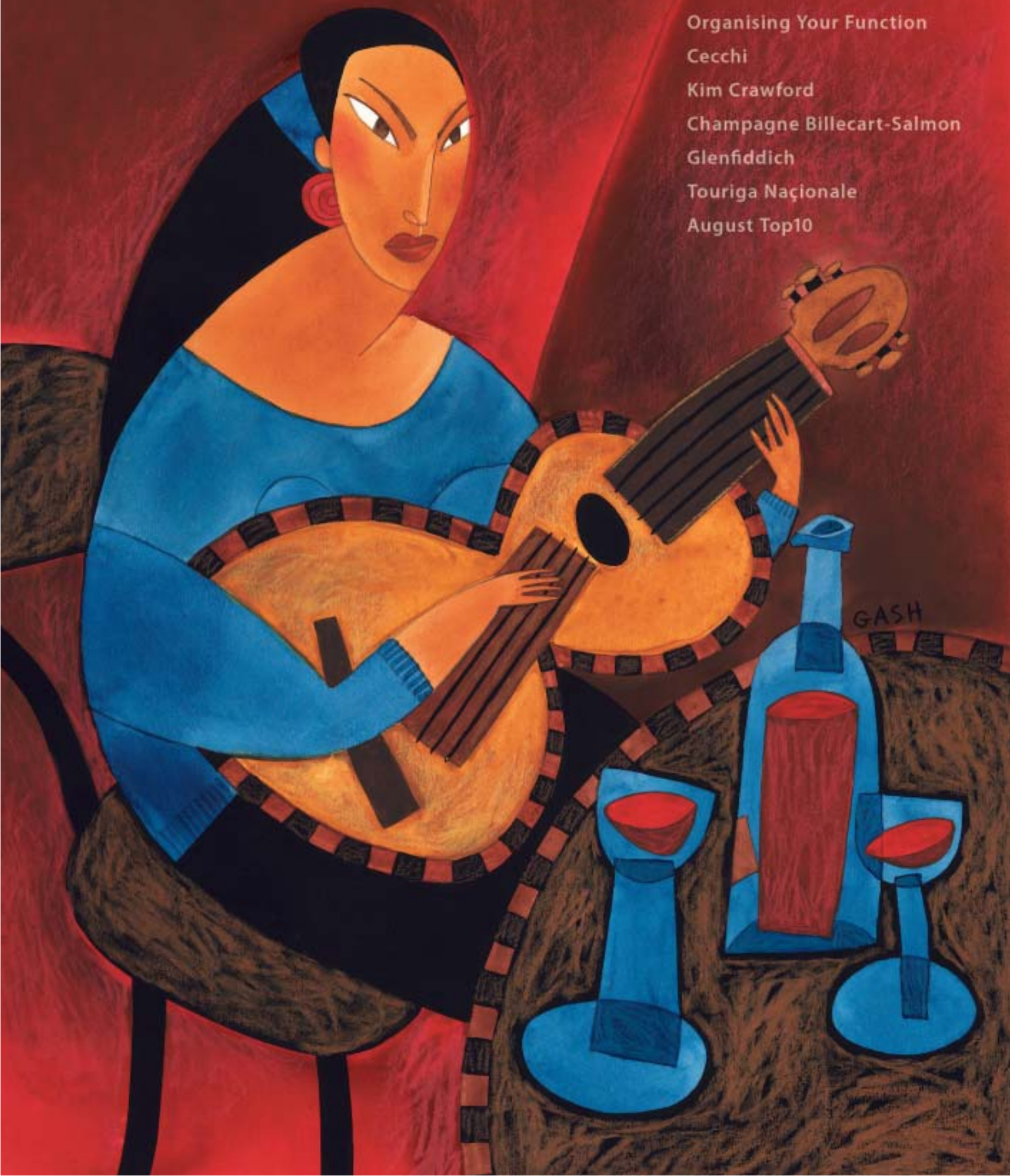


GLENIGARRY

Wineletter 112 August 2006

Organising Your Function
Cecchi
Kim Crawford
Champagne Billecart-Salmon
Glenfiddich
Touriga Naçionale
August Top10



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
kingsland
467 new north rd
815 9207
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

dida's

dida's wine lounge & tapas
54 jervois rd 376 2813
dida's food store
54 jervois rd 361 6157



While the papers seem to be full of economic downturn, and the dollar is supposedly about to drop, flop or fly, depending on who you talk to, and we're all experiencing a cold snap that's turned into more of a long extended gnaw, we here are determined to bring only the good news. And that good news, particularly for the fine folk of Kingsland, is that we've opened another new Glengarry store and it's smack-bang in the middle of their ever-changing main street. Joining our recent additions in Westmere and Remuera, the shop at 467 New North Road is a bricks and mortar testament to the 'small is beautiful' philosophy. The spot we got was too good to be delicate with, and so we've filled it with a shelf-heaving bunch of goodies that will delight them from Kingsland Station all the way to that little red bridge that joins Kingsland to the rest of the world.

While we always point our telescopes toward the premium end of the market, our Kingsland store has an abnormally large premium focus, with a concentration of the fine, the eclectic, the unusual and the exotic from all over the wine globe. Carrying our largest range of Champagnes, Pinot Noir, Pinot Gris and so forth, as well as a serious line up of Single Malts, Glengarry Kingsland is set to be a magnet for anyone who wants a sniff of the best. And with a mighty great tasting room upstairs, we'll be sniffing the best with whoever wants to join us. Yep, we have a regular schedule of tastings already organised which we will be unleashing over the next few months. After all, the best way to enjoy, learn about and get to know wine is to pull the cork/unscrew the lid and get in amongst it.

The store will carry all our usual and unusual monthly specials, so there will always be wines from under a tenner to whatever you want to spend, meaning that if you're dropping in on your way to one of the fine local restaurants, or taking some time to buy a special malt for a family old-timer, Glengarry Kingsland and its troupe of eager, wine-savvy staff will be able to satisfy your every desire.

And on those monthly delights, check out this wineletter for the brave and the beautiful that we've harnessed to the company wagon for the rain-soaked nights August invariably lays upon us. From the educational (look out for the feature on the great Portuguese grape Touriga Nacional) to the inspirational (see just about every wine within), we have a dazzling array once again to tease and tempt your dollars and senses into something new. And if you have any sort of function coming up or are organised enough to be planning your pre-Christmas bashes, we've got a whole bunch of information on what you need to get everything just right (Clue: our phone number should just about be all the effort you need to make).

So, come on down, get on up, turn the page, and have a fun-filled August.

Jak Jakicevich

GLENGARRY





Everyday Drinking

A quartet of smart wines that won't tax your wallet but will deliver a great mouthful

Fairhall Downs

Marlborough Sauvignon Blanc 2004

was \$18.90 now **\$13.50** 12774



Well, strap me in! Thought I'd read the label wrong when I took the first mouthfuls of this excellent offering: it's still so morning-dew fresh I thought it must be at least the '05. But no, it has been in the bottle for a couple of years, which has simply swelled the coffers of richness available to us all for such a small price. Deeply tropical, playfully herbaceous and citrusly citric, the flavours have melded seamlessly into a fat little whole, trading punches with some still well-defined pineapple and melon characters. The acid edge is still there; just a tad more approachable. Fab.

