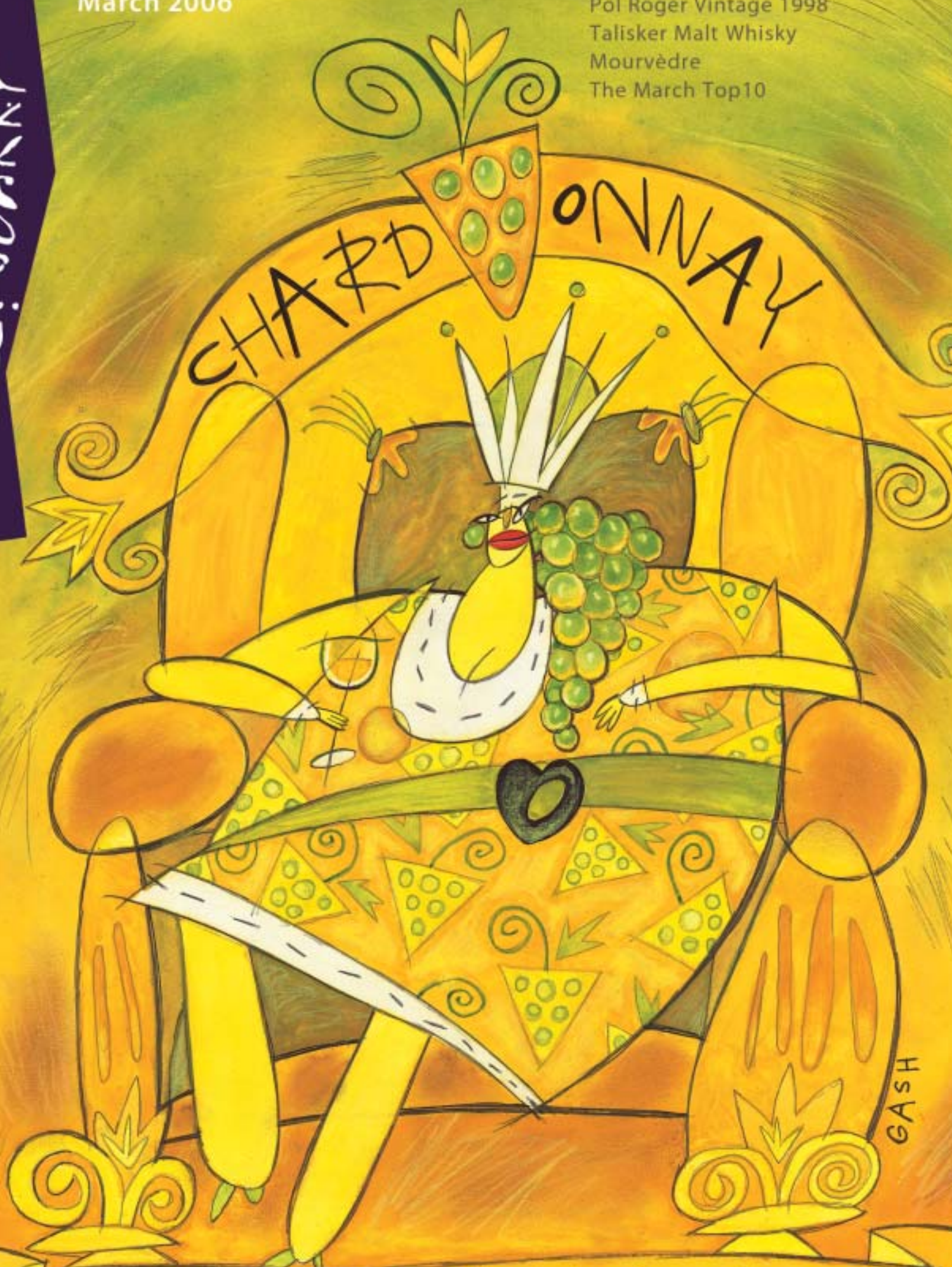


Wineletter 107

March 2006

Gisselbrecht
New Zealand Chardonnay
Pol Roger Vintage 1998
Talisker Malt Whisky
Mourvèdre
The March Top10

GLENGARRY



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It seems that there's been an explosion in competitions, shows and competitive tastings in this country over the last decade or two which, when you see that we've gone from 238 wineries in 1996 to 529 in 2006*, is quite understandable. The big plus of wine competitions is the way in which they sort through the maze of product available on our shelves to give us some idea of how one wine ranks against another; those beleaguered experts drink their way through hundreds of offerings, so that we don't have to.

The only downside is not so much sorting the wheat from the chaff, but trying to get a handle on which competition's results are the most reliable. One of the oldest and most consistent is the Royal Easter Show Wine Awards. Being independent of any liquor company sponsorship, and being devoted to New Zealand product, the RESWA arguably delivers the most trusted, most consistent and most considered results of any domestic competition.

And such characteristics - reliability, honesty and so on - are crucial; for these, and the other national competitions, have a huge effect on sales. A winery can go from obscurity to fame through one wine attaining a trophy or a gold. A cluster of medallions, and success is almost guaranteed. Until the next vintage, of course.

For wine is an amorphous beast; its milieu of unpredictable weather and shifting public opinion ensures that the awards serve another very important purpose: they track the growth and change of one of this country's most significant industries, year in, year out. The industry has gone through massive changes in a very short period of time; the awards monitor and articulate those changes.

This year, in support of innovation and the pursuit of excellence, Glengarry are proud to sponsor the Syrah Trophy at the 2006 Royal Easter Show Wine Awards. What pushed our buttons? Respect for the awards themselves, an acknowledgement of their importance to this vibrant industry and, as for Syrah, we see it as an exciting variety, with New Zealand winemakers, particularly those in Hawkes Bay, proving their ability to wrest the most profound examples of this great red grape from their dark and churning soils.

So excited are we that next month's wineletter will feature a host of local Syrah examples. And by then the competition results will be out, so you'll have that all-important benchmark upon which to base your buying decisions.

Until then, have a great month.

JAK
Jak Jakicevich

*based on Membership figures from the New Zealand Wine Institute.

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GLENGARRY





Everyday Drinking

Gunn Estate
Sauvignon Blanc 2005

was ~~\$15.95~~ now **\$13.95** 18049



I'm a big fan of cross-regional blends; they form the backbone of the Australian industry after all, and this Hawkes Bay beauty, with its Marlborough fruit, shows why it takes two, baby. The Mainland component shows up in the classic red pepper and gooseberry aromas. There is a sliver of citrus there too, to add razor appeal, while the Bay flavours show up as lusciously arranged tropical fruits. There is plenty of luxury length too, for those of you who like a bit of that. Slide a case under the seat and get full loving from your accountant. And your spouse, no doubt.

Tyrrell's Old Winery
SE Australian Cabernet Merlot 2003

was ~~\$16.95~~ now **\$12.95** 20289



The advantage of being as big as Tyrrell's is that they have the economies of scale to perform acts upon their more 'price sensitive' wines that would normally be reserved for, well, reserve styles. Under thirteen bucks and she gets a year in oak, which means that following the left jab of berry punch, you get the right hook of a structure you just don't expect at this price. And the tasty, vanillin-scented oak propels the warm river of flavour to wherever you need it most. Tasty as, with more than enough meat for the carnivores, and it all costs less than a fillet steak.

