

GLENGARRY

Wineletter 120 May 2007

THIS MONTH

Food and Wine: how to match them

Our Featured Wineries are Italian Maestros Pasqua and Marlborough's Wild South

We take a look at our iconic Jervois Road store and what makes it tick

REGULAR FEATURES:

The Glengarry Top10 Wines for May

Hot off the Press: what's new

Champagne of the month:

Pol Roger Brut Rosé 1999

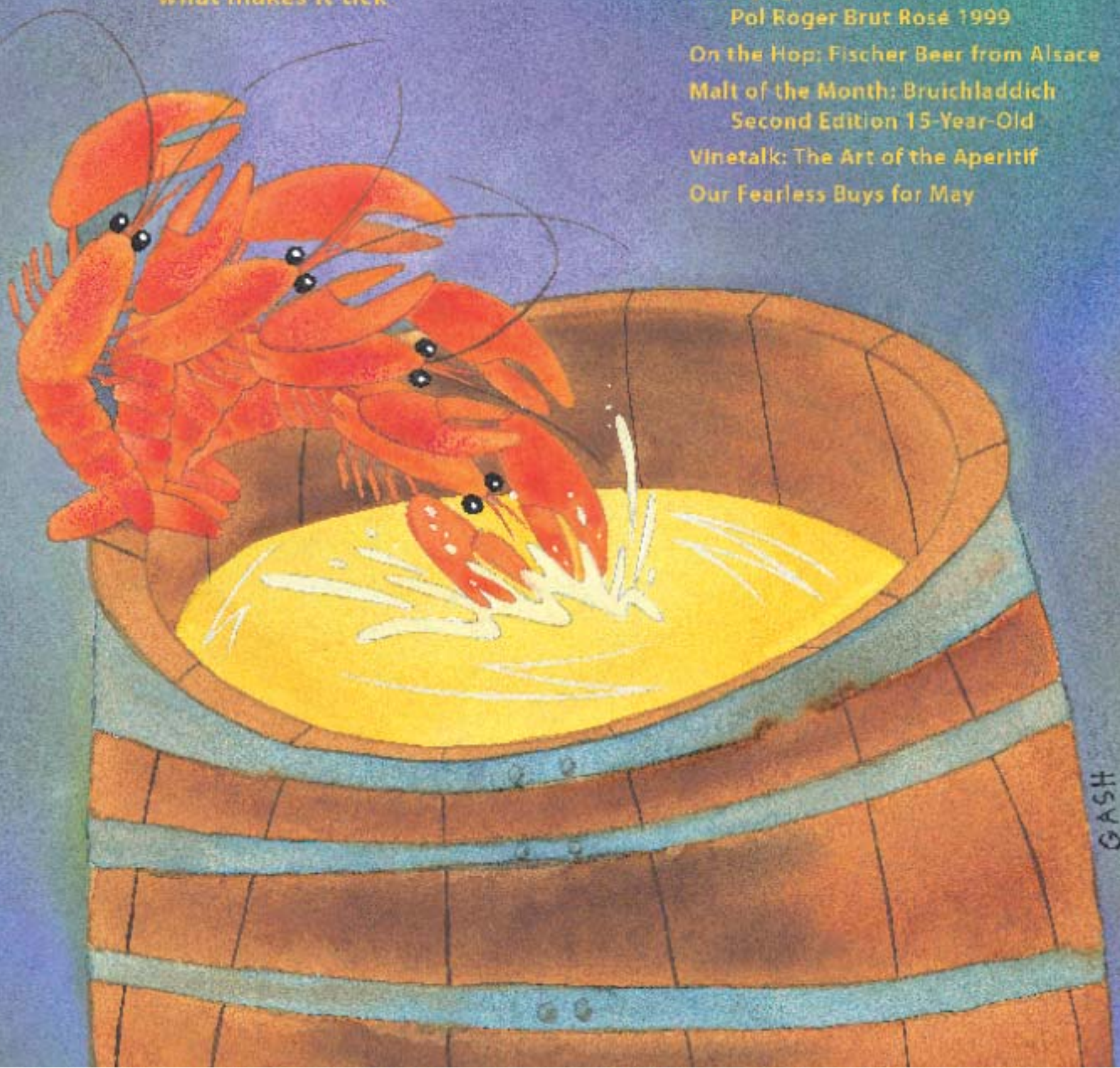
On the Hop: Fischer Beer from Alsace

Malt of the Month: Bruichladdich

Second Edition 15-Year-Old

Vinetail: The Art of the Aperitif

Our Fearless Buys for May



GASH

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victoria park
cnr wellesley st
& sale st
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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
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cnr wellesley st
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379 8416
takapuna
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& killarney st
486 1770
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445 2989
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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



www.glengarry.co.nz



Ben Longhurst and Monique Antunovich

In a world where 'customer loyalty' is bought with coffee cards and discount vouchers, it is gratifying to witness a retail experience where customers actually are loyal and have been, some of them, for forty years. The floor at the Glengarry store in Jervois Road has been walked by family members for well over half a century, so when Monique Antunovich was asked to manage the bricks and mortar that her great-grandfather had once manned, 'it was such a privilege,' she says. With Fine Wine Consultant Ben Longhurst (who, like Monique, has helmed the flagship shop for two years) and a devoted crew of full and part-timers, Monique continues to offer the kind of service that you'd swear didn't exist anymore, to a customer base that is largely populated by Glengarry Herne Bay devotees.