G Goldwater Boatshed Bay

Waiheke Island Chardonnay 2005

was \$19.90 now **\$16.50** 13033

Hand-picked, barrel fermented and from the outstanding '05 vintage, this is like getting a Maserati for the price of a Golf. OK, not quite, but you get the picture. The fruit comes from a steep, free-draining home vineyard, and such is its quality, it warranted some barrel work and a wee bit of malo processing. So what's it like? Quite. It's voluptuous and curvy in all the right places, a rich, round, swell mouthful glazed with intense lime and peach fruit characters and some weighty, toasty/butterscotch tastes. Serious in style, and yet endearingly affable.



Pencarrow

Martinborough Pinot Noir 2004

was \$18.20 now **\$16** 17047



If this is Palliser's second label, which neatly it is, I quiver at the thought of the first. A glass or two of this hedonistic happy juice would outperform many labels' top tier wines. Beckoned by the most seductive cherry and red berry aromas, you will be enticed further by the rich, spicy fruit, shakings of coffee and granulated cinnamon. Medium weight (i.e. not overpowering), with an engagingly plush and soft tannic structure, the fruit lies back as if on a bed of velvet and slips gently down your throat. For \$16? Gobsmacked. Ace a case.

Yalumba

Barossa Shiraz Viognier 2004

was \$18.90 now **\$16.50** 29876

The deft touch that lifts this from the merely excellent to the blindingly outstanding is the clever splash of Viognier that's blended into the darkly concentrated Shiraz fruit. It's a tradition that keeps Côte-Rôtie famous (and far more expensive) than this superb New World version. That splash of white amongst the red is most acute on the nose, where haunting floral arrangements mingle with the typical Shiraz characters, exotic spices and all the perfumes of Arabia. Varietal spiciness rides that silky smooth wave to the end of a very long and satisfying finish.



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GLENGARR

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Everyday Drinking

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Feature Winery

Cecchi



Michelangelo, colossus of the Italian Renaissance, is said to have erotically described a Tuscan wine as one that 'kisses, licks, bites, thrusts and stings.' In all probability, it was a red grown on the hillsides between Florence and Sienna, and already famous as Chianti. It's a good job that the Inquisition did not come to the same conclusion as Michelangelo, otherwise the Tuscan wine would have been confiscated and Michelangelo might never have finished painting the Sistine Ceiling. At the time he was working on his massive fresco in Rome, the Cecchi family (pronounced Check-ee) was establishing itself in Chianti, in the hill town of Poggibonsi in the Val d' Elsa north of Sienna. During the 15th and 17th centuries, the family were prominent members of the region and held important 'councillor' positions, but were not involved in commercial winemaking.

The Cecchi family first became involved in the wine business when Luigi Cecchi, who had gained a formidable reputation as a wine taster, set up his own business in 1893 as a wine broker. The company flourished and extended its influence well beyond Sienna, and in the years that followed, Luigi and his sons steadily grew the business and in the 1930's started exporting. Since 1953, the company has been run by Luigi's grandson, also called Luigi.

The years following on from World War II were difficult for Tuscany's most famous wine, and the Chianti reputation suffered, ironically because of its fame. Unscrupulous producers from just about every part of Tuscany flooded the post war market with massive quantities of cheap, undistinguished flasks of the stuff. Complacency was the rule, but fortunately some innovators, amongst them the Cecchi family, brought about the renaissance of Chianti as a quality wine.

Under the leadership of Luigi Cecchi, the company has significantly modernised the winery, introducing modern methods, installing state of the art vinification equipment and maturing the wines in small oak barrels. The winery is scrupulously managed, and was one of the first in Italy to acquire ISO 9000 and ISO 14000 certification. Cecchi is environmentally active, and has introduced specialised systems for recycling water, glass, packaging and the purification of waste water. The vineyards, too, are maintained on a sustainable basis to produce crops that reflect their unique terroir.

Cecchi produces a comprehensive range of wines that are expressive of the region of origin and truly reflect the characteristics, style, culture and history. A modern wine company, it invests heavily in research and development, but is also very aware of the wealth of tradition that sets Tuscany apart from other winemaking regions. The Cecchi family has a great affection for Tuscany, and are committed to enhancing its reputation by producing world-class Italian wines.

Cecchi

Chianti DOCG 2004

was \$19.90 now **\$16** 62429

Wines entitled to be labelled Chianti must be made from grapes grown in seven specified zones of central Tuscany, stretching from Florence to south of Sienna. Each zone has distinct terrains and mesoclimates, producing wines of quite different styles; the art is in selecting those that best express the style of the region. This is where Cecchi's historical links with growers and their intimate knowledge of the region are invaluable. This Chianti was produced primarily using Sangiovese from selected sites, and it's a well-crafted wine with an enticing bouquet hinting at cherry, violet and toast. Well balanced, medium weighted and smoothly textured, it finishes on a fine, grainy, tannic note.



Cecchi

Chianti Classico DOCG 2004

was \$26 now **\$22** 62414

This carries a DOCG designation; the G stands for 'garantita.' To gain this status, the wine must be made from approved grape varieties grown in the delimited zone, analyzed and tasted by an independent panel before it is granted the 'black rooster' seal of authenticity. This top-tier wine was blended from 90% Sangiovese, with the balance made up of Canaiolo and Colorino Toscano. It's a deep purple/ruby-coloured wine, with a concentrated bouquet displaying violet, mushroom nuances and spice aromas. Rich and concentrated, the palate is elegantly focused and offers layers of fruit flavours mingled with toasty oak nuances that linger endlessly.



Cecchi La Mora Morellino di Scansano 2004

was \$22.90 now **\$19** 62441



This is from the family estate located in Tuscany's Maremma region on the Tyrrhenian Sea. The region's microclimate, with good sun exposure, particularly suits the Sangiovese variety, AKA Morellino di Scansano (after the town of Scansano). The wine was initially fermented in stainless steel tanks and matured in small oak barrels. It is purpled-hued with a well integrated berry, plum, toasty oak bouquet, and well structured, with nicely articulated cherry flavours supported by spice and oak nuances. Lengthy on the finish, it is excellent value.

Cecchi Teuzzo Chianti Classico 2004

was \$37 now **\$35** 62418

Teuzzo is from the Cecchi vineyard near the hill town of Castellina, 290 metres above sea level in the heart of the Chianti Classico zone. Blended from 90% Sangiovese, the wine was matured in oak barriques for twelve months and bottle aged before release. It is a finely crafted, deeply coloured ruby wine with a bouquet characterised by lovely cedary, smoky nuances supporting the primary berryfruit aromas. The palate is full bodied, with ripe plum and berry flavours, velvety tannins and a fine, long finish.



Cecchi Riserva di Famiglia Chianti Classico 2003

was \$43 now **\$40** 62417



Cecchi's Riserva di Famiglia (Family Reserve) is produced only in the best years from wine specially selected from the Classico region. Riserva denotes that the wine was given extended maturation before release. In this instance, it was matured in oak for two years followed by further bottle aging. It is impressively complex, with layers of aromas and flavours that hint at cherry, cassis, violet, chocolate, sage, spice and vanilla. It's great with food and enjoyable to the last drop.