Ti Point
Marlborough Sauvignon Blanc 2005

was ~~\$19.95~~ now **\$16.95** 19019

It always seems a little cruel to file wines as wondrous as this under the 'Everyday' banner. Far from ordinary, this gem from Tracy Haslam sits in here because at \$16.95, you might be able to budget yourself a daily dose. While the reds coming off the Ti Point estate near Matakana are proving stunning, Tracy sensibly turns her sights southward for top-flight Sauvignon fruit. And that it is, with washes of lemongrass and herbaceous notes, a flick of warm hay and a vibrant, racy texture that will have you quivering for a second glass.



Kaiken
Argentine Malbec 2003

was ~~\$18.95~~ now **\$16.95** 90559

We sell avalanches of Montes' Chilean wine, so when Aurelio Montes decided to take the Three Series to Buenos Aires and nail some Malbec, we just backed the truck up. His Argentinean label, Kaiken, is so fresh the glue is still drying, and the wines are equally exuberant, vivacious and exciting. This is a juicy, plum-driven beast, with a slick slash of blackberry flavours, a hint of herbs and a softness and length to the palate, thanks to a couple of years in the bottle, that will only serve to endorse your wisdom in snaffling a couple of cases.



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Everyday Drinking

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Feature Winery

Gisselbrecht



The Gisselbrecht family firm of grapegrowers, winemakers and wine merchants has been in business in Alsace since the 17th century. In the 1600s, Alsace was affected by the twin upheavals of the Thirty Years War, that left land untended, and the Plague, which critically reduced a population dependent on manpower to run the farms and work the vineyards. After the Thirty Years War, Alsace became a French province, and in an effort to restore productivity, the Crown offered free land to anyone who was prepared to move there. This was no doubt a contributing factor that drew two Gisselbrecht brothers to relocate themselves.

The brothers settled in the province, and their descendants became farmers and vineyard owners, somehow surviving the many border squabbles, wars and changes of nationality that have haunted Alsace throughout its history. In the last 130 years alone, Alsace has changed nationality between France and Germany four times, in the process creating its colourful combination of cultures and individual wine styles.

Traditionally, many of the Alsace landowners produced wheat, fruit, dairy products and wine, and sold to merchants, but in 1936, Willy Gisselbrecht branched out into the wine trade, establishing the company that bears his name and becoming one of the first to bottle his wines, when most at the time were selling in bulk to negotiants.

The company operates from the village of Dambach-la-Ville, where the family owns around seventeen hectares of some of its best vineyards, patiently acquired over the centuries. It also owns vineyard parcels in the Grand Cru Frankstein and buys from the Grand Cru Muenchberg, as well as from selected growers in other top sites. The majority of the grapes are hand-harvested, some from difficult hill vineyards where the pickers still collect them in the traditional way, carrying the crop in baskets on their backs.

26 years after Willy launched his wine company, Alsace finally received Appellation Contrôlée (AC) status, and his son Léon did much to elevate the quality and prestige of Alsatian wines by introducing them to top restaurants and important European events. In the last decade, Léon's two sons, Phillipe and Claude, have become involved in the business as well.

Phillipe, who holds a degree in viticulture and oenology, is the winemaker and has had wide experience in other French regions, including Burgundy and Champagne. He has raised the standard of the grapes supplied by introducing a quality charter that rewards growers by paying above market rates. In return, he insists that yields are kept lower than the authorised AC limit, and that best vineyard management practises are maintained. In the winery, Phillipe uses traditional methods in combination with modern, temperature-controlled, stainless steel technology. His objective is to create quality wines with individual personality. To achieve this, he is constantly innovating and experimenting. Léon's youngest son, Claude, is in charge of marketing, and has had experience in both London and the United States.

The Gisselbrecht family is committed to premium quality, and take extraordinary measures in every step of the winemaking process to achieve it; all wines are matured in their Dambach-la-Ville cellars for at least one year before they are released. Their production is not large; most of it ends up in the top restaurants of the world, and there can be no better endorsement.

Gisselbrecht

Alsace Tokay Pinot Gris 2004

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

Within the world of French wine, those of Alsace are the easiest to understand, because they are the only ones traditionally named after the variety rather than after the village (as in Burgundy), or the property (as in Bordeaux). The wines are simply classified: the general Appellation Contrôlée covering the whole region is AC Alsace, meaning that any of the permitted grape varieties may be used. This cool fermented Pinot Gris is wonderfully aromatic. The nose offers a combination of blossom, crystallised fruit and raisin intensity, while the palate is full-bodied and particularly expressive, with ripe fruit aromas echoing the bouquet. Rich and round, it has a sweet edge balanced by a racy finish.



Gisselbrecht Frankstein

Alsace Grand Cru Pinot Gris 2002

\$38.95 41252

The appellation Grand Cru was created in 1983 to recognise that particular vineyards have consistently produced the best quality grapes. Grand Cru AC can only be applied to the four varieties, Riesling, Muscat, Gewurztraminer and (Tokay) Pinot Gris. There are only fifty Alsatian vineyards accorded Grand Cru status, and they account for less than 3% of the total production. The Frankstein vineyard is situated in the foothills outside Dambach-la-Ville. This is one of the most outstanding Pinot Gris that our panel has tasted; it is superbly balanced, with a profusion of ripe, perfumed fruit and nutty characters on the nose and palate. A full bodied wine, with a viscous quality that enhances the concentrated fruit flavours. Exceptional.



Gisselbrecht
Alsace Riesling 2004

was ~~\$23.95~~ now **\$18.95** 46947

With their superior knowledge and connections, the Gisselbrechts are able to supplement their own estate-grown grapes with those from vineyards with similar climatic and soil profiles. This cool fermented, dry Riesling has a bouquet displaying classic primary floral aromas, with a wealth of secondary spice and mineral nuances. Finely structured, graceful and elegantly balanced, the flavours suggest apple, quince and traces of muskiness, focused by a tastful streak of citrus freshness. Superb with food, this classy wine will continue to develop, and at under \$20 represents wonderful value.

Gisselbrecht
Schiefferberg Alsace Riesling 2002

was ~~\$25.95~~ now **\$21.95** 46946

Sourced from the Schiefferberg vineyard which, under the current regulations, is not classified as a Grand Cru, although the system is constantly under review and the status of this vineyard may well change in the future. Gisselbrecht has great confidence in the quality of the Riesling that this vineyard produces, and has released a wine expressive of its unique terroir. Beautifully structured with an explosive, fruit-packed bouquet of honey, cantaloupe, tangerine and spice, this elegant and captivating wine reveals layers of flavours that just keep on flowing.

Gisselbrecht
Alsace Gewürztraminer 2004

was ~~\$28.95~~ now **\$22.95** 46977

Alsatian Gewürztraminer has no rivals, and they don't come much better than this vibrant, outstanding example from Gisselbrecht; at this price, it is simply too good to pass up. Magnificently intense without being overwhelming, its charm lies in its approachability. It is a glimmering, golden-yellow wine with a bright, healthy appearance and a bouquet that resonates with rose petals, acacia, ginger and nutmeg. On the palate, it builds up vigour with a rush of pervasive, exotic flavours tempered by an all-important, lingering, citrus freshness. Wonderful.



Hot OFF THE Press

Finca Manzanos
Rioja Joven 2004

\$13.95 81028



Straightforward, uncluttered and direct, this is a refreshingly modern Spaniard from a fourth generation winemaking family. They call this wine 'cosmopolitan', and it has a certain urbane quality, its punchy fruit and sleekly modern flavour profile bringing to mind sharp suits and fast women rather than dungarees and Catalanian mules. Mostly Tempranillo, which accounts for the upfront fruit, while the artisan-like ground-up construction of the vino makes it rounded, elegant, balanced and way too smart for this piffling price tag. Wine of the month then, Alphonse.

