesty, lingering, off-dry finish. Superb value.



Gisselbrecht Schiefferberg Alsace Riesling 2002

was ~~\$25.95~~ now **\$22.95** 46946

The Gisselbrecht family, grape growers in the Dambach vineyards since the 17th century, branched out into the wine trade in 1936, when Willy Gisselbrecht established the company that bears his name. Today there are three generations of the family involved in the business, growing, processing, cellaring and marketing an outstanding selection of Alsatian wines. This beautifully-crafted, single vineyard Riesling is produced in small quantities and sports an outstanding bouquet displaying spice and mineral nuances. The palate is richly-flavoured and well balanced, with traces of spice woven around the heart of fruit. There is a lingering intensity in the elegant finish.



22245	Kaesler	Old Vine Barossa Valley Riesling 2004	\$17.95
22500	Knapstein	Clare Valley Riesling 2004	\$18.95
22306	Kilikanoon	Mort's Block Clare Valley Riesling 2004	\$19.95
46947	Gisselbrecht	Alsace Riesling 2004	\$19.95
46905	Pierre Sparr	Selection Alsace Riesling 2002	\$21.95
25493	Petaluma	Riesling 2004	\$23.95
46917	Pierre Sparr	Réserve Alsace Riesling 2004	\$26.95
46911	Pierre Sparr	Altenbourg Alsace Riesling 2001	\$32.95

What's On



Gifts



February 2006

For more details go to: wine room on www.glengarry.co.nz or phone 0800 733 505

Monday 13th February

Viognier Tasting

6:30pm Glengarry Herne Bay, 54 Jervois Road

Wednesday 15th February

Glengarry Malt Whisky Tasting Club

Inaugural Tasting: Benriach Whisky with Master Blender

Billy Walker

7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St

Monday 20th February

Pascal Jolivet Dinner with Pascal Jolivet

7:30pm Venue to be confirmed

Tuesday 21st February

Viognier Tasting

6:30pm Glengarry Thorndon, 232 Thorndon Quay

Wednesday 22nd February

Wine and Cheese Masterclass Dinner with Juliet Harbutt

7:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St

Monday 27th February

Champagne Philipponnat Tasting

with Vianney Gravereaux from Philipponnat

7:30pm Glengarry Herne Bay, 54 Jervois Road

Tuesday 28th February

Te Mata: New Release Tasting

7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St

Wednesday 1st March

Glengarry Wine Academy Stage One Course

Runs for 4 weeks on Wednesday evenings

6:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St

Friday 3rd March

Cuisine Top Ten Under \$20 Tasting

4-6pm Glengarry Victoria Park, cnr Wellesley St & Sale St

4-6pm Glengarry Thorndon, 232 Thorndon Quay

Wednesday 8th March

Te Mata: New Release Tasting

6:30pm Glengarry Thorndon, 232 Thorndon Quay

Saturday 18th March

Royal Easter Show Wine Awards Dinner 2006

The Royal Easter Show is New Zealand's longest-running national wine competition and will enter its 53rd year in 2006. Each year, to celebrate the wines that have achieved the highest honors, an awards dinner is held. This year the black-tie event will include a special degustation menu, featuring food prepared by emerging star-chef Gordon Sutherland. The 6-course menu will be paired with up to 14 trophy-winning wines representing the best currently available on the New Zealand market. Bob Campbell MW will speak about the wines and Terry Dunleavy MBE, FWINZ will present trophies to the winning winemakers on the night. Glengarry has been selected as sole supplier of tickets to the general public, and we will be there in force; we're sponsoring the Syrah Trophy, as it is our belief that this varietal is set to make a statement in New Zealand over the coming years. We encourage all wine lovers and supporters of the local industry to attend.

Monday 20th March

Domaine Laroche Chablis Dinner with Benjamin Laroche

Venue: To be confirmed. To book or for more details call

0800 733 505 or view details online

Wine Festivals:

February 11th

Waiheke Island Wine and Food Festival

February 11th

Marlborough Wine and Food Festival

February 18th and 19th

Devonport Food and Wine Festival

March 26th

Mt Eden Wine, Food and Fun Festival

VALENTINE'S DAY

Fabulous, Darling

\$49.95

Kim Crawford Liebling 375mL

2 Riedel O Viognier Glasses

Chocolate Hearts



Sweet Dreams

\$99.95

French Champagne by Pol Roger

Italian Chocolates by Flamigni and Cuba Venchi



On the Hop

Little Creatures

Pale Ale 330mL 6-Pack

was \$19.95 now **\$16.95** 91223

This is the most exciting beer to refresh our weary souls since, like, whenever. Born in the deeply not-renowned-for-its-breweries-but-look-at-the-boats town known as Freemantle, Little Creatures Pale Ale is just the bomb. The critters who put this puppy out are very hands on, very particular about their ingredients, and very proud of their ale. They use these fresh hop flowers, see, which have an extra 200% flavour compared to your usual ones, or at least that's what it tastes like. Balanced, way fresh, fully loaded with bright, vibrant hoppy characters and loads of citric/grapefruit characters specifically designed to seize your palate by the throat and never let go, it's, how good? Too good, Selwyn. And to be voted Best Premium Ale, Best Pale Ale, Best Crafted Beer in a country like Australia, that has ale coming out the taps, says this must be some serious beer. Cute name, too.





Champagne

Delamotte is the fifth-oldest champagne house, founded in 1760 by vineyard owner Francois Delamotte, who was very much involved in establishing the traditions and development of the champagne trade in the early years. In 1988 Delamotte joined with the famous and distinguished Champagne Salon. By champagne standards, Delamotte is a boutique operation, managed by just ten people. They are responsible for the entire annual production, from vineyard management through to marketing. What sets Delamotte apart is the large proportion of Chardonnay grapes, used in the base wines, from the superb, top-rated (100%) Côtes des Blancs vineyard Le Mesnil sur Oger. While modern winemaking techniques are employed, the Delamotte team still adhere to traditional methods. All the work in the cellar is done by hand, including the essential daily riddling by just two remueurs.

Delamotte Brut Non-Vintage

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

An elegant, generously-proportioned champagne. The base wine is blended from the classic champagne trio: approximately 50% Chardonnay, 30% Pinot Noir and 20% Pinot Meunier. All the base wines are put through a malolactic fermentation, and a portion of reserve wine is added to the blend to maintain the integrity of the house style. The wine has a very alluring, pale golden appearance with a wonderful profusion of bubbles. On the nose, there are lovely rose petal and lemon peel aromas enhanced by yeasty notes. Refreshingly graceful and focused, with a creamy mouthfeel and a lively, satisfying finish.



7 FOR 6

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MAKE YOUR OWN 7 FOR 6 COMBO FROM THESE 3 WINES

Brookfields Bergman Chardonnay 2005

This barrel fermented Chard comes from Brookfields' Bergman Estate located in front of the winery. It is a full-flavoured, elegant, stylish wine with distinctive peach and melon aromas supported by spicy oak. The complex palate is finely focused, with the ripe fruit flavours rounded by creamy nuances, complemented by subtle oak and balanced by a crisp, limey finish. Rich and elegant, it is enjoyable now but will continue to develop. A great food wine.



Brookfields Marlborough Sauvignon Blanc 2005

The superbly-ripened grapes were sourced from the Summer House Vineyard in the Wairau Valley. The juice was cool fermented for three weeks and then stop fermented to retain some residual sugars to give the wine greater balance. It has all the flavour you could ask for, the fruity, boldly structured and silkily textured palate displaying layers of tropical fruit with a hint of herb in the background, cruising on to a lively, lemon finish.



Brookfields Ohiti Estate Hawkes Bay Cabernet Sauvignon 2004

Fermented in stainless tanks, put through a malolactic conversion and matured in French oak barriques for eight months. It shows rich, powerful aromas of cassis, plum and spice, supported by vanillin oak. The complex palate is nicely integrated, with the concentrated currant and plum flavours complemented by spicy oak and enhanced by smooth polished tannins. A seamless and long-flavoured wine that's still developing.



single

malts

Murray the Malt

Benriach

A still goes silent and remains so for half a century. Eventually ownership is drawn from the global back to the local, and we can now enjoy the whisky made in this elderly, but perfectly formed, distillery. The 12-year-old (40% a/v) is a fine example of whisky-making that fits the general Spey style, having a balanced, floral nose to it, with a soft limpid feel in the mouth and an easy finish, but showing no significant development in style. It is, however, a fine whisky for entertaining and quite accessible. At 16 years, the extra four years in wood has enhanced the whisky, with the citrus and vanilla tones establishing themselves - again the ease of the whisky in the mouth is pleasant. This is well-rounded malt that expresses the style as a complete but undemanding whisky. For those who accept the Spey whiskies as being so much more refined due to the lack of peating, the 10-year-old (46% a/v), called Curiositas, will surprise with its peat reek and coastal tones that recall Islay malts. This is my favourite, but expect more unusual expressions of the Benriach as they explore their backlist of whisky going back half a century.