Hot OFF THE Press

New releases, the strangely exciting or new vintages of old favourites out this month

Lake Chalice Flight 42 Unoaked Marlborough Chardonnay 2006

\$16.50 13554



It always punches well above its weight, this wine, and the latest, from the excellent 2006 vintage, is no exception. It is exceptional, though, especially for this piffing price, because it delivers so much mouthfilling fruit flavour on a silky bed of creamy malo-induced richness that it's the sort of wine you really can drink all the time, for any reason and with a huge array of food groups, groups of friends, whatever, Trevor. Citrusy, appley, with a touch of Club Tropicana, it's a please-all, character-filled offering from one of our nation's brightest stars.

Montes Reserve Sauvignon Blanc 2005

\$16.50 90600



Of course New Zealand is home to the world's greatest Sauvignon Blanc, but we are also big believers in having a little sniff around and seeing what's out there. Mr Montes makes genius reds, and this zippy little white proves he's not a one-colour kid. In a blind tasting we all thought it to be a local offering anyway, such is its tropical sway and licks of gooseberry. Charming, she's slightly less aggressive when compared to some of our yappy locals. Smart and sexy, so soak it up.

Waipara Hills Marlborough Merlot 2005

\$20 10341

It's always a refreshing change to sample the wares of one of our too few female winemakers, and this silky little number, forged by the hands of Fiona Turner, has a feminine edge that adds a sparkle to its already not inconsiderable lustre. With such fully ripe fruit from such a cracking vintage, this was always going to be a plush affair. Generous in flavour and mouthfeel, with a sound structure and a lingering, slightly spicy and very appealing finish, the final coup is the lowly price for a wine of such class.



Martinborough Te Tera Martinborough Pinot Noir 2005

\$25 13730

This second tier thing is an absolute boon to everyone, we reckon. For the winery whose top tier wines sell out in a jiffy, they can keep up with public demand, while we get a wine that has all the care and attention of its more renowned big brother, at a price that allows us to sample their wares more frequently. The Te Tera 2005 comes off some younger, and some more mature, vines, and while its fruity charms are certainly accessible, it has a spicy, savoury complexity that'll keep the more serious Pinot pundits happy.



Hot OFF THE Press

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Functionality

Happens all the time huh: Grandma has made the white bread sandwiches, the bowling club has said they'll supply the watery cordial for the kids, there are some devils on horseback and piggies in the blanket scheduled for delivery between the speeches, and Dan the Krazy DJ promises a set of everyone's favourites, from The Nolan Sisters to the Brothers Gibb. Sounds like you might need a drink or two to help you through that...dang! 'We will,' you say. But how much? What kinds? What will we serve it in? What's it going to cost? Can we send it back if there's some left over (unlikely if Uncle Wally and the Taranaki crew turn up...) If we don't have enough, can we get some more in a hurry? Will we need a truck to go and get it or can someone deliver?

Yep, when it comes to having a function, there are more questions to be answered than on an Internal Affairs Immigration Application form, and they are the sort that can send any normally rational, clear-thinking man or woman into a tailspin.

Relax, good friends, for at Glengarry, functions are our thing, and our experience in co-ordinating the best wine, beers, soft drinks, and bags of chips for anything from 10 to 1,000 thirsty folks, whatever the occasion, is something we've got rather good at over the years. We say this, not to massage our tired egos, but to put you in the frame: if you're having a function, whatever its nature, whoever it's for and whatever seemingly idiosyncratic requirements you may have, come and talk to us. We will make it easy.

Whether you're having a wine tasting, an office gathering, a wedding, a dinner party, an outdoor picnic, a wee harbour cruise for a few intimates, through to your daughter's - or indeed your own - 21st, a mid-winter Christmas Dinner, a pre-ball, a post-ball or just having a ball in general, we can walk you through the whole process, identifying the basic requirements, from the ones you've probably already considered to the ones you might not have thought about. (We know plenty of people who have organised all the wine and beer and forgotten to have a single bottle opener). And we really are set up to cover all contingencies. A by no means exhaustive list, but one that gives you an idea of how we can help, includes the following goods and services:

Wine: red, white, sparkling or otherwise, from a ten dollar chardy to a first growth Bordeaux, we have the range, and the volumes to accommodate.

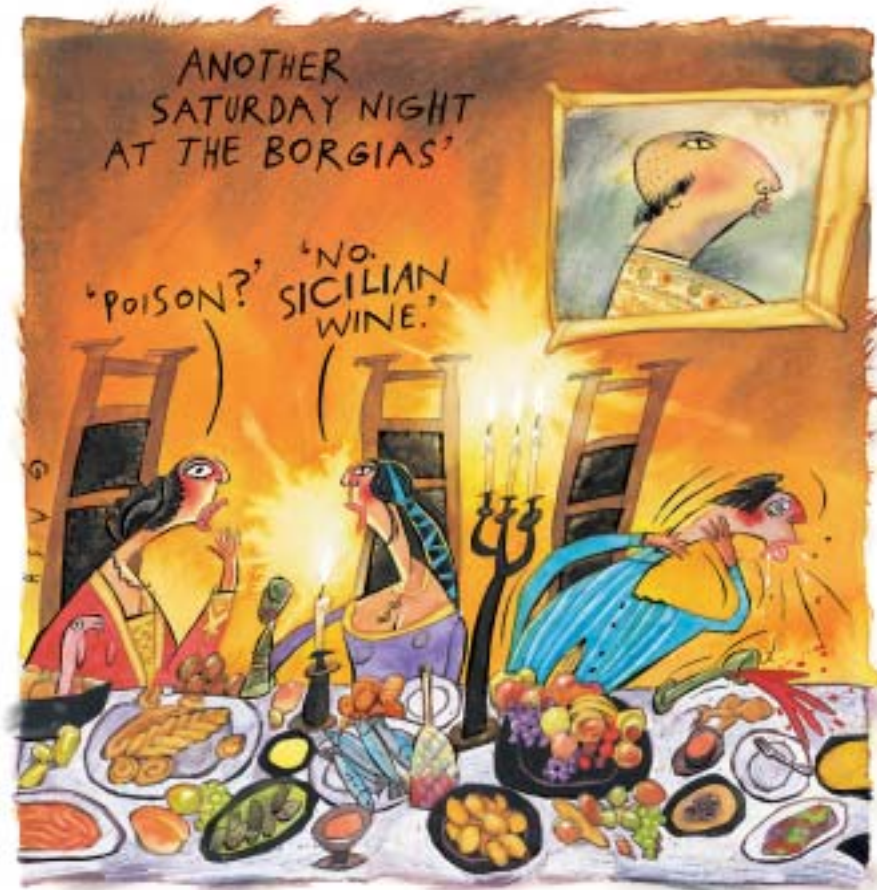
Beers: premium brands, popular bebies and everything ale-like in between. If Aunty Min still likes a Rheineck Shandy, well, we can help!