Georges Duboeuf
New Generation Chardonnay 2003

\$17.95 42935



Another modern European take on the traditional, although unlike the Spanish offering, Georges sticks with a pronounceable variety upon which to exercise his considerable skills. Renowned for his Beaujolais, it would seem he can turn his hand to just about any grape and make something stylish and value-driven. With this fantastic easy-drinker from the south of France, the Riviera comes sliding into view after about the second glass, as your senses bask in a flood of warm, nutty, creamy characters, tipped with a delectable slip of honey. Majorly fine drinking.

Kim Crawford SP Flowers
Marlborough Sauvignon Blanc 2005

\$29.95 11758

SP... Smarty Pants? Yip, just a bit. Sounds Promising? It is, Algernon, it is. Small Parcel, actually which, rather than being an assessment of Uncle Kimbo's natural endowment, indicates the fact that this wine has a unique, distinctive character reflective of the wee bit o' dirt upon which the fruit was cultivated. Classic Marlborough nettle characters with a hint of grassy pasture, then onto a creamy, wood-influenced and very rich palate. Acid kicks in on the long finish to tempt you back to the sideboard; the whole is a crashingly good example of serious, food-style Sauvignon by one of the masters.



Wild South
Reserve Sauvignon Blanc 2005

\$19.95 11144

Put together by Christie 'very well versed in Marlborough Sauvignon' Brown, this packs some serious flavour punches and shows a level of class that sees it comfortably slug it out with the likes of Messrs Cloudy & Seresin. Searingly pungent on the nose, the penetrating spice, herbaceous and tropical elements make for a heady intro before you are launched into a rich, lush palate. Stonefruit melds with melons and the ever-present and rather spesh gooseberries. And it finishes with a citrus sliver that is truly, delightfully refreshing. Outstanding.



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NZ Chardonnay

Serious commercial planting of Chardonnay began in New Zealand in the 1970s, and there are now about 4000 hectares (second only to Sauvignon Blanc) throughout the country. It is a very adaptable variety, able to tolerate climatic conditions at either end of the spectrum, and it will grow quite happily in most soil types.

Different clones have distinct flavour profiles, but because the variety is malleable and responds well to a variety of processes, the winemaker can fashion a wide range of unoaked and oaked styles. Both can be subjected to 'Malolactic' fermentation, which converts hard malic acid to weaker lactic. This adds softness and complexity, as well as making the wine more stable. After fermentation, it can be left on the lees (dead yeasts and other post-fermentation debris) and stirred regularly to develop extra layers of flavour and textural character.

Chardonnay is one of the few white varieties to have an affinity with oak. Fermenting and ageing in oak provides complexity, and one of the benefits is that it encourages natural clarification and stabilization. Here again, the winemaker can be selective and influence the style by using either new or seasoned American or French oak barrels (with different toasting levels), or a combination, to provide different aromatic and flavour levels.

There are an almost infinite number of Chardonnay styles that the winemaker can produce to suit practically any occasion or mood; perhaps one of the greatest characteristics of Chardonnay is that it can express its origins (terroir) remarkably well. The real joy is that we get to discover them.

GISBORNE

Gisborne hasn't yet followed the fashion of other New Zealand locations, as far we know, by erecting a gigantic concrete bunch of Chardonnay. It has, however, named itself 'The Chardonnay Capital of New Zealand', which is probably fair enough, since more than half of its vineyards are planted in the variety. Gisborne got an early start with Chardonnay plantings, courtesy of the then two big players of the 1970s, Corbans and Montana.

The region is well-suited to grape growing, enjoying one of the sunniest, most reliable climates in the country. The majority of the Chardonnay vineyards are located on the alluvial coastal plains. The soils vary from site to site, the result of thousands of years of flooding, but they are fertile, productive and perfectly suited to the grape. Typically, Gisborne Chardonnays are early-maturing, appealingly fresh, drink-young wines. They are ripe, fragrant styles, exhibiting melon and pineapple aromas and flavours with dashes of citrus. Although renowned for their drink-young charm, they can, and do, age gracefully.

Secret Stone

Matawara Gisborne Chardonnay 2005

was ~~\$17.95~~ now **\$14.95** 12230

The Chardonnay grapes were selectively harvested in the cool of the night to retain optimum fruit characters. Following de-stemming, the juice was clarified and fermented with a selected yeast strain to provide structure and elegance. To add a degree of complexity, the wine was matured briefly in seasoned oak barrels. It is an attractive, glossy lemon-yellow with glints of gold around the edges, and the fragrant bouquet shows well-integrated and spice-influenced pipfruit, melon and almond, with understated oaky nuances. The palate has a flowing harmony that weaves it way through to the finish; the well-focused fruit is complemented by a suave mouthfeel and balanced by a dash of refreshing citrus at the finish.



HAWKES BAY

Hawke's Bay's winemaking credentials date back to the earliest days of European colonisation. French Catholic Marist missionaries (the order originated in Burgundy) arrived in the mid-nineteenth century and planted vines from their homeland, which probably included Chardonnay. Today, Chardonnay is one of the most important varieties grown in this, NZ's second-largest wine region. It is the country's most diverse, with more than a dozen distinct wine districts.

The soils vary considerably, ranging from fertile loams to free, gravel-laden types. The locations and meso-climates, too, are varied, encompassing stretches of coast, inland plains, sheltered valleys and hillsides. This smorgasbord of conditions provides a wonderful pallet for the winemaker, enabling Hawke's Bay Chardonnays to display a greater diversity of flavours than those of other regions. Leading winemakers take full advantage of this to produce a variety of styles that showcase the Bay's full potential. In general, its Chardonnays are ripe, powerful wines with a peachy, tropical fruit intensity, that still retain elegance and balance.

Brookfields

Marshall Bank Hawkes Bay Chardonnay 2004

was ~~\$29.95~~ now **\$24.95** 10978



This is Brookfields' top-tier Chardonnay and is made only in the best years. The Mendoza-clone Chardonnay grapes were hand harvested and fermented in new French oak barriques, lees stirred and aged for eight months. The additional bottle maturation has given the wine a healthy, gold-tinged colour, and the complex and powerful bouquet is laden with stonefruit aromas, sweet, toasty oak and whiffs of nuttiness and yeast. The palate is a delicious smorgasbord of rich, ripe-tasting flavours; the succulent peach tones are nicely complemented by a creamy texture, oatmeal nuances, hints of butterscotch and spicy oak characters, all balanced by a grapefruit freshness.

Sacred Hill

Rifleman's Hawkes Bay Chardonnay 2004

was ~~\$49.95~~ now **\$45.95** 18267

Rifleman's is Sacred Hill's keynote Chardonnay, crafted with consummate attention to detail. The Chardonnay from the outstanding 2004 vintage was selectively hand-harvested and whole bunch-pressed, using new and one-year-old French oak barriques. Fermented on indigenous yeasts, half the wine was put through malolactic fermentation, lees aged and stirred for twelve months. It is a polished, yellow-gold wine that is immediately appealing; the sophisticated bouquet exudes layers encompassing mandarin, lime, mineral and toast. The palate is richly flavoured, with marmalade characters supported by mealy butteriness and subtle spicy oak. Beautifully structured, it builds throughout the palate and finishes with a flourish.