- Benriach 10-Year-Old** Speyside Single Malt 700mL \$76.95
- Benriach 12-Year-Old** Speyside Single Malt 700mL \$69.95
- Benriach 16-Year-Old** Speyside Single Malt 700mL \$96.95



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a taste of

France



Château Ludeman la Côte

AOC Graves Grand Vin de Bordeaux 2003

GOLD MEDAL

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

Gold Medal winner at the Paris Wine Show of 2005, this truly is an outstanding-value Bordeaux. From the Graves district, it is a single vineyard red produced and bottled at the property, a blend of 60% Cabernet Sauvignon, 35% Merlot and 5% Malbec. The bouquet is flooded with blackberry and plum aromas punctuated by cedary oak. Excellently structured, it has a rich vein of berryfruit flavours flowing through to a long, flavoursome, tannin-trimmed finish.

Domaine Jaume

La Friande Côtes du Rhône 2004

was \$19.95 now **\$16.95** 43738

Some Francophiles might pass over this delicious Côtes-du-Rhône red, blended from Grenache, Syrah and Carignan, thinking that at the price it could be disappointing, but it's basically the paperback version of a hard cover best seller - without the hefty the price tag. The most appealing aspect is its completeness, with the violet-tinged, spicy, peppery, plum/berry aromas and flavours coursing through harmoniously to the finish.

Château Lalène

Bordeaux Supérieur 2001

was \$18.95 now **\$14.95** 42125

A classically-styled Bordeaux blend, in this instance dominated by Merlot, which gives the wine a plump richness. A good dash of Cabernet provides backbone and sturdiness, giving it extra dimension and length at the finish. It has good intensity on the nose, with well-defined plum aromas supported by smoky oak. Warm-hearted on the palate, it's set off by good solid fruit flavours, a smooth texture and a lingering, buoyant finish.

Georges Duboeuf

New Generation Beaujolais 2004

was \$19.95 now **\$16.95** 42934

As distinctively styled as the bottle in which it is packaged. Made from the Gamay variety, it is a brilliant ruby colour with lovely dashes of purple. The bouquet is packed with tiers of ripe fruit aromas suggesting strawberry, raspberry and violet-like nuances. The juicy palate, dominated by fresh berryfruit characters, is wonderfully harmonious and supple. The wine has a delicious vibrancy that is hard to resist. Great value!

Pascal Jolivet

Attitude Sauvignon Blanc 2004

was \$26.95 now **\$19.95** 41090

Sauvignon lovers brought up on a diet of lively Marlborough offerings will enjoy this Loire example, which displays the same distinctive varietal characteristics, but is, stylistically, more restrained. It was made on natural yeasts, slowly fermented under controlled temperatures and given lees contact. The palate is well focused, offering generous, stylish apple, herb and spice flavours, uplifted by a beam of lemon as it cruises on to a longish finish.

Gisselbrecht

Alsace Tokay Pinot Gris 2004

was \$25.95 now **\$19.95** 41246

The greatest Pinot Gris is arguably produced in Alsace, and one of its best producers is Gisselbrecht. This Pinot Gris was traditionally vinted and matured to be expressive of its terroir. It is a ripe, glossy, yellow-gold wine with a wonderful intensity of fruit on the nose that's evocative of spice, hazelnut and musk. The palate is weighty, with lovely, slightly honeyed stonefruit flavours, balanced by a grapefruit finish. Incredible value.

a taste of

Italy



Pasqua

Night Harvest Pinot Grigio 2004

was ~~\$15.95~~ now **\$12.95** 66036

Italian wine drinkers love their Pinot Grigio because it is a particularly food-friendly wine. This one is from Italy's north eastern Veneto region. The grapes were harvested early, and in the cool of the night, to maximise balance and fruit freshness. It is a bright, clean wine with spice-accented pear and mineral notes and a hint of smoke on the nose. The palate is light bodied, with the fresh fruit flavours enhanced by nutty nuances and balanced by a lemony finish.