Non-alcoholic: all manner of soft drinks, juices, smart drinks, not-so-smart drinks, mineral water, etc. to keep everyone in good shape for the long haul.

Glassware: yep, every Glengarry store hires out glassware, and if you're having a special evening that calls for something out of the ordinary on the vessel front, we also hire out the exquisite Riedel stemware, should you be so inclined.

Snacks: snack wise, we've got the full range of chips, nuts, dips, etc.

Food: a little more special. Via Dida's Kitchen in Herne Bay, we can make up superb antipasto platters in advance for a surprisingly reasonable sum.



That's really just a taster but hopefully it gives you some idea of the way we can relieve that albatross of function organisation from around your neck.

The question we are most often asked is, how much will they all drink? While a witty, pithy and sneaky reply may well be, how long is a piece of string, believe it or not, there are some basic things you can ask yourself that will help you estimate quantities so that you don't (a) run out or (b) over order. We have a pretty basic function formula that we've developed over the years which serves us well. While we can walk through it with you in detail, here are a few of the things we consider when, as they say, we're crunching the numbers. They may seem obvious, but you'd be amazed how often one of the crucial questions gets missed off:

How many people? If it's a 'plus one' arrangement, how many people will bring their significant other? Usually about half, we reckon, so if you've invited 200 bods plus partners, expect about 300 people, less those who won't show. You know your friends better than we do, so we'll need your help to work that out.

Male or female? We work on a split. 2006 it may be, but men drink more at functions, so you need to take that into account. A party with a ratio of 80 women to 20 men will require a considerably different amount, and type, of alcohol to one where the proportions are the other way around.

How much will they drink? Depends on the sort of function and when it is, of course. A two-hour post-work bash on a Friday can soak up a surprising amount of liquor, where a kid's birthday party with a few bottles to keep the parents sane is likely to be a pretty low-volume affair.

How much in a bottle of wine? Good question. We work on five glasses per 750ml bottle, so if you think you'll need two glasses a head, say, for 200 people, then you'll need 80 bottles of wine, which is approximately six and a bit cases. And what to do with the 'and a bit'?

Always order a little more than you think you need. That way if people get stuck in, and/or for some bizarre reason everyone decides to drink just white wine or just beer on the night, you're covered. That said, don't panic! As long as you have a few good options, you're unlikely to find someone sulking because you've run out of Coke Zero.

Lastly, how much will it all cost? As we mentioned, we have wines in every price category so, come to us with your budget, and everything else you think you'll need to know, and we'll work through it all with you. Simple eh? And we won't even charge you for the service, or even try to wangle an invite. Unless you're doing Tom & Katie's nuptials, of course...



... and the wines you'll need

Taltarni

Premium Vintage Brut 2003

was \$27 now **\$18** 27832

Bubbly is the best way to get a party started, and this vintage methode is great value. Beautifully creamy, with good depth and weight and a lively, steady effervescence.



Champagne Delamotte

Brut Non-Vintage

was \$69 now **\$49** 42845

Rated by Robert Parker as one of the best, this is substantial, creamy and balanced. Arguably the best champagne buy on the market. What you save can go towards buying the caviar.



Waipara Hills

Marlborough Sauvignon Blanc 2006

was \$18.90 now **\$16** 10343

Clean, fresh and magnificently zingy, this is the perfect aperitif. It is a fruit-driven style of considerable charm, and its vibrant character makes it the perfect partner to seafood.

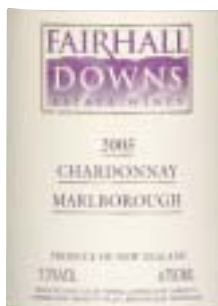


Fairhall Downs

Marlborough Chardonnay 2003

was \$19.90 now **\$16** 12776

An excellent food wine that will appeal to those with a preference for elegant Chardonnays rather than oaky styles. The creamy, generous palate displays peach, apricot, melon flavours.



Wild South

Barrel Fermented Marlborough Chardonnay 2005

was \$19.90 now **\$16** 11145

An inviting palate displays rich melon and peach flavours, biscuity nuances, unobtrusive oak and a silky mouthfeel. Nicely balanced, it finishes on a fresh, bright note.



Ti Point

Viognier 2005

was \$19.90 now **\$16** 19005

Will appeal to white wine aficionados searching for a new flavour adventure. Orange and spice on the nose, and ripe, vibrant fruit flavours and a punchy finish on the palate. Serve just chilled.



G

Gisselbrecht

Alsace Tokay Pinot Gris 2005

was \$29 now **\$20** 46986

Superbly rich French Pinot Gris, with a wonderful intensity of spice-edged peach, hazelnut and honey on the nose and palate. Brilliant with fish canapes, creamy chicken dishes and pork.



Sacred Hill

Gimblett Gravels Hawkes Bay Syrah 2005

was \$19.90 now **\$16** 18275

Will appeal to those who appreciate finesse in their wine. The palate is generously flavoured, graceful and has an excellent textural feel. A superb food wine.



Kaesler

Stonehorse Barossa Grenache Shiraz Mourvèdre 2004

was \$27 now **\$18** 22246

Kaesler's wines exude class. Aromatic and deep, smooth and weighty, this one cries out to be served with savoury, but not necessarily heavy, meat dishes.



Mt Difficulty

Roaring Meg Central Otago Pinot Noir 2005

was \$28 now **\$25** 14935

Weaves together fresh fruit flavours of Central Otago with the richer Marlborough characters. Medium bodied, silky texture, moderate tannins. Works with both red and white meat dishes.



Goldwater

G Block Gimblett Gravels Merlot 2005

was \$19.90 now **\$16** 13032

A vibrantly fragrant bouquet, with spicy nuances lurking beneath the ripe plum and berryfruit flavours. Impressively long and flavoursome, this is a very accessible, food-friendly red.



Brookfields

Ohiti Estate Hawkes Bay Cabernet Sauvignon 2005

was \$19.90 now **\$16** 19194

The ripe, rich, berry-flavoured palate is coated with hints of cinnamon and spicy oak. Will appeal to those who like long, powerfully flavoured reds. Great with blue cheese.





Feature Winery

Kim Crawford Wines



Kim Crawford Wines are, we decided, the U2 of New Zealand wineries. Globe-straddlingly successful, they also garner huge critical acclaim among the industry folk that decide these things and then, just to keep it all independently endorsed, they collect trophies like Auckland collects power cuts. While Kim may not be following in Bono's footsteps and heading off to the dusty veldts to save the world, his somewhat colourful and legendary shirts are testament to his supporting the under-privileged of the African Continent. And, of course, his wife Erica, the brains and work behind Kim's brains and work, hails from the land of the Springbok. And like U2, the Crawfords are the envy of some peers and are highly respected by the rest. Because, like all great success stories, this one started from scratch: a shabby little office in their own home, no winery to speak of, just the all-important relationships with a few key growers that Kim had forged over the years, and a huge belief that the wine drinking public were smarter, more perceptive and after something better than a lot of what was on offer back in 1996, when they launched their first commercial wine.