19190	Brookfields	Bergman Hawkes Bay Chardonnay 2005	\$14.95
15396	Morton Estate	White Label Hawkes Bay Chardonnay 2004	\$15.95
18248	Sacred Hill	Barrel Fermented Hawkes Bay Chardonnay 2004	\$16.95
19004	Ti Point	Hawkes Bay Chardonnay 2005	\$16.95
12668	Eskdale	Hawkes Bay Chardonnay 2001	\$19.95
15240	Church Road	Reserve Hawkes Bay Chardonnay 2004	\$29.95

18048	Gunn Estate	Unoaked Gisborne Chardonnay 2005	\$12.95
12018	Huntaway	Reserve Gisborne Chardonnay 2004	\$16.95
11771	Kim Crawford	Briant Vineyard Gisborne Chardonnay 2005	\$26.95



Fallen Angel

Hawkes Bay Chardonnay 2004

was ~~\$25.95~~ now **\$19.95** 19183

This offering from Fallen Angel was made in Hawkes Bay from hand and machine-harvested Chardonnay taken from selected vineyards. The wine was barrel fermented in new and seasoned French oak, lees stirred and matured for ten months. It is a beautifully-crafted, straw-coloured wine with an inviting bouquet displaying, ripe tropical fruit aromas and a hint of toasty oak. Well structured and rounded, with forward, ripe, peachy fruit flavours enhanced by butterscotch nuances. The fruit flavours push right on through to a long, flavoursome finish balanced by finely-judged citrus notes. An food-friendly wine that's ready to be enjoyed now, but will develop further in the bottle.

MARLBOROUGH

Marlborough is by far New Zealand's largest wine region, with almost 10,000 hectares under vine, twenty percent of which is devoted to Chardonnay. A large portion of the Chardonnay planted is used for the production of sparkling, methode-inspired styles. Nonetheless, there is a lot flowing out of Marlborough, and quite a bit ends up in distant lands. Marlborough, unlike Hawkes Bay, has few sub-regions; most of the vineyards are located in the Wairau and Awatere Valleys, although others are forging out into the tributaries.

The one factor influencing Marlborough's Chardonnay styles to a large extent is climate. Marlborough's consistently sunny, dry weather allows the grapes to ripen slowly over a long period; but it is the diurnal variation (night temperatures can drop to below 10°C in summer) that keep acid levels high to balance and retain fresh, vibrant fruit characters. Winemakers can weave their magic and influence style by malolactic fermentation, lees stirring and oak ageing, but Marlborough Chardonnays generally display a distinct, irrepressible fruit intensity, and an almost steely freshness that is the key dimension to all the regional styles.

Wild South

Marlborough Chardonnay 2005

was ~~\$16.95~~ now **\$14.95** 11141

Wild South's first Chardonnay release bodes well for the future. The 2005 Marlborough vintage was warm and dry throughout summer, and extended well into the autumn harvest season, providing ripe, well-conditioned fruit. Post de-stemming, the juice was cold-stabilised, and fermented in stainless at low temperature to extract optimum varietal characters. To add some interest and complexity, winemaker Christie Brown lees-stirred the wine regularly, with minimal handling prior to bottling. The bouquet is delightfully uncomplicated, with citrus, peach and melon aromas shining through. The weighty palate is dominated by ripe fruit flavours that lead on to a well-judged, slightly off-dry finish.



Goldwater Roseland

Marlborough Chardonnay 2005

was ~~\$19.95~~ now **\$16.95** 12975

Bottled under screwcap, this fresh-tasting Chardonnay shows excellent fruit concentration as well as some complexity. The wine was sourced from two Wairau Valley vineyards, zealously managed to allow the fruit flavours to reach their full potential. The juice was barrel fermented in a combination of new and seasoned French barriques, and lees stirred to add weight and complexity. The wine has a concentrated bouquet that combines honeydew melon aromas with toasty oak and biscuity nuances. It has an abundance of fruit flavours enhanced by a hint of butterscotch smoothness and understated oak influences, uplifted by a lime-accented finish.



Fairhall Downs

Marlborough Chardonnay 2003

was ~~\$19.95~~ now **\$16.95** 12776

Ken and Jill Small, escapees from Southland, started in Marlborough as contract growers in 1982, and launched their own label in 1994. Their estate-grown wines have earned high accolades both domestically and internationally. Previous vintages of this Chardonnay have won gold medals in all three major domestic wine competitions. This latest release, from the family estates in Marlborough, has been impeccably produced. Stylishly made to showcase the fruit, the nose shows lifted stone-fruit and green melon aromas complemented by a hint of oak. The enticing palate has a flavoursome entry that develops and displays nutty nuances and a smooth easy mouthfeel, balanced by a mineral, citrus finish.



Saint Clair Omaka Reserve

Marlborough Chardonnay 2004

was ~~\$29.95~~ now **\$25.95** 18303

Named after the original property of James Sinclair, a pioneer settler in Marlborough and founder of Blenheim. Descendant and owner, Neal Sinclair, started growing grapes in 1978, and the family has extensive vineyard holdings in Marlborough. The first wines were released in 1994, and have since enjoyed outstanding competition results, with Omaka Reserve Chardonnays amassing an impressive show record. The wine was barrel fermented in American oak and aged on lees for nine months. It has complex, peachy aromas supported by spicy vanillin oak. Medium to full-bodied, it develops with every sip, the ripe fruit flavours underscored by nutty nuances, integrated oak and creamy, citrus finish.



13392	Lake Chalice	Unoaked Marlborough Chardonnay 2005	\$14.95
13396	Lake Chalice	Marlborough Chardonnay 2005	\$16.95
18302	Saint Clair	Unoaked Marlborough Chardonnay 2005	\$16.95

13113	Jackson Estate	Marlborough Chardonnay 2004	\$16.95
11762	Kim Crawford	Marlborough Unoaked Chardonnay 2005	\$16.95
13317	Lake Chalice	Platinum Marlborough Chardonnay 2004	\$25.95

NZ Chardonnay

MARTINBOROUGH

The Martinborough wine region is a classic case of small being beautiful. Chardonnay plantings account for approximately 16% of the total 800 hectares under vine (second only to Pinot Noir with 42%). There are over forty wineries in Martinborough; what it does best is produce distinctive, classy, boutique wines. Like Burgundy, which it resembles in many ways, Martinborough earned its reputation for superlative, Pinot Noir-based reds. Not surprisingly, Chardonnay is also very much at home in the region.

The climate is similar to Marlborough's, with the cool nights preserving Chardonnay's fresh, vibrant characters. Spring can be cold and windy, with the danger of frost helping to reduce cropping levels. Late summer and autumn, however, tend to be drier than Hawke's Bay, encouraging full ripeness and good acid balance. The soils vary from site to site, and include free-draining, silty loams, shallow clays and gravel river terraces. The individual meso-climates and soil types of each vineyard provide an exciting choice for winemakers, who can make single vineyard wines to express the terroir, or blend from several vineyards. Martinborough's Chardonnays are distinguished by their well-defined varietal character, elegant structure, balance, purity and fresh, clean finish.



G Nga Waka Martinborough Chardonnay 2004

was \$23.95 now **\$19.95** 15798

The unpredictable nature of New Zealand's climate was very much to the fore in the 2003-04 Martinborough growing season. In February, unseasonable weather seriously threatened the vintage. But by harvest time, the weather had improved to deliver a later than normal vintage. The hand-harvested Chardonnay was fermented entirely in French oak barriques, with 40% put through malolactic fermentation. The full complement was less aged and stirred for 12 months. A fresh, lemon-yellow wine with a fragrant bouquet embellished with aromas of stonefruit supported by subtle toasty oak. The palate is fresh and well balanced, with integrated peachy oak characters enhanced by mealy smoothness.