Santa Margherita

Prosecco di Valdobbiadene Brut NV

was ~~\$29.95~~ now **\$21.95** 62538



The ancient Prosecco variety is grown almost exclusively in Valdobbiadene, north of Venice. In earlier times, the variety stopped fermenting naturally in late autumn, leaving residual sugar that started a second ferment in spring to produce a fizzy wine. Nowadays, the process is controlled and the spumante bubbles are created via the Charmat process. The aromatic bouquet hints at stonefruit, the palate is fresh and flavoursome.



Pasqua

Lapaccio Primitivo Salento 2003

was ~~\$17.95~~ now **\$15.95** 66026

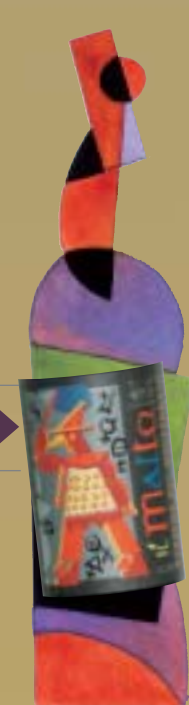
In the Puglia region, the intensely dark Primitivo is an important red variety, contributing strength and colour to blended wines, but as a varietal it is seldom seen beyond Italy. A pity, because it produces excellent, flavour-packed wines, as this example from the Salento district shows. Deeply-hued, it displays an abundance of cherry, plum and chocolate nuances on the nose. It is full-bodied, with lovely berry, plum, coffee bean flavours complemented by a long, firm finish. A steal.

Scrimaglio

Il Mato Barbera del Monferrato 2003

was ~~\$20.95~~ now **\$18.95** 68712

The Piedmontese will proudly tell you that Barolo, produced from the native Nebbiolo, is the greatest red in the world. However, their favourite wine by far, the wine they enjoy with practically every meal, is Barbera. This fine example is from top Piedmont producer, Scrimaglio. With buoyant berry/plum aromas and flavours and hints of anise and toast, the appealing palate has a supple texture and plenty of flavour on the finish.



VineTalk

VIOGNIER

While Mr. Gash was keen to fill all the extra space in the new-size wineletter with his crayoned creations, we felt that another section on what's exciting wine-wise might be a worthwhile option. Hence our Varietal Feature, devoted to having a look at the less well-known or more intriguing varieties that grab our attention.

Viognier is the classic white grape of the Northern Rhône, most well-known and revered for producing the wines from the tiny Condrieu appellation. Made in small quantities, and with a price tag that corresponds to their rarity, too few people get to sample the delights of a good Viognier. Until now. We have noticed it is becoming increasingly prevalent on our stores' shelves, as more and more local producers are seduced by its charms. Anyone who has tried a Condrieu will understand the hallmarks of Viognier, and why it is spoken of in such hushed tones by those in the know. With its heady floral/blossom scents, concentrated dried apricot/peach cream-fraîche characters, and its rich, almost oily texture, Viognier is appealing directly to a legion of drinkers overwhelmed by Sauvignon aggression or subsumed by the plethora of chardonnays on the market.

Which doesn't mean to say it's better or worse than the more recognised white varieties: it's something different, and that's half the appeal. And while you can pay into three figures for Condrieu, if you can even get your hands on any, the delight of Viognier's being transplanted to the New World is that it seems to adapt well to our climatic conditions, and winemakers are able to produce some startlingly good examples at gratifyingly affordable prices.

To give you a sample, we've selected a range of styles from a host of regions, from the exuberant Trinity Hill, (the 2004 was a Sydney Show-stopper), through to the characterful and very agreeable Sacred Hill 2005. We even managed to get across the Tasman and snare some of the magnificently opulent, viscous Yalumba Virgilius. Whether you're a long-term fan or an interested Viognier virgin, grab a few and have a go: you'll be delighted. Oh, and if you really want to reveal the myriad components of this tantalising variety, we've imported some Riedel 'O' Viognier glasses, just to make your supping that much more of an experience.

Alpha Domus
Hawkes Bay Viognier 2005

was ~~\$24.95~~ now **\$19.95** 15268

The Alpha Domus' family estate vineyard, located on the Heretaunga Plains of Hastings, enjoys free-draining, gravel-laden soils and high summer temperatures, conditions in which Viognier thrives. After pressing and settling, half of the clear juice was fermented in tank and the balance in seasoned French oak barriques using a variety of yeast strains. To increase palate weight and provide roundness, the wine was lees stirred over several months. Beautifully scented with a finely judged, elegant, spicy, apricot/peach/floral nose, it is well balanced, with a full palette of ripe fruit flavours and a mealy, creamy texture that's enhanced by superbly integrated but unobtrusive oak, finishing on a clean, citrus note.