What Kim and Erica were also very aware of was that a whole younger, hipper and brand-conscious demographic were drinking wine. While no one label can be deemed to be responsible for an entire shift in the way wine is marketed and branded, who else would've launched a pink wine and had the gall to call it Pansy?! While such maverick moves may have ruffled a few of the more traditional feathers, what Kim Crawford Wines have done, cliché that it is, is let the wines speak for themselves. Twofold.

Firstly, in sheer sales volumes. And secondly, by the awards, the trophies, and the galaxy of stars they have attracted from the most influential and respected wine press around the world. What's admirable about their ability to sell what they make, and have demand often outstrip supply, is that they market wines right across a range of varieties, styles and pricepoints, and they gather acclaim in a similar fashion. While oceans of Kim Crawford Unoaked Chardonnay have kept a generation gurgling for ten years now, many more have delighted in the complexity and sheer beauty of wines like Tane, the Tietjen Chardonnay and the consistently brilliant Marlborough Riesling.

To make such a huge range of wines is quite an achievement. To make them and sell them out around the world is admirable. To have the public, the press and the judges echo these sentiments vintage after vintage is testament to a pair of extraordinary individuals and their tight-knit, committed team.

To get a handle on what we're talking about: lift the lid on the wines we feature this month. A selection from the Kim & Erica stable, they will give you an insight into a remarkable winery, one with plenty of stories yet to unfold.



G Kim Crawford
Marlborough Sauvignon Blanc 2006

was \$19.90 now **\$16.50** 11750

One of the fundamental philosophies of Kim Crawford Wines is to produce varieties from the regions where the grapes consistently perform their best. While Kim does make a few multi-regional blends to meet the huge grocery demand for his brand, wines such as this are very much designed to showcase Marlborough and the individual sites in particular. This flashy upstart is a combo of fruit sourced from superb sites in Awatere, Brancott and the Waihopai and Wairau Valleys, each chosen for the slightly different character they bring to the mix. Classic, freshly-cut grass and tropical fruit aromas bounce out of the glass, while the palate is a zippy trip, mouthfilling and fat with cut-through acid freshness.

Kim Crawford
Marlborough Unoaked Chardonnay 2005

was \$19.90 now **\$16.50** 11762

'The grapes are harvested on fruit flavours rather than chemical analysis,' says Crawl. While I'm sure his chemistry skills are put to good use, what this comment suggests is that to ensure the fruit has developed how they'd like, they taste the grapes on the vine. Novel concept! And full flavour is what this wine is all about, which could explain its outrageous popularity. 100% malo ensures a velvet and rich texture every vintage, and whoever their tasters are, they should give them a pay rise: lashings of bewdy peaches, nectarines and the like, thickened with exquisite butterscotch notes from the malolactic, are the result. Plenty of acid lends balance and class; this is so drinkable, you'll need a couple of cases.



Kim Crawford Te Awanga Vineyard
Hawkes Bay Chardonnay 2005

was \$19.90 now **\$16.50** 11754



A small parcel of exceptional Mendoza clone Chardonnay tried to leg it off into the shimmering distance when Kim recognised some innately interesting characters within. Boom! It was separated from its mates, treated with the respect and care it deserved and through processes too detailed and clever to decode here, it became the 2005 Te Awanga Chard. Exquisitely ripe, it sees no malo whatsoever, and as such delivers a pristine, clear-cut, nakedly beautiful expression of Hawke's Bay Chardonnay. Ripely citric with tropical overtones, a mealiness underpins the fruit to a delightful degree, ensuring full, fat flavours, a lush balanced palate and a long-haul finish. Superb value too, Frank.



Kim Crawford Liebling 2004

was \$19.90 now **\$16.50** 11882

'Ello dahling... 'Liebling' indeed means 'darling', and one could compose sonnets about this endearingly charming poppet. With the fermentation deliberately stopped to ensure a high proportion of residual sugars (20.4 g/l for the pure mathematicians out there), this sits somewhere between medium and sweet, making it a great little buddy to everything from blue cheese to Nasi Goreng. The fruit is all sourced from the renowned Tietjen vineyard in Gisborne, and delivers a gorgeous tropical fruit combo of peaches, papaya and ruby grapefruit. The sugar adds profound weight to the palate, and there is plenty of acid to brilliantly balance the whole delightful excursion. Works as a delightful accompaniment to your Light 'n' Tasty when in Rarotonga, we have been told.

Kim Crawford Briant Vineyard Gisborne Merlot 2004

was \$29.50 now **\$25** 11756

As with the Te Awanga Chardonnay, a small parcel of fruit was identified and carefully handled, resulting in a low-volume but highly satisfying, flavoursome drop with plenty of character and oodles of class. Unusually, the fully ripe fruit saw American, rather than French oak, and this lends the ripe blackcurrant and savoury game/meat characters a forward toastiness and sliver of vanilla that intrigues and delights. Engagingly perfumed with plenty of red fruit and spicy oak on the nose, the wine fills your north-and-south from east to west, with a generosity, warmth and charm that provides the ideal complement to a slow-grilled red meat get-together.



Kim Crawford Marlborough Pinot Noir 2005

was \$19.90 now **\$16.50** 11773

Sourced from a variety of key sites across the region, this is the sort of wine that has helped bring Pinot to the masses, by delivering loads of drinkability, charm and Pinot complexity for a price that doesn't restrict its audience to those who appear in the Fortune 500. Approachability doesn't mean simplicity, though, and there are plenty of dark cherries and brooding fruits to keep the Pinot purist happy, along with some subtly-woven oak and dark plum flavours. Soft, smooth and satisfying, with enough structure and soundness to ensure it will develop for another 4-5 years yet if cellaring is your gig. Best of both worlds, then.



Fearless Bays

Every month, a red and white for under \$10, and a sparkling under \$20



Deakin Estate Merlot 2002

was \$14.90 now **\$9.90** 20764

It's a mystery around here how we managed to hold back any of the Deakin Merlot, such is its popularity, which would be best described using sentences involving the words 'hot' and 'cakes'. Its origins are irrelevant; a few years on, the 2002, which came from an evenly temperatured Victoria vintage, is a lovely drop to behold, its already rounded and gentle cascades of plummy flavours proving to be soft as feathers on silk. There are cherries sashaying into the mix as well, and a seductive surge of spice all supported by a whisper of oak and a touch of tannin. Round, rich, ripe and mighty well-priced.

Villa Maria Riverstone Vintage Selection Chardonnay

was \$11.50 now **\$8.90** 19608

Up at the Villa they've been working hard to produce, once again, a fantastically satisfying glass of wine that requires the most minimal outlay on your part. For their part, the provision of rich, ripe stonefruit-type flavours that take on a peachy hue and cry, then splash around in a creamy cohesion akin to kids in a winter puddle, shows they are clearly as capable of genius at \$10 as they are at \$50. For our part, we get change from a ten, and more than a moment or two of easy-going pleasure. That would seem like a fair exchange if ever there was one.



Arcadia Central Otago Methode Traditionelle Brut NV

was \$26 now **\$19.90** 11152

A big wine from some little guys lurking down the bottom of the map, somewhere near the other hardy souls that brave fierce Otago winters and searing summers to bring us the best of their bunches. An evenly balanced concomitance of Chardonnay and Pinot, this celestial drop named after the Greek word roughly meaning 'rural idyll', is complex, creamy and mouthfilling, with a gentle lashing of stonefruit flavours, yeasty complexities and a richness that surprises at twenty bucks. Three years on lees and a good proportion of reserve wines make it clear this is a seriously crafted methode delivering genuine 'I want it now and I want it all' delight.