'We still get people who drive in from West Auckland once a week for their wine supplies,' says Monique, 'because that's what they've always done. They remember the family from when we lived in Glengarry Road.' Resident Italian Wine Expert, Catherine, whose family are long-time St. Mary's Bay dwellers, and who is herself known as 'artist-in-residence' because of her winning ways on the blackboards and store windows, remembers Monique's great-grandfather, surveying all from his rocking chair in the middle of the store. 'I had to remain still and quiet, under his watchful eye, while my parents did their weekly wine buying,' she recalls.

But before we get too misty-eyed with our fondness for history, it's what goes on in the store today that counts. One of their greatest achievements, Monique and Ben both say, is the Wine Club that has been in full flight for over a year now. Wine Clubs are often difficult things to get right, so Ben is quietly gratified that two to three times a month he and fifteen dedicated wine drinkers can make their way through a selection of intriguing vinous offerings in the old bricked cellar beneath the store. 'It's great to have a good core of regulars,' Ben says, and adds that there are often numbers well in excess of what the cellar can hold, in which case the tastings are moved next door to Dida's.

Once a month on a Friday evening, Ben runs a 'more social tasting,' at the Dida's Food Store, where he does food and wine matches in a casual, after-work kind of environment. Bordeaux born, and with experience managing wine stores in Paris and the UK, Ben says 'I can't think about wine without food,' and so these evenings are an exercise in putting together beautiful pairings. The fact that Ben now has customers bringing their own wines to tastings, 'because they are just so excited they want to share them with everyone' demonstrates the convivial air that accompanies these get-togethers.

Overall, both Ben and Monique put the store's success down to the basics: knowledgeable staff who love their wine and are prepared to go the extra mile. They say that all customers have a high expectation of customer service, and that they aim to deliver it. Ben's fine wine knowledge complements Monique's local experience, and their whole team's enthusiasm and expertise is infectious. As Ben says, if our customers don't have a huge interest in wine, we try and create it. 'Not a bad strategy. Any others? 'In order to sell wine, you have to like drinking it,' says Monique. Indeed.

Cheers!

A handwritten signature in black ink that reads "JAK".

Jak Jakicevich

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PRODUCTION: GRAEME GASH, ELIZABETH WHEADON, MICHAEL CHAPPORY, MICHAEL LARSEN, MURRAY GRAY, KRISTINA SUTER, MICHAEL GASH. PRINTED BY IMAGE CENTRE



Everyday Drinking

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

Alpha Domus **The Pilot** Hawkes Bay Chardonnay 2006

was \$18.90 **\$16.90** 15262

BUY A CASE OF 12 FOR \$16.00 A BOTTLE

These quiet chaps sometimes get overlooked in the scheme of things, and this is not an acceptable state of affairs, for their wine is good. This baby is a welcome burst of summer fruits and crisp citrus flavours to pull you out of the inevitable slow-dive that the shorter nights and the wetter days will bring on. With passionfruit, melons and peaches scatter-gunned across the richly textured palate, and providing intense flavour to the very end, this is a big mouthful for small dollars.

Sacred Hill **Basket Press** Hawkes Bay Merlot 2005

was \$19.90 **now \$16** 18361

BUY A CASE OF 12 FOR \$15.50 A BOTTLE

There's a logical reason why this is 100% merlot, when it has, historically, contained some Cabernet Sauvignon, but frankly, we're here to buy and consume good wine, not dither about with dull detail. These vines are starting to move on in years, offering up fruit that is more concentrated and intensely flavoured at every vintage. This is full of spice, fruit and savoury characters, with plenty of punch, much weight, and a long, flavour-soaked finish. Brilliant with a meaty beast of some sort, or just on your own.

G Jules Taylor Marlborough Sauvignon Blanc 2006

was \$21.90 **now \$18** 12420

BUY A CASE OF 12 FOR \$17.50 A BOTTLE

Did you know Jules has bought herself a new Vespa? For true. Not for her the standard issue wine-maker's vehicle, the battered, bull-barred Toyota Landcruiser. Nope, two wheels are good, she says, hair and scarf flying in the gentle breezes of Blenheim. This spunky Savvy is flying too, straight out the door and into your own vehicle of choice. Yip, it's more popular than owning an investment apartment in the CBD. And Dr Bollard can't get his hands on this. You can, a snip at \$18 for such top-flight wine.



Morton Estate **Private Reserve** Hawkes Bay Chardonnay 2004

was \$21.50 **now \$19.90** 15398

BUY A CASE OF 12 FOR \$19.00 A BOTTLE

To show our commitment to quality we sat down the other day and tried the entire Morton Estate range. We just felt that we wanted to get reacquainted, kinda like meeting up with an old flame after years apart. The brand is in superb health, and this gem from the '04 vintage is a very impressive offering. Loaded with punchy stonefruit, barrel fermentation and ageing has meant that it has matured brilliantly, and is a rich, round, elegant mouthful that is drinking superbly, right this very minute.



the glengarry card

GLENGARR

Special Glengarry Card Offer:

Purchase any of our Pasqua wines during May and go in the draw to win The Italian Package, valued at \$1,000 and consisting of Italian wine and food, including some amazing imported cheese, and vouchers for dinner at a selection of Italian restaurants.

Win a Case of Wine!

Each month when you use your Glengarry Card to purchase instore or online at www.glengarry.co.nz you automatically go in the draw to win a case of wine.