Martinborough Vineyard

Martinborough Chardonnay 2004

was \$38.95 now **\$35.95** 13711

Martinborough Vineyard, acclaimed as one of our finest Pinot Noir producers, also makes very distinguished Chardonnays. At the 1989 Air NZ Wine Awards, it won the trophy for Champion Chardonnay, plus trophies for Pinot Noir, Riesling and Müller Thurgau, underscoring the commitment to quality that is the hallmark of this winery. The hand-harvested Chardonnay was given the full works: whole bunch pressed, fermented in French oak barriques using indigenous yeasts, 85% malolactic fermentation and lees-aged and stirred for 12 months. The primary character is its lovely, integrated balance. The nose and palate are beautifully focused, with the layers of fruit, yeasty, oaky nuances and creamy tones finely balanced by a smack of citrus.



16761 Palliser Estate Martinborough Chardonnay 2004 \$28.95
15796 Nga Waka Home Block Martinborough Chardonnay 2003 \$29.95

WAIHEKE

Waiheke Island, sunbathing in the Hauraki Gulf, is only a short ferry ride from downtown Auckland, but it could be in another country entirely. The pace is relaxed and unhurried, and it has become a refuge from the stress of Auckland. But paradise has its price, and prices in Waiheke do not come cheap. The hilly vineyard land is expensive and difficult to manage, but is well-suited to viticulture. The island is drier and warmer than the Auckland mainland (2-3°C higher) during the crucial ripening period.

The soils are a yellow clay type, with lower layers of broken rock that assist drainage. Drainage, however, is not a problem, because many of the vineyards are located on hillside sites. The vineyards are low-yielding, and enjoy quite different meso-climates, depending on their exposure. The styles from Waiheke Island are particularly expressive of their individual terroir. They can be full and weighty, with tropical fruit flavours and rounded finishes, or racier in character, but always displaying ripeness.



Stony Batter

Road Works Waiheke Island Chardonnay 2004

was \$34.95 now **\$29.95** 13519

Viticulture is riddled with hazards; the usual suspects are inclement weather and voracious birds, but there was nothing in the viticulturist's handbook to prepare Stony Batter for what happened prior to harvest. Whole bunches of Chardonnay started to disappear from the vineyard, the culprit a huge wild boar with a passion for Chardonnay. Fortunately, the discerning swine was thwarted, because this is a delicious, bottle-matured wine. It has an elegantly focused bouquet with nicely-accented toasty oak, stonefruit and citrus characters. The palate combines tropical fruit flavours, mealy and toasty oak nuances in a harmonious package that is balanced by a fresh, lemon finish. Perfect accompaniment to pork fillet.

12976 Goldwater Zell Waiheke Island Chardonnay 2004 \$26.95

Riedel for Chardonnay

Oaked

96215 Riedel O Chardonnay
95847 Riedel Vinum Montrachet
95810 Riedel Sommeliers Montrachet

'The finest glasses for both technical and hedonistic purposes are those made by Riedel. The effect of these glasses on fine wine is profound. I cannot emphasize enough what a difference they make.'

Robert Parker, The Wine Advocate



Riedel O Chardonnay

Riedel Vinum Montrachet



Fearless Buys

CENTRAL OTAGO

Central Otago has the distinction of being the world's most southerly wine region, and it is possibly the most beautiful as well. It is New Zealand's highest, climbing from 200 to 400 metres above sea level, and the only wine district with a continental climate. The region sits on the 45th parallel, making it marginal for viticulture, and though Central has cold, snowy winters, it enjoys New Zealand's hottest summers, regularly recording temperatures well above thirty degrees.

The selection of vineyard site is thus paramount; but it is the dry, cool autumn weather, and the difference between day and night temperatures during the ripening season that is its biggest asset. The vineyards, like those of Hawke's Bay, are widely distributed throughout the region. Each sub-region and individual site has different soil types, varying from schist to gravels, light sand and silty clay loam. This myriad of conditions produces Chardonnays displaying varying degrees of fruit intensity and significant vintage differences. In common, the Chardonnays have appealing mineral, flinty characters reminiscent of Chablis.

Rockburn

Central Otago Chardonnay 2003

was ~~\$22.95~~ now **\$19.95** 12315

The grapes are from the low-yielding Lowburn (82%) and Gibbston vineyards. The 2003 season provided a typical Central Otago hot, dry summer, with periods of low rain followed by a long, slow ripening autumn that allowed the Chardonnay to develop intense fruit characters. The wine was predominately fermented in tank to retain fruit intensity. A portion (about 13%) was fermented in a combination of new (50%) and seasoned oak barriques, with a quarter of the wine put through malolactic to add weight and complexity. Somewhat Chablis-like, the wine is characterised by fresh apple and tropical fruit aromas and flavours that persist throughout. It develops on the palate, with the fruit supported by subtle oak and a creamy texture.



10167 Akarua Central Otago Chardonnay 2003 \$19.95

Unoaked			
\$24.95	96213	Riedel O Viognier-Chardonnay	\$24.95
\$49.00	95834	Riedel Vinum Chablis	\$45.00
et \$99.00	95809	Riedel Sommeliers Chablis	\$99.00



Riedel O Viognier-Chardonnay

Riedel Vinum Chablis

Riedel Sommeliers Chablis

Riedel Sommeliers Montrachet



Tyrrell's Moore's Creek
South Eastern Australia Shiraz 2003

was ~~\$13.95~~ now **\$9.95** 20238

A gentle giant, this, delivering huge amounts of flavour and finesse for minimal outlay. The 14.5% alcohol is an indicator of how ripe the fruit is, and goes some way to explaining just how fleshy, chewy and all encompassing the flavours are on the palate. Ageing in large, older oak casks keeps it all together without taking anything away, ensuring that things never get 'blowsy' or 'flaccid.' Indeed you wouldn't direct such epithets at an Australian if you knew what was good for you, and this is so good for you that you may well find GPs prescribing it to ward off the flu. At less than a tenner, stock on up, bud.

Torea Oystercatcher

Marlborough Unoaked Chardonnay 2004

was ~~\$18.95~~ now **\$9.95** 12784

Funny birds them oystercatchers. You seen them? They dig deep at low tide, balanced precariously on one spindly limb, in the hope of getting something to Kilpatrick or Florentine for the wife and kids. This similarly cheeky offering is as fresh as an ocean breeze, without a limb of oak to disturb the balance. The fruit is citrus and stonefruit, with a wash of warm flavours delineated by gentle acidity and a mineral note, making it a brilliant partner to seafood. Flavoursome and with plenty of weight, it's a gem at this price, so a couple of cases will do nicely, foreshore (!).



Arcadia
Brut Non-Vintage

was ~~\$26.95~~ now **\$19.95** 11152

As we all know from our years of classic education, Arcadia is the ultimate rustic idyll, and this Central Otago wine indeed brings some of the broad skies and slower pace of its birthplace to our bustling urban existence. It is serious product, this; 55% Pinot Noir and 45% Chardonnay, blended and processed in the true Champagne manner, with the whole thing aged on lees for a phenomenal three years. The warm citrus and stonefruit tones come from the primo fruit, while a solid core of breadly yeastiness results from the ageing. Creamy, dreamy and without a hair out of place, this is balanced, poised and elegant. And at under \$20, it's a steal.