August 2006

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

Monday 14th August

Cellar Tasting: Burgundy versus New Zealand
We compare Pinot and Chardonnay
7:00pm Glengarry Herne Bay Cellar, 54 Jervois Road
Cost: \$35 per person. Bookings required

Tuesday 15th August

Central Otago Pinot Noir
7:00pm Glengarry Devonport Wine Club
Cnr Clarence St & Wynyard St
Cost: \$15 per person. Bookings required

Thursday 17th August

Winemakers Dinner with Daren Owers
Winemaker at Nugan Estate; finalist for the Wine Society's
Australian Young Winemaker of the Year 2004/2005
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$85 per person. Bookings required

Friday 18th August

Nugan Estate Tasting with winemaker Daren Owers
5:00pm Glengarry Ponsonby, 139 Ponsonby Road
Cost: FREE

Friday 18th August

Nugan Estate Tasting with winemaker Daren Owers
7:00pm Glengarry Herne Bay Cellar, 54 Jervois Road
Cost: \$15 per person. Bookings required

Thursday 24th August

The wines of Cecchi, matched with Italian food by Zarbo
7:00pm Glengarry Newmarket Wine Club, 22 Morrow St
Cost: \$15 per person

Thursday 24th August

Glengarry Malt Whisky Tasting Club: Glenfiddich Tasting
8:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$20 per person

Monday 28th August

Bordeaux Club Tasting: Further 2003 Vintage Tasting
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
7:00pm Glengarry Thorndon, 232 Thorndon Quay
Cost: \$45 per person

Tuesday 29th August

Quinta de la Rosa Port Tasting
7:00pm Glengarry Devonport Wine Club
Cnr Clarence St & Wynyard St
Cost: \$15 per person. Bookings required

Thursday 31st August

Port and Sherry Tasting
7:00pm Glengarry Takapuna Wine Club
Cnr Hurstmere Rd & Killarney St
Cost: \$15 per person. Bookings required

Friday 1st September

The wines of Cecchi, matched with Italian food
7:00pm Dida's Foodstore, 54 Jervois Rd, Herne Bay
Cost: \$25 per person. Bookings required

Wednesday 6th September

Glengarry Wine Academy Stage 1 - WEEK 1
6:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Bookings required

Monday 18th September

Salon 1996 Release Tasting combined with a
Vertical Tasting of Salon back to 1982
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
7:00pm Glengarry Thorndon, 232 Thorndon Quay
Cost: \$140 per person.
Limited to 12 people. Bookings required

Riedel Cappuccino Gift Set 96207

\$126



On the Hop

There's a whole world of beer out there; we try them, then let you know what not to miss

Hoegaarden Bière Blanche 330mL

4-Pack **\$12.90** 91454

The proliferation of Belgian Beer Cafés across the nation has opened a huge audience up to the power and charm of that country's brewery masterpieces. One of the most telling features of these ales, particularly when contrasted with some of our more commercial local offerings, is the intensity and range of flavours that they deliver. Take Hoegaarden White Beer: along with the traditional wheat, malt, yeast and hops, they throw in oddities like coriander and Curacao orange zest. So you get a crisp, smooth, full-flavoured beer, made more exciting by a spiciness and fruitiness that makes it even more refreshing. Rather than getting overly-satiated, the palate is continually stimulated, and before you know it, you've realised that just one 4-pack isn't really going to do it, is it?





Champagne



Champagne Billecart-Salmon Brut Réserve Non-Vintage

was \$86 now **\$70** 40701 6-BOTTLE CASE: \$64 A BOTTLE

A marriage made in heaven, between Nicolas François Billecart and Elisabeth Salmon back in 1818, saw the foundation of this fine Champagne house in Ay. Still run by descendants of this perfect pair, the house philosophy is 'finesse, balance and elegance', not unreasonable aspirations when creating fine Non-Vintage Champagne. Their lavish new website makes it clear that while the house has chugged along firmly for nearly two centuries on reputation alone, they are ramping up their branding to match, ensuring we are likely to see and hear more about this fine house and its beautiful wines over the next few years. A tasting of their various cuvées leaves one in no doubt that they have plenty to shout about; elegantly of course. While the blend for the Brut Réserve has remained unchanged since 1945, it is a fresh and vibrant style, bursting out of the glass with enticing breadly notes, lifted divinely by floral washes and a hint of pears. Creamy and lusciously textured, the fruit is forward in the mix, giving way to a warm toastiness and a long, gracious finish. Interestingly enough François Roland-Billecart, the current chauffeur of this beautiful engine, suggests that the NV will cellar well for up to ten years, unusual in a style normally constructed to give ultimate pleasure on release. One would never doubt the word of such a notable vigneron, but frankly, it's brilliant right now.

40700 Billecart-Salmon Brut Rosé Non-Vintage \$99

single malts

Murray the Malt

Glenfiddich 12-Year-Old Malt Whisky 700mL

\$55 93500

Once upon a time this was all there was to drink in the single malt range in New Zealand. I remember buying a carton for \$19.95 in the early 80's! This was the original malt that we all grew to love; it was a rawish drink with no age statement and little information as to production, but it was, by and large, better than the blended whisky that dominated the 'top shelf'. The Grants have now caught up with the current market. Their standard whisky is now a 12-year-old, but wait, there's more: a range of ages and finishes that makes Glenfiddich 'one of the better angels' and will allow them to move their whisky back into popularity and regain that prestige that enhances their 'dram'. This is a pale gold spirit, with a touch of mint to the nose, that lies in the mouth in a most comfortable manner. It is one of those malts that manages to suggest all the qualities of Speyside whisky, and it has a gentle dryness with a dash of sweetness. The age is noticeable, with a smooth and balanced flavour that lingers a while in the mouth. It is great to see Glenfiddich lifting its game to match the more considered malts from the region.



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

Brookfields

Ohiti Estate Hawkes Bay Pinot Gris 2006

A superbly fresh Pinot Gris with a subtle spicy influence that builds in the middle palate. Beautifully crafted and instantly appealing on the nose, which shows a waft of musky pear-like aromas. It is nicely weighted, with well defined spice-edged fruit flavours and a fresh citrus finish. Will improve further, and has the weight to match a wide range of foods.



Brookfields

Bergman Hawkes Bay Chardonnay 2005

This is one of the most consistent Chardonnays out of Hawke's Bay, produced from hand-harvested fruit grown in the vineyard right alongside the winery. It is a moderately complex wine with cantaloupe and tropical fruit on the nose. The palate is richly flavoured, with hints of butterscotch and toasty oak leading on to an elegantly crisp finish. Appealing.



Brookfields

Marlborough Sauvignon Blanc 2006

A terrific wine from the excellent 2006 vintage. It was given a long cool fermentation in stainless steel tanks to extract maximum varietal characters. The bouquet has an abundance of seductive gooseberry and passionfruit aromas. The palate is beautifully fresh and dry, with dominant sweet fruit flavours balanced by a zesty lime finish. A lovely food wine that will continue to develop over the next twelve months.