18268	Sacred Hill Whitecliff Viognier 2005	\$13.95
29843	Yalumba Y Series South Australian Viognier 2005	\$14.95
19005	Ti Point Viognier 2005	\$16.95
43917	Georges Duboeuf Viognier 2003	\$16.95
19185	Fallen Angel South Australian Viognier 2005	\$24.95
19249	Trinity Hill Hawkes Bay Viognier 2005	\$26.95
29882	Yalumba Eden Valley Viognier 2004	\$29.95
29816	Yalumba Virgilius Viognier 2003	\$49.95
96213	Riedel O Viognier Glass	\$24.95
45377	Paul Jaboulet Les Cassines Condrieu 2004	\$66.95
48603	Rene Rostaing La Bonnette Condrieu 2000	\$115.00

10

the GLEN GARRY Top 10

february

1 Goldwater Marlborough Sauvignon Blanc 2005

was ~~\$19.95~~ now **\$16.95** 12960

A superb Savvy with well-defined varietal characters, this is packed with intense, herbal-edged passionfruit aromas. Beautifully balanced with an exuberant vitality and a lovely, fresh finish.



2 Pierre Sparr Alsace Pinot Gris 2004

was ~~\$29.95~~ now **\$24.95** 46915

This single vineyard wine has a lovely entry, with subtle stonefruit aromas and nutty nuances that flow on to the palate. Richly flavoured and nicely weighted, it's balanced by a crisp, citrus finish.



3 Tupari Marlborough Sauvignon Blanc 2005

was ~~\$28.95~~ now **\$25.95** 18550

A ripe Awatere Valley Sav dominated by tropical fruit aromas and flavours. Generous and well balanced, it has a smooth, complex mouthfeel, mineral nuances and fine, clean finish.



4 Waipara Hills Marlborough Gewürztraminer 2005

was ~~\$24.95~~ now **\$20.95** 10398

A vibrant, complex wine with fragrant aromas of spice-edged fruit and flowers followed by lively off-dry flavours. Full bodied, it possesses a silky texture and long, lingering finish.



5 Château Mont-Redon Côtes du Rhône 2003

was ~~\$24.95~~ now **\$18.95** 41410

This is a great-value, nicely-balanced Rhône red; it's rich, ripe and round, with enticing, spice-accented plum and cherry aromas and flavours enhanced by toasty oak and a supple texture.



6 Lake Chalice Marlborough Chardonnay 2005

was ~~\$18.95~~ now **\$16.95** 13396

An elegant, medium-bodied wine with a polished mouthfeel and lively butter and spice notes surrounding a core of stonefruit flavours, supported by understated oak and a clean citrus finish.



7 Te Whare Ra Marlborough Sauvignon Blanc 2005

was ~~\$23.95~~ now **\$18.95** 19149

This finely-balanced Sauvignon is dominated by ripe passionfruit, gooseberry aromas and flavours, fleshed out by a herbal undercurrent. Deliciously fresh and persistent.



8 Seresin Momo Pinot Noir 2004

was ~~\$25.95~~ now **\$19.95** 18615

A well balanced, medium-bodied Pinot displaying fragrant cherry and plum aromas. Rich and moderately complex, it is fresh and vibrant, with subtle spicy oak nuances and soft tannins.



9 Geoff Merrill Coonawarra Cabernet Sauvignon 2001

was ~~\$22.95~~ now **\$18.95** 22096

Intensely-coloured, stylish and flavoursome, with the rich currant, plum and toasty oak aromas and flavours all nicely integrated. Well balanced and structured, with a persistent finish.



10 Tyrrell's Lost Block Cabernet Sauvignon 2004

was ~~\$19.95~~ now **\$17.95** 20293

An approachable, fruit-driven red, packed with berry and plum aromas that gush onto the palate. Emphatically ripe, the wine is enhanced by subtle use of oak and a silky mouthfeel.