Look out for the G instore:

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



Everyday Drinking

CASE OFFER

BUY THE EVERYDAY DRINKING PACK 69030
3 BOTTLES OF EACH WINE FOR ONLY \$200
save \$46.60 off retail





Feature Winery

PASQUA



Pasqua

Valpantena Valpolicella DOC 2005



was \$15.90 now **\$12.50** 66005

BUY A CASE OF 6 FOR ONLY \$12.00 A BOTTLE

A great value wine, this is made from native varieties grown in the hilly vineyards around Grezzana, right in the heart of the Valpolicella zone. A bright ruby wine with an attractive bouquet exhibiting morello cherry and plum aromas, it is given an extra dimension by the hints of spice and mineral. Medium weighted, it boasts some well-defined berryfruit flavours that endow the palate with a supple, juicy character that is enhanced by the soft finish.

Pasqua Villa Borghetti

Valpolicella Classico DOC 2005

was \$18.90 now **\$16** 66056

BUY A CASE OF 6 FOR ONLY \$15.50 A BOTTLE

The vineyards of the Valpolicella Classico zone produce the finest wines of the appellation. This wine is a blend of the traditional indigenous trio, Corvina, Rondinella and Molinara, grown on the Villa Borghetti Estate. It is an attractive garnet wine, with a slightly perfumed nose showing black cherry, spicy nuances and a hint of vanillin oak. Well structured and balanced, it is dominated by fruit flavours gently supported by oaky characters and enhanced by a fine, easy finish.



Pasqua Mezzo Giorno

Nero d'Avola Cabernet Sauvignon 2004



was \$18.90 now **\$16.90** 66067

BUY A CASE OF 6 FOR ONLY \$15.00 A BOTTLE

The Sicilian variety Nero d'Avola, known locally as Calabrese, is responsible for producing some of southern Italy's most noble wines. For this particular wine, Pasqua have blended the variety with 20% Cabernet Sauvignon to provide greater depth and complexity. It was naturally clarified and a portion aged in French oak barriques. The bouquet is packed with ripe, spice-laced berry aromas complemented by some subtle toasty oak. Big hearted and fruit-laden, it is silky smooth and long in flavour.

Pasqua Villa Borghetti

Amarone 2003

was \$44 now **\$39** 66058

BUY A CASE OF 6 FOR ONLY \$38.00 A BOTTLE

Amarone is a unique style produced by a painstaking process. From the region's three famous varieties, it was hand-harvested and left to dry in special racks; it was pressed several months later, allowed to ferment, put through malolactic and aged in oak barriques. A complex wine with aromas of currant, blackberry and marzipan; the palate is big, rich and warm, with a suave texture and an undertone of bitterness, or *amaro*, that gives the style its name.



| | | |
|-------|--|---------|
| 66016 | Pasqua Soave Classico DOC 2005 | \$12.50 |
| 66027 | Pasqua Lapaccio Primitivo Salento 2004 | \$15.90 |
| 66042 | Pasqua Sagramoso Soave Superiore DOCG 2004 | \$16.00 |
| 66048 | Pasqua Sagramoso Valpolicella Superiore DOC 2004 | \$16.00 |
| 66047 | Pasqua Sagramoso Valpolicella Superiore Ripasso 2003 | \$22.00 |

The story of the Pasqua family winemaking enterprise began in the 1920's, when Nicola Pasqua travelled from Trani in Apulia, the heel of Italy, to Verona, where his army uncle was stationed. Once there, Nicola decided to carry on the family tradition and opened a wine store. It was an opportune time; due to the ravages of Phylloxera, wine in the northern regions was in short supply, so Nicola set about importing it from his native Apulia. The business was so successful that Nicola was joined by his younger brothers Riccardo, Natale and Umberto. In 1925, the four brothers established The Fratelli Pasqua Company, expanding the scope of their enterprise to concentrate on the production of classic wines of the Veneto; Soave, Valpolicella Bardolino and Amarone.

Today the company is managed by a second generation of Pasqua Brothers, Carlo, Giorgio and Umberto, along with cousin Emilio. They have been instrumental in taking the company to a higher level; substantial investments have made in the classic Veronese appellations and the company now own more than 100 hectares of vineyards. In addition, Pasqua purchase from contract growers to whom they provide technical support and ongoing supervision. Most significantly, they have firmly embraced the path to quality, reducing crop levels in the vineyards and opening a modern new winery without peer in the region. Modern technology and the use of small oak barrels for fermentation and maturation have seriously elevated the standard of the wines.

The company is now ranked in the top five privately-owned wineries in Italy, and their whole operation is funded without outside finance or support from other ventures. Their philosophy is to grow premium quality grapes and produce great wines expressing the unique characteristics of Italy's renowned wine appellations. Pasqua's innovative approach has led them back to their roots. At the turn of the century, they purchased 100 hectares of vineyards in Apulia for the production of Primitivo-based wines. The company has also formed a partnership with Sicily's renowned Fazio Wines to produce selected wines from native varieties, marketed under the Mezzo Giorno label.

Pasqua's wines are quintessentially Italian in style, particularly well-suited to food and they offer exceptional value across the whole range. The good news is that the tradition for quality and value established by two generation of Pasquas is poised to be continued by the third generation of this remarkable family of Italian winemakers.