SINGLE BOTTLE PRICE **\$16.50**
normal retail \$19.90

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equates to only **\$14.14**

a taste of

France

A monthly selection of affordable French wine from our extensive range



Château Lalène Bordeaux Supérieur 2001

was \$18.90 now **\$14.50** 42125

No it's not a misprint; that is the correct price, and the reason is that we import it direct so you don't have to pay for the middle man. It is a well-crafted wine blended primarily from Merlot, with a plum-cherry bouquet laced with a touch of spicy oak nuances. Nicely balanced, it has a spicy plum, subtle oak mouthfeel and easy tannins, and has the refined quality that distinguishes Bordeaux reds as they acquire bottle age. Great price for a Château-bottled Bordeaux.



Laroche Syrah 2004

was \$19.90 now **\$16** 48535

This offering is from the 2004 vintage, one of the best in the last decade. It is 100% Syrah, fermented in controlled-temperature, stainless steel vessels and matured partially in tank, partially in a combination of French and American oak barrels. Minimally filtered, it has retained its ripe mulberry fruit aromas and flavours. New World in style, the fruit shines through on the nose and palate. There's a good dash of varietal peppery nuances that adds complexity to a palate that is nicely rounded and well balanced. Great value.

Georges Duboeuf New Generation White 2003

was \$18.90 now **\$14.50** 43900

In New Zealand we don't often see blended white wines, but it is common practise in Europe, the intent being to produce harmonious wines showing consistency from vintage to vintage. This blend of 60% Chardonnay and 40% Sauvignon Blanc is a pale yellow-coloured wine with a distinctive, perfumed floral bouquet reminiscent of jasmine. It is supple and elegant, displaying good vinosity with hints of peach and herb leading to a fine, crisp finish.



Georges Duboeuf Vin de Pays D'OC Pinot Noir 2004

was \$20.90 now **\$17** 43918

A Vin de Pays Pinot selected from hillside vineyards in the Languedoc region, located in the south of France. It was produced by a combination of traditional and modern, temperature-controlled methods to extract maximum flavour and varietal definition. It is a purple hued ruby wine with well-defined wild berryfruit aromas on the nose. The palate is well balanced, with sweet berryfruit flavours rounded off by a smooth mouthfeel and a soft tannin structure. Early drinking and well-priced.



Paul Jaboulet Côtes du Rhône Selection 2003

was \$24.90 now **\$15.50** 45318



The summer of 2003 was particularly hot in the Rhône Valley, and it is evident in the robust character of this wine. Blended from 45% Syrah and 55% Grenache, it is intense and powerfully built, but still remarkably harmonious. Originally it was tightly wound, but it is now opening up to show its classy pedigree. Dark and broody, it has a rich bouquet full of black-currant, plum, pepper aromas and a whiff of toast. It's well structured, with an attractive assertiveness and some rich fruit flavours complemented by toasty oak and firm tannins.

TRAINING THE VINES-
THE FRENCH WAY



ATTENTION YOU LITTLE SCUMBAGS!
I WANT 50 PRESSINGS FROM
ALL OF YOU AND THE
LAST 20 TO FINISH THE
UNDER-THE-WIRE COURSE
HAVE TO DO IT
AGAIN !!

GASH

a taste of

Italy

Each month, discover the value and style of Italian wines

Pasqua

Valpolicella Classico 2005

was \$15.90 now **\$14** 66090

Valpolicellas are renowned the world over for delivering great value, fresh, plump, fruity styles. Produced from native Italian varieties grown in the Classico zone in the Alpine foothills, this wine from Pasqua is an excellent example of the style. It is a ruby-coloured wine with a fragrant cherry and plum bouquet, and the palate is well balanced, with a good depth of fleshy, plummy fruit flavours leading to a fresh, tasty finish. Excellent value.

G Pasqua Mezzo Giorno Nero d'Avola Cabernet Sauvignon 2003

was \$18.90 now **\$15** 66020

If you like robust, hearty reds, this wine is bound to please. Blended from the Sicilian Nero d'Avola grape and Cabernet Sauvignon, it does not qualify for DOC status because the blend encompasses two regions. Intensely coloured, it has well defined berryfruit aromas with hints of chocolate and spicy oak nuances. Full bodied and concentrated, with persistent plum, berry and tomato flavours enhanced by a silky texture and a fine tannin finish. Worth buying by the case.

Santa Margherita

Valdadige Pinot Grigio 2004

was \$27 now **\$19** 62541

This is a very popular style in Italy because it works well with food. Its charm is in the subtle nuances that complement rather than overpower. A pale green-gold, it has an attractive, elegant bouquet that shows apple and pear aromas and traces of spice and mineral. The palate is nicely balanced and medium weighted, with plenty of vinosity and a fresh-tasting finish. A good alternative to Chardonnay, it's great with fish and risotto.

Fontanafredda

Barbera d'Alba 2004

was \$30 now **\$25** 62710

Fontanafredda is a large vineyard owner, and one of the most respected producers in Piedmont. This 100% Barbera is a blend from several selected sites in the Langhe hills just north of Alba. The wine is deep garnet in colour, with a subtle nose of red berryfruit supported by understated oak. The palate is moderately complex, with ripe fruit flavours, a smooth mouth-feel and an easy tannin finish. A very versatile food wine.

A look at less well-known, new and intriguing grape varieties

Touriga Nacional

The English wine guru-ess Jancis Robinson describes this great grape of Portugal as 'the most revered wine variety for port'. Now, while we at Glengarry discourage any kind of wine worship, let alone grape devotion, there is a lot to be said for the impact that it has had on the wine world. Pronounced Tore-eager Nass-ee-oh-nell, it thrives in the searingly hot Douro region in Portugal, where all the best port originates. It has been cultivated there since at least the early 18th century, and its roots likely go back further: those kids were far too hell-bent on making great port for the thirsty English to bother with piffing trivialities like record keeping, for heaven's sake.

Able to subsist on little rainfall, and with thick skins that can withstand prolonged periods of intense heat, it's little wonder that not only is this grape port production's backbone, it has transplanted itself with some success to California and parts of Australia. The Aussies also use it in fortified wine production, where it provides similar shape, weight and class to their own impressive port wines.

The grape is an early maturing variety, the vine producing small quantities of very small berries. That might sound all a bit little, but the wines generated from those wee grapes are generally deeply-coloured (thanks to those thick skins), intensely fruity, particularly on the nose, and often highly tannic. That low yield factor, of course, contributes to Touriga Nacional being one of the most costly port grapes to cultivate, which is why it tends to be in high quantities in only the most expensive ports. Yes, Touriga Nacional is often blended with other varieties to make wines greater than the sum of their parts, with eighty different varieties legally available to the port creator from which to construct the blend.