What's On



Gifts

March 2006

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

Tuesday 7th March

Penfolds New Releases Tasting
Tasting the entire new Penfolds Bin Range
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St

Wednesday 8th March

Te Mata New Release Tasting with Nicholas Buck
Nine new wines, including Awatea and Coleraine 2004
6:30pm Glengarry Thorndon, 232 Thorndon Quay
Cost: \$20

Bookings: 04 472 7051 or philr@glengarry.co.nz

Monday 13th March

Gisselbrecht Tasting: Auckland
7:00pm Glengarry Herne Bay, 54 Jervois Road
Cost: \$15

Tuesday 14th March

Glengarry Malt Whisky Tasting Club
This month: Talisker
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$15

Saturday 18th March

The Westmere Primary School Little Day Out
Food, Wine and Fun Festival

Saturday 18th March

Royal Easter Show Wine Awards Dinner 2006
6:30pm Logan Campbell Centre
Cost: \$160

Bookings: 0800 733 505 or sales@glengarry.co.nz

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 dinner will feature food prepared by emerging star-chef Gordon Sutherland. The exciting 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: Auckland
Hosted by Benjamin Laroche
7:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Bookings: 0800 733 505 or sales@glengarry.co.nz

Tuesday 21st March

Domaine Laroche Chablis Dinner: Wellington
Hosted by Benjamin Laroche
6:00pm Arbitrageur Wine Room, 125 Featherston St
Bookings: Phone Clay on 04 499 5530

Sunday 26th March

Mt Eden Wine, Food and Fun Festival

Monday 27th March

d'Arenberg Dinner with d'Arry Osborn
7:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Bookings: 0800 733 505 or sales@glengarry.co.nz
Limited to 30 people

A wine and food event with one of the living icons of the Australian Wine Industry.

Tuesday 28th March

Gisselbrecht Tasting: Wellington
6:30pm Glengarry Thorndon, 232 Thorndon Quay
Cost: \$15

Tuesday 4th April

Kilikanoon Tasting
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$20

After Dinner Gift Pack 65448

\$74.95

Quinta de la Rosa Tawny Port
Dida's Kitchen Ginger, Almond & Brazil Nut Biscotti
Cuba Rhum Italian Chocolates
Dida's Plunger Coffee

Ideally constructed for maximum pleasure and perfect for a Sunday night, in the ad break between CSI and Criminal Intent. A seductively swish bottle of tawny port from one of the smallest, and best, Portuguese family vintners, our very own Dida's high-impact, richly generous plunger coffee, which comes alive with a biscotti plunged into its surging depths and then, for the ultra-hit, some sumptuous Italian choccies. Yum.



On the Hop

Coopers
Pale Ale 375mL

6-Pack **\$12.95** 91546

This small-production brewski has always had a huge following in NZ; not only are Coopers' beers artfully made (along Middle Ages brewing lines, as it happens), this baby, in particular, is appealingly different. Malt, hops, sugar, water and 90-year-old yeast; and that's it. Nothing injected, induced or introduced other than what's needed to make a bleeding great beer. It's fruity and sturdy, with plenty of push; a rich yet cleansing concoction that, while traditionally made, seems perfectly suited to the modern palate and the current clutch of Asian/Indian-inspired cuisines which are all the raj. Preservative free and pure as the driven, with a legendary cloudiness that reassuringly says, 'handmade.'



91540 Coopers Sparkling Ale 375mL
91542 Coopers Best Extra Stout 375mL

6-Pack \$12.95
6-Pack \$12.95



Champagne

Pol Roger Vintage Brut 1998

was ~~\$104.00~~ now **\$89.95** 48202

If a Champagne House believes that the fruit from one particular year shows a character and quality worth articulating, they will 'declare' the vintage and release a wine from that year. A Vintage Champagne isn't necessarily better than a Non-Vintage; it is a different expression of the vineyards and the terroir from which the fruit is sourced. While a Non-Vintage wine is consistent from year to year, made possible by blending wines from various years in order to achieve the distinctive House style, Vintage says, 'check me out'. It demands attention.

Pol Roger are renowned more than most for their vintage wines; having declared just over 40 vintages in the last 110 years, they could hardly be accused of rashness. 1998 was a challenging vintage (i.e. much swearing, sighing and mopping of brows with tricolour hankies), but it was sure worth the pain. In blind line-ups of the year, Pol consistently reduces the competition to tears, for it is indeed an outstanding wine. With its spring flowers and toasted brioche nose, its lashings of full, ripe fruit all neatly balanced with a slip of citrus, it is intense, rich and generous, wonderfully balanced and exquisitely structured. Pol vintage wines cellar well for decades; grab a couple of bottles or more, because you will want to satisfy your curiosity right away and then watch it blossom.

48210	Pol Roger	Brut Réserve Non-Vintage	\$64.95
48200	Pol Roger	Cuvée Rich Non-Vintage	\$69.95
48208	Pol Roger	Brut Rosé Vintage 1998	\$99.95
48219	Pol Roger	Cuvée Sir Winston Churchill 1995	\$199.95



single

malts

Murray the Malt

Talisker 10-Year-Old Single Malt 750mL

was ~~\$95.95~~ now **\$89.95** 93739

As far west as you can go is the Talisker distillery, built on the west coast of Skye; this is a classic single malt. As you first nose, it is the seascape that dominates the senses. As with the Islay malts, the key note is the iodine layered with smokey peat - suffused with the weight of the seaweed that is found on this lonely west coast. Later, it becomes smokier and heavier on the nose and smokier to taste. At 46%, a drop of water is advised if you wish to get the full complexity of the nose. This is a very satisfying, pale gold liquid that slips down singing hymns, with its balanced feel in the mouth producing a sweetness that becomes salty and dry as you sip it. Sparky and bracing, especially at the sides of the mouth, smooth, mouthfilling and full bodied. This has been one of the base malts for many blends, but reaches its peak as a single malt with a drop of good water to ease the spirit. Highly recommended as a whisky to have around for a dram after dinner.



7 FOR 6

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

MAKE YOUR OWN 7 FOR 6 COMBO FROM THESE 3 WINES

Sileni Cellar Selection Sauvignon Blanc 2005

Well crafted and made for early enjoyment, this 2005 Marlborough Sauvignon was cool fermented to express the distinctive varietal characters typical of the region. It has a ripely-scented bouquet that is dominated by gooseberry and tropical fruit characters, while the palate is nicely focused and built on buoyant, juicy fruit enhanced by hints of herb and balanced by a fresh, lively, lime-accented finish.



Sileni Cellar Selection Chardonnay 2004

Blended from Hawkes Bay and Gisborne grapes and partially fermented in oak barrels, a portion of the blend was also put through a malolactic fermentation to give it greater dimension. An attractive, straw-coloured Chardonnay that shows well-defined rock melon and peach aromas on the nose. The ripe fruit flavours are well integrated with subtle oak nuances, enhanced by a smooth texture and balanced by a fine, citrus finish.



Sileni Cellar Selection Merlot 2004

From the company's Hawkes Bay estates, this is fruit-driven Merlot (with small portions of Malbec in the blend) that's ready to be enjoyed. Traditionally fermented, the wine was allocated a short maturation period in seasoned French and American oak. It displays ripe plum and berry aromas, while the palate is medium bodied, well integrated and displays spicy plum flavours, complemented by a smooth texture and an easy finish.