GLENGARRY EN PRIMEUR

Visit our new website at www.enprimeur.co.nz and discover the advantages of Wine Futures and the best way to buy Bordeaux wines



Hot OFF THE Press

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

Yalumba Y Series Viognier 2006



\$13.50 29881

CASE OF 12 ONLY \$13.00 A BOTTLE

Yalumba planted Viognier way back in 1980, and thus have the oldest Viognier vines in the southern hemisphere. So what, you say? Sew your pants up, would be the logical retort. Or to thrust a glass of this luscious, citrus-driven poppet into your hand, being the new vintage of this most excellent expression of the beloved Rhône romper. Vigorous and vibrant, approachable, and affordable for starters, it's a perfect post-office stress releaser, and yet it pairs perfectly with a host of foods.

Turtle Bay Hawkes Bay Syrah 2006



\$16 19273

CASE OF 12 ONLY \$15.50 A BOTTLE

Frankly, we struggled with the label, but as we all know, it's what's on the inside that counts, and that, fellow Chelonia fans, is a rather smart Hawkes Bay Syrah. Very much a fruit-driven style, it slinks into your senses via some summery fruits and hints of chewy licorice underneath, with a solid oak component for good measure. Like the mighty beasts themselves, it's perfectly balanced, the seductive sexiness ideal for a languid afternoon of doing very little.

Saint Clair Pioneer Block 9 Marlborough Riesling 2006



\$22.50 18385

CASE OF 12 ONLY \$22.00 A BOTTLE

Saint Clair now release thirteen different Pioneer's Block wines, such are the exciting individual characteristics that they've seen emerge from their myriad sites over the years. Winemaker Matt Thomson is also a strong believer in getting the tension between sugar and acid just right in his Rieslings. A unique expression, with the 'squeaky-clean' fruit, as Matt described it, fashioned into a Spatlese style of great poise and beauty. With its smart citrus zest characters, this is one of the best of the vintage.

Rockburn Central Otago Pinot Noir 2006



\$36 12329

CASE OF 12 ONLY \$35.00 A BOTTLE

Cracking vintage, 2006, conditions that allowed all those renowned Pinot complexities to slowly come together inside the grapes themselves. Once the fruit landed (gently of course) in the spanking new winery, well, there wasn't so much left to be done. Definitely a wine that reflects its origins, with typical wild herb characters and silky black cherries and berries harnessed to burst juicily upon your impatient tongue. Elegant, flavoursome and nattily finished.



Hot OFF THE Press

CASE OFFER

BUY THE HOT OFF THE PRESS PACK 69031
3 BOTTLES OF EACH WINE FOR ONLY \$240
save \$59.40 off retail



Food & Wine



Some people believe that the highest purpose for a wine is to be matched to the most complementary food. Some consider it an exact science, whereby certain elements of flavour and texture in both the food and the wine can be broken down, examined, and quantified so that they provide the perfect cross-match to each other. A little CSI-like for some tastes, particularly for the large element who say, 'tear up the rule book: anything goes.'

Whatever the school of thought, the ultimate aim is still the same: to achieve that wonderful, heady synergy where what you eat and drink becomes one pleasure-laden experience. We've all had it, and, of course, the notion of what really works as a wine and food match is totally subjective. You might enjoy sparkling Shiraz with battered Bluff oysters, and I might not. Doesn't make your experience any less valid though, does it?

Whether you're an anarchist or a traditionalist, we figured a few boundaries might be helpful. There are some guiding principles that can be useful as a basic starting point. The good news is that there are only a few food and wine combinations that really don't work, so you kinda can't go wrong.

We've taken some pretty common food groups, and sat down and tasted our way through a bunch of current wine offerings to see what really did go down well in tandem. Rather than just picking random pairings, we followed what we considered to be some of the general suggestions about the art of food matching (and it is an art, not a science, we believe) while also throwing in a few of our own, less traditional ideas based on experience, something we'd read, something we'd had at a restaurant and so forth. What were the 'suggested rules' and why do they work?

We're pleased to say the world has moved beyond the old adage of 'red wine red meat, white wine for fish'. This is a hangover from the days when white wines were invariably light and fruity and reds were tannic and heavy. These days, a heady Hawke's Bay chardonnay can have more weight than a delicate and refined Central Otago Pinot Noir. So bin that one. The key is to work on weight and texture rather than flavour. Hearty/more substantial food will need a similarly weighty wine; pairing a braised side of oxen, for example, with a young Pinot would make the Pinot's delicacy seem insipid. Champagne washes down oysters perfectly because it's weighty enough to match the oyster's delicacy, yet delicate enough to not overpower or swamp it. Vigorous food - a lamb rack with herb crust - will need a more vigorous wine.

You can use elements in the wine to tame extremes in the food, and vice versa. Fat, as it happens, is ideal for reducing the impact of tannins; pork belly or leg of lamb will ease a tannic Cabernet better than, say, a venison steak, which is seriously lean.

What else? If a wine is high in alcohol it will give the impression of weight, so if you're serving a big Chardonnay with a full-on chicken dish, you might want to chill the wine a little more than usual. When cooking pork, lamb, beef and duck, heavy wine reductions and wine-based sauces are quite common; you'll want to avoid these if you want the wine you're matching to really sing. Otherwise it'll just be swamped.