It is worth noting that the variety is used to contribute to other wine styles in varying proportions too: red Dao, for instance, a Portuguese table wine, has a regulated minimum 20% of Touriga Nacional in it. There has even been some cultivated in the Hawke's Bay, albeit in quantities that aren't likely to support a widespread commercial release! It is in port, though, that the grape shows its greatest expression, which is why we suggest you have a look at the port wines we have on offer below. We've managed to get some excellent wines together, all of whom, in some shape or form, owe their greatness to this big-hearted, small-berried Portuguese variety.

Quinta de la Rosa

Ruby Port

was \$38 now **\$29** 79015

Quinta de la Rosa sell their ports directly from the estate, one of the few remaining Single Quintas (estate or vineyard) in Portugal. The Quinta is owned and operated by the Bergqvist family. The Bergqvists, established port shippers since 1815, purchased La Rosa in 1905 as a Christening gift. This ruby port, made from A-graded grapes, was traditionally foot trodden, stop-fermented by adding grape spirit to retain natural grape sugars, aged in oak and bottled young. It is a vibrant, rusty ruby-coloured port with a crushed mulberry nose. The palate, rich, plummy and wonderfully moreish, is sensually smooth and finishes with a warm, resounding finish.

79010	Quinta de la Rosa - \$29	
71420	Croft Non-Vintage Fine Tawny Port	\$32
71415	Croft Non-Vintage Fine Ruby Port	\$32
79031	Quinta de la Rosa Late Bottled Vintage Port 1999	\$49
79021	Quinta de la Rosa Vintage Port 2003	\$89



10

the GLENGARRY Top 10

august

Each month, from the hundreds of wines submitted to us, the Glengarry Tasting Panel selects our top ten wines

1 Chard Farm Closeburn Central Otago Chardonnay 2004

was \$22.50 now **\$19.50** 11165

A delicious, elegantly styled, fruit-driven wine with a hint of yeasty complexity supporting the bright stonefruit flavours. Nicely balanced, it finishes on a crisp, limey note.



2 Martinborough Te Tera Sauvignon Blanc 2005

was \$21.50 now **\$19.50** 13739

A classical, zingy NZ sauvignon displaying an excellent concentration of passionfruit, gooseberry and herbaceous flavours that last through to the refreshing citrus finish.



3 Thornbury Marlborough Sauvignon Blanc 2005

was \$22.50 now **\$18.50** 19171

An upfront Marlborough Sauvignon brim-full of grassy tropical fruit and flinty aromas that follow through on the palate. It has great balance and finishes on a fresh note.



4 Forrest Estate Marlborough Riesling 2004

was \$18.30 now **\$14.50** 12857

A delicious wine with an enticingly sweet, perfumed, spicy nose that hints at peach and honey. An off dry, fruity style, it is smooth and easy on the palate and finishes brightly.



5 Mission Estate Middle Road Unoaked Chardonnay 2004

was \$18.60 now **\$16.50** 14857

A lovely touch of butterscotch complements the primary fruit flavours of this bottle-aged Chardonnay. Balanced and seamless, with a viscous mouthfeel and bright, clean finish.



6 Muddy Water Waipara Pinot Noir 2004

was \$44 now **\$37.50** 15495

A classy, concentrated Pinot with plenty of ripe strawberry, cinnamon, nutmeg and toasty aromas and flavours. Brilliantly balanced, it shows great depth and length.



7 Esk Valley Black Label Hawkes Bay Merlot 2004

was \$23.50 now **\$21.50** 12813

A full-bodied Merlot packed with ripe berry flavours supported by chocolate nuances and understated spicy oak. Well structured, it is enjoyable now but will develop further.



8 Geoff Merrill Liquid Asset McLaren Vale Shiraz Grenache Viognier 2003

was \$22.90 now **\$18** 22106

Blended from Shiraz, Grenache and Viognier, this is a spice-edged red with the emphasis on ripe cherry and berryfruit. Smooth, weighty, richly flavoured and long, it's hard to resist.



9 Saltram Next Chapter Barossa Shiraz 2003

was \$18.20 now **\$15** 26842

A ripe tasting Shiraz with peppery, plum and berry aromas and flavours that last right through to the finish. The palate is enhanced by a silky texture and fine tannins.



10 Seresin Marlborough Chardonnay 2005

was \$26 now **\$19.90** 18617

An excellent, creamy, mealy mouthfeel complements the ripe nectarine and lime flavours. These are beautifully balanced by a dash of refreshing citrus at the finish.



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**Mixed Case** 68615**\$120** Case price will never exceed \$120

- 2x Fairhall Downs Marlborough Sauvignon Blanc 2004
- 2x Deakin Estate Merlot 2002
- 2x Villa Maria Riverstone Vintage Selection Chardonnay
- 2x Wallys Hut Shiraz 2005
- 2x Seppelt Great Western Brut Reserve NV
- 2x Mount Hurtle GSM 2001

SAVE \$45.00**Discover NZ 6-Pack** 68620**\$90** **HAWKES BAY**

- 1x Kim Crawford Te Awanga Vineyard Chardonnay 2005
- 1x Sacred Hill Gimblett Gravels Syrah 2005
- 1x Brookfields Ohiti Estate Cabernet Sauvignon 2005
- 1x Brookfields Ohiti Estate Pinot Gris 2006
- 1x Brookfields Bergman Chardonnay 2005
- 1x Esk Valley Black Label Merlot 2004

SAVE \$36.50**Value White Case** 68616**\$160** Case price will never exceed \$168

- 2x Goldwater Boatshed Bay Waiheke Chardonnay 2005
- 2x Kim Crawford Marlborough Sauvignon Blanc 2006
- 2x Kim Crawford Marlborough Unoaked Chardonnay 2005
- 2x Fairhall Downs Marlborough Chardonnay 2004
- 2x Wild South Barrel Fermented Chardonnay 2005
- 2x Arcadia Central Otago Brut NV

SAVE \$91.00**Value Red Case** 68617**\$168** Case price will never exceed \$168

- 2x Château Lalène Bordeaux Supérieur 2001
- 2x Saltram Next Chapter Shiraz 2003
- 2x Brookfields Ohiti Estate Cabernet Sauvignon 2005
- 2x Cecchi Chianti DOCG 2004
- 2x Kim Crawford Marlborough Pinot Noir 2005
- 2x Goldwater G Block Merlot 2005

SAVE \$72.20**Premium White Case** 68618**\$210** Case price will never exceed \$240

- 2x Chard Farm Closeburn Central Otago Chardonnay 2004
- 2x Montes Reserve Sauvignon Blanc 2005
- 2x Waipara Hills Marlborough Sauvignon Blanc 2006
- 2x Martinborough Te Tera Sauvignon Blanc 2005
- 2x Seresin Estate Marlborough Chardonnay 2005
- 2x Forrest Estate Riesling 2004

SAVE \$54.60**Premium Red Case** 68619**\$240** Case price will never exceed \$240

- 2x Cecchi Chianti Classico DOCG 2004
- 2x Cecchi La Mora Morellino di Scansano 2004
- 2x Kim Crawford Briant Vineyard Merlot 2004
- 2x Martinborough Te Tera Pinot Noir 2005
- 2x Sacred Hill Gimblett Gravels Syrah 2005
- 2x Kaesler Stonehorse Barossa GSM 2004

SAVE \$69.80