SINGLE BOTTLE PRICE **\$18.95**
normal retail \$21.95

OR BUY 7 for 6

equates to only **\$16.24**

a taste of

France

G Georges Duboeuf
New Generation Red 2003

was \$17.95 now **\$15.95** 43901

Like its white stable-mate, this red Syrah-Merlot blend is also distinctively packaged. It is an immediately attractive wine, with a rich, ruby colour rimmed by glints of purple. The first whiff reveals ripe plum/berry aromas leading on to peppercorns and subtle spicy notes. Full bodied, it's packed with fruit, lovely spicy nuances and complemented by a silky-smooth texture and long, lingering finish.



We have long imported and disseminated, to a public thirsty for something different, a plethora of great French wines. These wines have been peppered through our various publications, and always sold phenomenally well; it seemed only sensible, then, to bring them all together each month under a common banner, these uncommon wines, so those of you who know what you like will know where to look. This month, and as it shall be for the months to follow, we have picked a few plums from our Gallic tree, showing off the various regions, a range of very reasonable prices and a few stylistic differences for good measure.

Paul Jaboulet
Les Traverses Côtes du Ventoux 2003

was \$19.95 now **\$14.95** 45344

This red from the Ventoux appellation is a blend of Grenache, Cinsault, Mourvèdre and Syrah, which has been traditionally vinified and matured in oak barrels. A deep, ruby-red wine with an exotic bouquet displaying spicy red currant aromas with mint and oak nuances in the background. The palate gives full rein to the fruit flavours and is enhanced by a supple texture and a fine, tannin finish. Drinking well now, it is absolutely superb value.



Laroche
Merlot 2003

was \$19.95 now **\$16.95** 48523

Produced from vineyards in Languedoc-Roussillon, this is a beautifully-crafted wine. Fermented in stainless steel and put through a full malolactic conversion, 20% was matured in French and American oak for six months, with the balance in tanks. The bright, youthful nose offers integrated black cherry, plum and subtle oak aromas that pour onto the palate. Generously ripe with spicy hints, it is supple, elegantly structured and long in flavour.



Georges Duboeuf
New Generation White 2003

was \$17.95 now **\$15.95** 43900

This range from the house of Georges Duboeuf offers us some beautifully-made and superbly-priced wines. As well as being innovatively styled, this 60-40, Chardonnay-Sauvignon Blanc blend is also distinctively packaged in a silkscreened bottle ablaze with a profusion of wild flowers. Artfully structured, with well-defined fruit aromas and flavours supported by subtle oak influences and a supple, elegant mouthfeel.



Château Malvat
AOC Fronsac 2003

was \$25.95 now **\$19.95** 41800

Good French wine doesn't have to cost a fortune, as this château-bottled Bordeaux red from the Fronsac region aptly demonstrates. Malvat is a boutique producer employing traditional Bordeaux methods of vinification and maturation. The bouquet displays plum, berry and cinnamon aromas and subtle cedary notes. The harmonious palate possesses well-defined fruit, a supple texture and fine finish. Superb Value.



The World-Famous French Resistance

ALL THOSE UPSTART WINEMAKERS IN THE REST OF THE WORLD TRYING TO TAKE THE NAME OF 'CHAMPAGNE' IN VAIN TO USE ON THEIR INFERIOR PRODUCTS... QUELLE CHEEK!

AND THEY THINK THEY CAN GET AROUND IT BY USING THE WORDS 'METHODE CHAMPENOISE' INSTEAD, LES COCHONS! I WONDER IF WE WILL EVER BE ABLE TO OVERCOME THIS GROSS INJUSTICE BEING INFLICTED UPON THE PEOPLE OF FRANCE

BUT WHAT AM I SAYING! EVERYBODY KNOWS THAT NO ONE ELSE HAS THE RIGHT TO MAKE WINE!



CASH

a taste of

Italy

Cecchi

Chianti DOCG 2004

was ~~\$18.95~~ now **\$16.95** 62429

Italian wines with the DOCG classification must conform to rules regarding varieties, yields and methods of vinification, and must be tasted by a special panel before being granted DOCG status. This is from the heart of the Chianti zone, a blend of the Tuscan natives Sangiovese and Canaiolo. With aromas of violets, roses, mushroom and toasty oak, the palate shows good fruit intensity; hints of liquorice wind around a supple core and the firm finish lingers on.

Pasqua Terre del Sole

1.5 LITRE Montepulciano d'Abruzzo 2004

was ~~\$19.95~~ now **\$16.95** 62462

The Montepulciano variety (not to be confused with the Tuscan town of the same name) is, after Sangiovese, the most widely planted Italian variety, but it is in the Abruzzo region that it reaches its zenith. This fine example is a deep, ruby-coloured wine with nicely defined cherry aromas and flavours. Smartly structured, it has a juicy mouthfeel and fine finish. Marvellous value, particularly as it comes in a 1.5 Litre magnum.

Scrimaglio

No Wood Barbera d'Asti 2003

was ~~\$21.95~~ now **\$18.95** 68714

Barbera is widely grown throughout Italy, but at its best in the north-west province of Piedmont, which enjoys a relatively cool climate that allows the Barbera to develop to its full potential. This wine is from the vineyards around the hilly communes of Nizza Monferrato and Agliano in the DOC zone of Asti. It is a fruit-driven style with lovely upfront cherry aromas. The palate is deliciously-balanced, with excellent, juicy fruit characters and a longish finish.

Santa Margherita

Valdadige Pinot Grigio 2004

was ~~\$24.95~~ now **\$22.95** 62541

The pinkish-coloured Pinot Grigio (Pinot Gris) is particularly well-suited to the cool climate of the South Tyrolean region in north-east Italy. It is in the valley of the Adige River (Valdadige) that some of Italy's finest aromatic, cool-climate wines are grown. This stylish, subtle wine has a distinct, spicy, varietal bouquet. The palate is nicely weighted, with subtle fruit and spice nuances weaving right through to the finish.

Vinetaik

MOURVÈDRE

'Mourvèdre is an unusual variety (in the New World) and is quite misunderstood by the public in general and the wine trade in particular.' So said Dean Hewitson, of star winery Hewitson, in a recent missive, one which prompted us to cover off this worthwhile grape in our Vinetaik section.

Almost certainly Spanish in origin - Murviedro is a town near Valencia - and often known as Mataro down these parts, this is a late-ripening, small, sweet and thick-skinned grape that loves the hot weather; hence its prevalence in southern France, the Barossa and California (and its absence from the steppes of Siberia). When treated well and grown from good stock, the little grape produces big-hearted wines, ones that can be alcoholic, reasonably tannic in their youth and quite commonly gamey in flavour. Yes, as you smart ones have guessed, it is not unlike Syrah in certain ways; its popularity in Provence, and now southern France in general (by law it forms 50% of a Bandol blend), shows that it suits similar sites to the mighty Shiraz and, indeed, blends rather well with both it and Grenache. A 'GSM' blend, then, is becoming increasingly popular in Australia and parts of the United States, and we seem to be taking to its charms here, too.

So what's it like? Blackberry-scented and flavoured, usually, with that slight earthy savouriness that Euro wines have in spades. Notes of chocolate & cocoa are common, and they complement the dark fruits to perfection. Sturdy and robust are words often used, along with rich and generous, the naturally high alcohol content adding heat and weight in many instances.

It's a great match for char-grilled meats, will get down comfortably with a spicy pasta or pizza and can be drunk on its own of an afternoon or evening, should the need arise. We have a range on the floor this month from the areas where Mourvèdre does best and, while each wine has a charm of its own and an individualism that would have us suggest, 'try them all!', the man of the pen and the secateurs, Mr Hewitson, has produced a phenomenally distinctive wine that is so extraordinary, we strongly recommend you get some on board and see for yourself. Listed in the world's greatest restaurants, and used as a global benchmark for the potential that the variety can reach, his dry-grown Old Garden wine is spectacular. Come on, it must be time for a new hobby...