We hope you enjoy the mix and matching suggestions we've put forward, and trust they'll encourage you to try out some of these excellent wines with complementary dishes. Ultimately, it's up to you. Everyone has their favourite wine and food match: maybe the discussion here will add a few to your recipe book. One combination we got wind of but didn't feel able to match was that of Pete Goffe Wood, owner of the renowned Cape Town eatery 'Eat'. He loves a big, strapping Cabernet Sauvignon paired with, uh, 'well hung loin of wildebeest.' Of course. Good luck sourcing that at New World, College Hill.

CANAPES



Allan Scott

Blanc de Blancs Brut NV

was \$26.50 now **\$19** 17421

BUY A CASE OF 6 FOR ONLY \$18.00 A BOTTLE

100% elegant chardonnay fruit, this walks beautifully the tightrope that challenges all Methodes: the one between fruit ripeness and acidity. Invigorating and crisply dry, the finesse doesn't preclude flavour, and this is full of citrus spread across a creamy, toasty, yeast-driven palate. That citrus begs for some wee triangles of Vogel's bread with smoked salmon and Philadelphia cream cheese and a squeeze of lemon juice. The freshness, crisp acidity and persistent bubbles will wake up a palate and a party perfectly.

Santa Margherita

Prosecco di Valdobbiadene Brut NV

was \$33 now **\$26** 62538

BUY A CASE OF 6 FOR ONLY \$25.50 A BOTTLE

There is no better aperitif wine, Prosecco's elegant delicacy perfect for anything you can hold in your fingers and eat discreetly. Clean, pleasantly fruity, charming and disarming, the Margherita has slight hints of apples and peachy blossoms, a gentle softness framed with some acidity and a low alcohol content that means you'll make it to the main course. It's also ideal as a brunch wine, being one of the very few that actually works with scrambled eggs. Add salmon, get the newspaper, and stay in bed.



Pol Roger

Brut Réserve NV

was \$83 now **\$69.90** 48210

With the honours being shared equally among the three chief grape varieties of Champagne, Pol Roger has a weight and structure to support a range of culinary options, and an elegance to enhance food with finesse. Really, I mean, how else would you start a meal? A chilled glass of Pol, its acid and freshness carving through the creamy delicacy of some seafood vol au vents perhaps? Or the lemony freshness aiding the passage of diced crab meat on a plain water cracker? So many beautiful options. To paraphrase, where do you want to go tonight?



SEAFOOD

Culley

Marlborough Riesling 2006

was \$19.90 now **\$16.90** 12471

BUY A CASE OF 12 FOR ONLY \$16.00 A BOTTLE

Made in a dry style, and being very citrus and lime focused, the acid in this beautifully proportioned wine will cut through creamy sauces, and raise your experience to celestial heights should those sauces contain seafood, particularly shellfish. There's a weight and power that will balance most food, but nothing to override the delicacy of, say, scallops. Crab cakes with Asian flavours would be an exquisite match, scallops or shrimps in a creamy lemon parsley sauce; that sort of thing. Got that?



Jackson Estate

Marlborough Sauvignon Blanc 2006

was \$21.50 now **\$18** 13241

BUY A CASE OF 12 FOR ONLY \$17.50 A BOTTLE

Crisp and dry are the ideal textures for seafood, so this fetchingly fresh Sauvignon Blanc from one of Marlborough's finest is going to do the trick, we reckon. It's got all those vibrant passionfruit/gooseberry characters; as well as a lemon/lime citrus zing that braces and excites, there is also a hint of garden herbs that ensures food can be firmly in the frame without fading. The full-scale palate would suggest substantial scallops, or just your freshest oysters with brown bread and shallot vinegar.



Pascal Jolivet

Attitude Sauvignon Blanc 2005

was \$29 now **\$20.50** 41090

BUY A CASE OF 12 FOR ONLY \$20.00 A BOTTLE

Stainless steel-fermented for serious freshness, this is quite a new style of Sauvignon for the French, with the fruit gathering itself for a more upfront punch. The Loire-derived minerality is still very apparent, but that seemingly ubiquitous earthy/barnyard character has been eliminated, or at least rendered virtually non-existent. Which is ace, because it means all the citrus, lime and apple characters can shine, the minerality can drive the finish, and you can sort out a salmon, brie and dill tart and slump down on the leather couch.



CHICKEN

Waipara Hills

Unoaked Chardonnay 2006

was \$18.90 now **\$16** 10336

BUY A CASE OF 12 FOR ONLY \$15.50 A BOTTLE

Being sans oak, don't match this up with a 20kg heavily-basted buzzard. That said, she's no wallflower; rich, ripe fruit and 50% malolactic have seen to that. It has a distinctive white peach and honeysuckle nose with lower key hints of grapefruit and spice playing pat-a-cake down the back. It's a vigorously fresh wine with a firm drive of acid; if you were to poach some poulet pieces in this exact wine, plus stock and herbs, you would have a pretty fine pairing, we reckon.



Pencarrow

Chardonnay 2005

was \$18.90 now **\$16.90** 17043

BUY A CASE OF 12 FOR ONLY \$16.00 A BOTTLE

The Palliser people use both French and American oak in this, which is unusual for New Zealand wines. The American oak tends to make a wine more upfront and approachable, and lends it a slight vanillin character that is very appealing. In this case, it also provides a solid bed of support for the reclining stonefruit flavours. There are traces of lovely lifted floral characters, and with its great mouthfeel, which is all sleekly creamy, smooth and evenly textured, chicken with a bit of spice would be the perfect foil.