Top 10

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0800 106 162

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sales@glengarry.co.nz

Mail:
FreePost 139825
Glengarry Wines
PO Box 47 191
Ponsonby

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 5th March 2006
All prices inclusive of GST and are subject to change. Only available while stocks last



Register online at
www.glengarry.co.nz

GLENGARRY WINELETTER NUMBER 106 ORDER						
Code	Wine Description	Case	Unit	Price	Total Price	
february 2006						
Delivery Charges: Freight \$4.00 per case New Zealand-wide Freight FREE for orders over \$300.00				Plus Delivery Charge		
GRAND TOTAL						

Method of payment (DON'T FORGET TO FILL OUT YOUR DELIVERY DETAILS BELOW)

Please charge my credit card AMEX DINERS VISA MASTERCARD

Expires M M Y Y

Signature _____ Date _____ AMEX 4-digit code

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

Please charge my Glengarry Account Number:

Sign me up! Here are my details:

Send me the Glengarry Card

Send me the Glengarry Wineletter each month

Send me the Case Plan every month

Send me the Case Plan every 2 months

Send me the Case Plan every 3 months

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

- 65427 Everyday Drinking Pack
- 65428 Hot Off The Press Pack
- 65439 Glengarry Top10 Pack
- 65440 Mixed Case
- 65441 Value White Case
- 65442 Value Red Case
- 65443 Premium White Case
- 65444 Premium Red Case
- 65445 Friday Night Drinks Case

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

12
PACK

Case Offers

february 2006

Join up to the Glengarry Case Plan to receive a regular supply of wines stamped with our own guarantee of quality and value. Purchase online at www.glengarry.co.nz To register fill out the order form on page 15 & freefax it to 0800 106 162 or just call us on 0800 733 505



Mixed Case 65440

\$120 Case price will never exceed \$120

- 2x Deen de Bortoli Vat 9 Cabernet Sauvignon 2004
- 2x Freixenet Rosado Brut Rosé NV
- 2x Deakin Estate Sauvignon Blanc 2005
- 2x De Bortoli First Block Cabernet Merlot 2004
- 2x Backyard Sauvignon Blanc 2004
- 2x Long Flat Shiraz 2004

SAVE \$47.40



Friday Night Drinks Pack 65445

\$120

- 3x Ti Point Chardonnay 2005
- 3x Brookfields Ohiti Estate Cabernet Sauvignon 2004
- 12x Stella Artois 330mL bottles
- 1x Eta Uppercuts Lamb and Mint Potato Chips 150g
- 1x Eta Salted Peanuts 225g
- 1x Masterfoods Dip 300g

SAVE \$32.20



Value White Case 65441

\$168 Case price will never exceed \$168

- 2x Saint-Meyland Methode Traditionnelle NV
- 2x Wild South Marlborough Sauvignon Blanc 2005
- 2x Lake Chalice Marlborough Riesling 2005
- 2x Pasqua Night Harvest Pinot Grigio 2004
- 2x Sacred Hill Whitecliff Viognier 2005
- 2x Ti Point Chardonnay 2005

SAVE \$49.40



Value Red Case 65442

\$168 Case price will never exceed \$168

- 2x Deen de Bortoli Vat 9 Cabernet Sauvignon 2004
- 2x Mount Hurtle McLaren Vale GSM 2001
- 2x Château Mont-Redon Côtes du Rhône 2003
- 2x Goldwater G Block Gimblett Gravels Merlot 2004
- 2x Duboeuf New Generation Beaujolais 2004
- 2x Montes Collection Malbec 2004

SAVE \$57.40



Premium White Case 65443

\$240 Case price will never exceed \$240

- 2x Akarua Central Otago Chardonnay 2003
- 2x Champagne Drappier Carte Blanche Brut NV
- 2x Gisselbrecht Schiefferberg Alsace Riesling 2002
- 2x Goldwater Marlborough Sauvignon Blanc 2005
- 2x Nga Waka Martinborough Riesling 2002
- 2x Pierre Sparr Alsace Pinot Gris 2004

SAVE \$105.40



Premium Red Case 65444

\$240 Case price will never exceed \$240

- 2x Akarua The Gullies Central Otago Pinot Noir 2004
- 2x Domaine Bosquet des Papes Côtes du Rhône 2003
- 2x Château Ludeman la Côte AOC Graves Grand Vin de Bordeaux 2003
- 2x Geoff Merrill Coonawarra Cabernet Sauvignon 2001
- 2x Waipara Hills Marlborough Pinot Noir 2004
- 2x Seresin Momo Marlborough Pinot Noir 2004

SAVE \$89.40