Fallen Angel

Barossa Mourvèdre 2004

was ~~\$34.95~~ now **\$31.95** 19186

Stonyridge was one of the first wineries established on Waiheke Island, and its wines (particularly the celebrated Larose) are internationally lauded. The Fallen Angel label is the latest example of Stephen White's pioneering spirit. Whereas Stonyridge wines are estate-grown, Fallen Angel's wines originate from other regions. Stonyridge has created joint ventures with leading winemakers from around the world to source wines that are expressive of the variety and its origins. This dark, inky Barossa Mourvèdre has a complex, well integrated bouquet laden with plum, berry, nutmeg and liquorice aromas. The full-bodied palate displays tiers of fruit and spice flavours and is enhanced by a supple texture and a persistent, full-flavoured finish.

42755	Domaines Bunan Bandol Mas de la Rouvière 2002	\$28.95
42760	Domaines Bunan Bandol Moulin des Costes 2002	\$29.95
36618	Bonny Doon Heart of Darkness Mourvèdre 2001	\$29.95
20758	d'Arenberg Twenty-eight Road Mourvèdre 2001	\$39.95
21772	Hewitson Old Garden Barossa Valley Mourvèdre 2003	\$44.95

10

the GLEN GARRY Top 10

march

1 Brookfields Marlborough Sauvignon Blanc 2005

was ~~\$19.95~~ now **\$16.95** 10977

A classically styled Marlborough Sauvignon from Wairau Valley's Summer House vineyard. Lovely tropical fruit aromas and flavours, loads of regional vitality and a refreshing finish.



2 Sacred Hill Whitecliff Viognier 2005

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

Beautifully aromatic and delightfully ripe, with fleshy stonefruit aromas and flavours enhanced by a zesty citrus edge, a weighty mouthfeel and long finish. Well priced.



3 Domaine Laroche Chablis 2004

was ~~\$36.95~~ now **\$29.95** 48519

This was fermented in stainless steel tanks and put through a malolactic conversion. It displays apple, pear and spice aromas and flavours, a rich, buttery texture and a lively finish.



4 Gros Frère & Soeur Bourgogne Hautes Côtes de Nuits 2003

was ~~\$35.95~~ now **\$26.95** 41005

This harmonious, French Pinot Noir has ripe black cherry and berryfruit flavours, supported by spicy notes and toasty oak, enhanced by a smooth texture and a long, flavoursome finish.



5 Bonny Doon Ca' del Solo Big House Red 2003

was ~~\$21.95~~ now **\$19.95** 36623

Well balanced, stylish blend from an eclectic selection of red varieties. Engaging spicy berry flavours are complemented by subtle nuances, the finish long and generously flavoured.



6 Hanging Rock Gralaine Merlot 2001

was ~~\$27.95~~ now **\$21.95** 21709

A richly flavoured Victorian Merlot with layers of plum, blackberry, vanilla and coffee notes. Round, fleshy and ripe, it is deftly balanced by a zip of tannin at the finish.



7 Kaesler Stonehorse Barossa Valley Grenache Shiraz Mourvèdre 2004

was ~~\$23.95~~ now **\$18.95** 22246

Rich with tangy blackberry, plum and cherry flavours that keep on bouncing along throughout the long finish. It has the structure and weight to suggest it will improve with age.



8 Mt Difficulty Central Otago Pinot Noir 2004

was ~~\$44.95~~ now **\$34.95** 14942

Focused on a beam of ripe berryfruit aromas and flavours, this Pinot is both balanced and concentrated, with a fleshy mouthfeel, an easy texture and refined, stylish finish.



9 Nevis Bluff Central Otago Pinot Gris 2005

was ~~\$34.95~~ now **\$28.95** 15752

This has a lovely, almost perfumed nose exuding spicy pear aromas that cascade on to the lushly structured palate. Wonderfully ripe and nicely balanced, it finishes on fresh, clean note.



10 Sacred Hill Marlborough Vineyards Marlborough Sauvignon Blanc 2005

was ~~\$19.95~~ now **\$16.95** 18266

Bright and zingy, with green melon and guava aromas and flavours that become more pronounced on the palate. Packed with varietal characters, it finishes on a fresh, citrus note.



THE MARCH TOP10 PACK 65455
1 BOTTLE OF EACH WINE FOR \$210
save \$73.50 off retail

PACK 12

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march 2006

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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 65456

\$120

Case price will never exceed \$120

- 2x Sacred Hill Whitecliff Viognier 2005
- 2x Tyrrell's Moore's Creek Shiraz 2003
- 2x Torea Oystercatcher Unoaked Chardonnay 2004
- 2x Deakin Estate Sauvignon Blanc 2005
- 2x Seppelt Great Western Brut Reserve NV
- 2x Tyrrell's Cabernet Merlot 2003

SAVE \$61.40

Friday Night Drinks Pack 65461

\$120

- 3x Tyrrell's Cabernet Merlot 2003
- 3x Ti Point Marlborough Sauvignon Blanc 2005
- 12x Stella Artois 330mL bottles
- 1x Eta Uppercuts Honey Soy Chicken Potato Chips 150g
- 1x Eta Salted Peanuts 225g
- 1x Masterfoods Dip 300g

SAVE \$26.20

Value White Case 65457

\$168

Case price will never exceed \$168

- 2x Ti Point Marlborough Sauvignon Blanc 2005
- 2x Gunn Estate Unoaked Gisborne Chardonnay 2004
- 2x Sacred Hill Marlborough Sauvignon Blanc 2005
- 2x Duboeuf New Generation White 2003
- 2x Gunn Estate Sauvignon Blanc 2005
- 2x Sacred Hill Whitecliff Viognier 2005

SAVE \$45.40

Value Red Case 65458

\$165

Case price will never exceed \$168

- 2x Cave de Rasteau Les Viguiers Côtes du Rhône 2004
- 2x Pasqua Terre del Sole Montepulciano d'Abruzzo 2004 1.5 Litre
- 2x Finca Manzanos Rioja Joven 2004
- 2x Kaiken Argentine Malbec 2003
- 2x Kaesler Stonehorse Barossa Valley GSM 2004
- 2x Tyrrell's Moore's Creek Shiraz 2003

SAVE \$64.40

Premium White Case 65459

\$230

Case price will never exceed \$240

- 2x Gisselbrecht Alsace Tokay Pinot Gris 2004
- 2x Wild South Marlborough Reserve Sauvignon Blanc 2005
- 2x Fairhall Downs Marlborough Chardonnay 2003
- 2x Goldwater Marlborough Sauvignon Blanc 2005
- 2x Fallen Angel Hawkes Bay Chardonnay 2004
- 2x Nevis Bluff Central Otago Pinot Gris 2005

SAVE \$73.40

Premium Red Case 65460

\$240

Case price will never exceed \$240

- 2x Cave de Rasteau Les Viguiers Côtes du Rhône 2003
- 2x Gros Frère & Soeur Bourgogne Hautes Côtes de Nuits 2003
- 2x Bonny Doon Ca' del Sole Big House Red 2003
- 2x Kaesler Stonehorse Barossa Valley GSM 2004
- 2x Fallen Angel Barossa Mourvèdre 2004
- 2x Château Malvat AOC Fronsac 2003

SAVE \$87.40