Akarua

Central Otago Chardonnay 2005

was \$25 now **\$21.50** 10181

BUY A CASE OF 12 FOR ONLY \$21.00 A BOTTLE

Not the easiest of vintages for the kids down the 'Rua way; the rain came at the wrong time, the berries were tiny, the golf cart didn't start... but my word they've fashioned a silk purse from a hemp backpack, I can tell you. Small berries mean massively concentrated flavours, flavours which drift lazily and tastily atop a bed of creamy oak and mealy richness. Natural acid balances the treasures on show; the only downer is that there isn't much of this around. Beat a path to our doors.



Food & Wine

DUCK & LAMB



Hewitson Miss Harry
Barossa Valley Grenache Shiraz Mourvèdre **2005**

was \$27 now **\$22** 21780

BUY A CASE OF 12 FOR ONLY \$21.50 A BOTTLE

Plucked, or more likely coerced, from 80-year-old dry-grown bush vines, dead in the dead, hot heart of the Barossa, the fruit for Miss Harry is always immensely, almost indecently, concentrated. Add to that a perfectly warm and dry vintage, and you have a fruit intensity that will beautifully partner virtually anything that Shrek and Daffy can throw at it. Being fermented in old wood means that fruit, sweet strawberry Grenache fruit, is what Miss H. is all about; roast those beasts slowly and pair them with this: divine.

Montana

Terraces Marlborough Pinot Noir 2004

was \$35 now **\$32** 15050

BUY A CASE OF 6 FOR ONLY \$30.50 A BOTTLE

Pinot Noir really picks up berryfruit flavour, so were you looking at Duck with cherry sauce, you'd want to bring this along to the shooting party. Deeply concentrated, it unwraps spice, chocolate and cherries in a lavish manner, smearing these lusciously across the palate and your senses. There's also a typical Pinot earthiness that means anything with fungi - duck and wild mushroom risotto, say - would envelop it wondrously. Slow-cook a shank or two and you'd be mighty happy too, I suspect.



Peregrine

Central Otago Pinot Noir **2006**

was \$41 now **\$35.50** 17125

BUY A CASE OF 12 FOR ONLY \$35.00 A BOTTLE

This has a sweet, ripe fruitiness that is held gently in place by some sturdy tannin. Surging beneath are some gorgeous warm spice characters, along with an intriguing hint of mocha. It's a robust style, and thus able to shoulder some culinary richness and weight that more delicate styles might just buckle under. The lifted plum and cherry flavours beg to be matched with duck, while the robustness and tannic structure would slice even roast lamb with aplomb.



42245 Nicholas Potel Cuvée Gérard Potel Bourgogne 2004 \$27.00
42289 Alex Gambal Cuvée Les Deux Papis Bourgogne 2004 \$38.00

BEEF



Vasse Felix
Adams Road Cabernet Merlot **2004**

was \$23.50 now **\$18.90** 20203

BUY A CASE OF 6 FOR ONLY \$18.50 A BOTTLE

A Western Australian monolith, this beauty launches itself with spirited menthol and mint from the Cabernet, heartily intensified by the Merlot and a small portion of Malbec. Opulent and savoury, the intense cherries and plums are coated in mocha and vanilla and sprinkled with spice, the lot seasoned with cedary oak. At 14.5% alcohol, and with this sort of structure, serve some beef that is thick and rare and relatively uncluttered. Cook it with herbs like rosemary, basil and/or thyme; they will work brilliantly to pull out the cedar/eucalyptus character of the wine.

Esk Valley Black Label

Hawkes Bay Merlot Cabernet Malbec **2005**

was \$25.50 now **\$19.90** 12801

BUY A CASE OF 12 FOR ONLY \$19.50 A BOTTLE

They went to town on this one, plunging plentifully for tannin, colour and extract. The fruit is so concentrated and richly ripe that those structures hold the plums and blackberries up without ever shutting them down. That, along with its 14.5% alcohol should ensure you have no qualms about serving a wine like this with a hearty beef dish. This would work a treat with something Moroccan/North African, something with slightly sweet and aromatic spices like coriander and cinnamon.



Gunn Estate Woolshed

Hawkes Bay Merlot Cabernet **2004**

was \$30 now **\$26** 18050

BUY A CASE OF 6 FOR ONLY \$25.00 A BOTTLE

A wonderfully complex-yet-cohesive offering; there are burgeoning black fruits and gorgeous savoury olives and plums, threaded with cigar box Cabernet characters and woven through into a lengthy and intense finish. 14 months in oak adds solidity, so go to town with your meat. Char-grilled beef would match the smokiness wonderfully; olives and/or mushrooms would pick up the like-minded savoury characters and run away with it, too. Delightful.



22120 Jim Barry The Lodge Hill Shiraz 2005 \$19.00
25430 Penfolds Bin 389 2004 \$38.00

CHEESE

Spy Valley

Marlborough Sauvignon Blanc 2006

was \$20.50 now **\$17.50** 18313

BUY A CASE OF 12 FOR ONLY \$17.00 A BOTTLE

A quick scan of the latest wine and food literature will tell you that we need to move on from the days of port and stilton. Bone-dry wines such as this actually work best with the waxy texture of most cheeses, and Sauvignon's natural acidity cuts through fattier examples like no other can. This has weight strapped to that acid, so don't get concerned about the textural relationship between the two; if you can get your hands on some young goat's cheese, slide it next to a glass of this and enjoy the ride.

Martinborough Vineyards

Jackson Block Martinborough Riesling 2006

was \$23.90 now **\$21.90** 13740

BUY A CASE OF 6 FOR ONLY \$21.50 A BOTTLE

This peerless offering is from a small, family-owned site. The fruit is hand-picked, while the fermentation is deliberately stopped just short of dry. Flooded with flawless floral characters, there's some smart citrus in there, too, while a mineral steeliness would provide cut-through on firmer, stronger cheeses without any trouble whatsoever. Get this next to an antipasti plate of feta, olives and grilled pepper, don't overchill the wine or the cheese, and you'll begin to feel very European.

Jean Chartron Clos de la Combe

Bourgogne Chardonnay 2005

was \$33 now **\$25** 41405

BUY A CASE OF 12 FOR ONLY \$22.00 A BOTTLE

Burgundy can be a bit restrained, but this certainly has the stuffing to sidle up to a few agricultural products. Some barrel work ensures complexity and weight, while the fruit flavours of peaches and melons shine atop an edge of chalky minerality that will slice nicely through any number of cheeses. A blue-brie would be an inspired choice, albeit a reasonably rich one, while a fairly simple salad sprinkled with blue or grated with parmesan would also be a lovely lunchtime luxury.



Fearless Buys

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

Villa Maria Riverstone

Merlot Cabernet Shiraz

was \$11.50 now **\$9.90** 19607

BUY A CASE OF 12 FOR ONLY \$9.50 A BOTTLE

Cork hats off to the Purchasing Department: they've managed to locate a fantastic red wine, one that is chock full of yummy, ripe fruit flavours, one that fills your mouth with its soft richness, one that just lures you into that second glass, a wine that delivers huge amounts of flavour for very little money and, most amazingly, it's not Wally's Hut! Outrageous! The Villa-ites have put together some great wines under the Riverstone label, and this regional and varietal blend is sure one of them. Again, don't muck about: get a case to see you through.

Cheviot Bridge

Adelaide Hills Pinot Grigio 2004

was \$17.90 now **\$9.90** 21224

Oh, I know it's vulgar to talk so overtly about money, but eight dollars off? Lordy! This is grown in the Adelaide Hills and so qualifies as a 'cool-climate'. Hence it's bitingly fresh, and crisp and invigorating as that plunge into the ocean of a spring morning. With typical Pinot Gris tastes of pears and apricots, slivers of almond and a nudge of oak, this delivers loads of flavour and lip-smacking satisfaction. Buy a case; it'll be the best decision you make all year.

Sacred Hill

Whitecliff Brut NV

was \$16.90 now **\$13.50** 18001

BUY A CASE OF 12 FOR ONLY \$13.00 A BOTTLE

They're having quite a time of it at the moment down in Sacred Hillville. Having just celebrated 21 years of producing world-class wines, they've also just added on a new aircraft hangar to house the trophies and medals that the 2005 Riflemen has been collecting. This fabulous Brut sings with quality; floral and zesty, with freshly-baked bread characters, it is mouthfilling and bursting with so much frothy mousse you feel like you're going to take off. With an elegance that you thought only the French could provide, and a price tag that only we can deliver.



May 2007

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

Monday 7th May

Glengarry Wine Academy, Stage 1 - Wellington
Commencing 4 weeks of classes from 6pm-8pm
Glengarry Thorndon, 232 Thorndon Quay
Cost: \$195 per person. Bookings required

Wednesday 9th May

Glengarry Wine Academy, Stage 1 - Auckland
Commencing 4 weeks of classes from 6pm-8pm
Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$195 per person. Bookings required

Wednesday 9th May

We taste the wines of Marlborough's Herzog Winery
6:30pm The Cask Room
Glengarry Thorndon, 232 Thorndon Quay
Cost: \$20 per person. Bookings required

Thursday 10th May

Syrah: New Zealand vs Australia
7:00pm Glengarry Kingsland Wine Club
467 New North Rd
Cost: \$15 per person. Bookings required

Monday 14th May

Italian Wine Tasting
7:00pm Glengarry Newmarket Wine Club
22 Morrow Street
Cost: \$10 per person. Bookings required

Tuesday 15th May

We look at the wines of Brookfields
6:30pm Glengarry Courtenay Place Wine Club
Paramount Cinema Building, 27 Courtenay Place
Cost: \$30 per person. Bookings required

Wednesday 16th May

The Italian Job
6:00pm Kelburn Wine Club
Caffé Mode, Kelburn
Cost: \$30 per person. Bookings required

Monday 21st May

Riedel Glassware: Masterclass
6:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$100 per person. Bookings required

Tuesday 22nd May

Glengarry Malt Whisky Tasting Club
Malts and Cheeses: with Martin from Canterbury Cheese-
mongers and Michael Fraser Milne from Whisky Galore
7:00pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$55 per person. Bookings required

Tuesday 22nd May

We explore the 2006 Pinot Noir, including the new release
from Rockburn
7:00pm Glengarry Devonport Wine Club
Cnr Clarence St & Wynyard St
Cost: \$15 per person. Bookings required

Wednesday 23rd May

We taste the wines of the northern Rhône
6:30pm The Cask Room
Glengarry Thorndon, 232 Thorndon Quay
Cost: \$45 per person. Bookings required

Thursday 24th May

Matching Food and Wine
7:00pm Glengarry Takapuna Wine Club
Cnr Hurstmere Rd & Killarney St
Cost: \$20 per person. Bookings required

Friday 25th May

An Italian Affair: the wines of Pasqua matched with
stunning Italian fare
7:30pm Dida's Food Store, 54 Jervois Rd, Herne Bay
Cost: \$45 per person. Bookings required

Thursday 26th October

Bordeaux Club Tasting: Hawkes Bay vs Bordeaux
Hosted by Tony Bish
6:30pm Glengarry Victoria Park, cnr Wellesley St & Sale St
Cost: \$55 per person. Bookings required

JUNE IS OUR WINEMAKERS FESTIVAL MONTH

The June Tastings and Events will be online shortly on
www.glengarry.co.nz (click on wine room)

Stone & Glass Pack

\$100.00 69039

- 2x Riedel Vinum Cabernet Merlot (Bordeaux) Glasses
- 1x Sacred Hill Brokenstone Hawkes Bay Merlot 2004



Moët for Mother's Day

\$79.90 47204

EXCLUSIVE TO GLENGARRY

A bottle of Moët & Chandon Brut Impérial NV Champagne in the stylish new 'Be Fabulous' gift box



On the Hop

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

Fischer

Amber Alsace Beer 355mL

single **\$4.60** 91488

Strasbourg is, of course, more German than French, and with due respect to our French buddies, the Germans have it nailed when it comes to brewskis. Fischer has been brewed here since 1821, citing the unique microclimate and the excellent local water as one of the reasons the town comes up with so many top ales. A case in point, Fischer Amber is a might fine little droplet indeed, a crisp ale with tangy fruit tendencies and a cereal nose that together might suggest it's a good breakfast pint. There's a good measure of malt on the creamy palate, and an appealing but not cloying caramel character, while the 6% alcohol adds weight without this ever dragging its feet.



Champagne



Pol Roger
Brut Rosé 1999

◀ **\$106** 48223

The 20th Century in Champagne finished on a very high note, not because the Champenois were expecting huge sales to celebrate the new millennium, but because 1999 delivered one of the best vintages of that last decade. Vintage Champagne must be made only from wine of the year stated on the label; only 80 per cent of the crop can be used, and the wine must be aged in bottle for a minimum of three years. A brilliant and alluring golden-pink in colour, Pol Roger's 1999 Vintage Rosé demonstrates once again why they are held in such high regard by champagne drinkers everywhere. It possesses a vibrant, fruity nose exuding aromas of crushed strawberry along with hints of raspberry and toast. On the palate, the berry flavours are further enhanced by some peachy notes. An exceptionally balanced champagne with a long and elegant finish, it will not fail to impress.

Malts

Murray the Malt

Bruichladdich Second Edition
15-Year-Old Islay Single Malt Scotch Whisky

700mL **\$120** 93421

The best age for a malt, I think, is the mid teens. A whisky at 14, 15, 16 years seems to offer all the qualities that make single malt the unique drink we love. This expression of the classic Islay malt, Bruichladdich, is a cracker. It is a sophisticated and beautifully crafted whisky that goes down singing hymns. Soft in the mouth and lingering in its finish, it is a truly sexy drink that impresses with its polished finish and slightly decadent richness that becomes a series of taste explosions in the mouth. At 46% it does well with a small ice cube to ease the bite of the alcohol - it changes the whole complexion of the whisky as it slowly melts. A great whisky that is suitable for all occasions.



12
PACK

Join up to the Glengarry Case Plan to receive a regular supply of wines stamped with our own guarantee of quality and value. Purchase online at glengarry.co.nz or just call us on 0800 733 505

View all our Case Offers at glengarry.co.nz

MAY Case Offers



Mixed Case 69033

\$120 Case price will never exceed \$120



SAVE \$56.20

- 2x Pasqua V Valpolicella Classico 2005
- 2x Wally's Hut Shiraz 2005
- 2x Villa Maria Riverstone Merlot Cabernet Shiraz
- 2x Landmark Chardonnay 2004
- 2x Cheviot Bridge Pinot Grigio 2004
- 2x Friexenet Cordon Negro Brut NV



Value White Case 69034

\$160 Case price will never exceed \$168



SAVE \$68.80

- 2x Waipara Hills Unoaked Chardonnay 2006
- 2x Lake Chalice Marlborough Sauvignon Blanc 2006
- 2x Lake Chalice Marlborough Chardonnay 2006
- 2x Wild South Marlborough Sauvignon Blanc 2006
- 2x Wild South Marlborough Chardonnay 2006
- 2x Jules Taylor Marlborough Sauvignon Blanc 2006



Value Red Case 69035

\$168 Case price will never exceed \$168



SAVE \$69.00

- 2x Sacred Hill Basket Press Merlot 2005
- 2x Pasqua Mezzo Giorno Nero d'Avola Cabernet 2004
- 2x Lake Chalice Marlborough Merlot 2006
- 2x Château Souvenir Bordeaux 2003
- 2x Montes Cabernet Carménère 2005
- 2x Cheviot Bridge Heathcote Shiraz 2005

a taste of

France

A monthly selection of affordable French wine from our extensive range

G Laroche

South of France Merlot 2005

was \$19.90 now **\$15.50** 48537

BUY A CASE OF 12 FOR ONLY \$15.00 A BOTTLE

Merlot aficionados will adore this offering from Laroche, awarded an impressive 86 points by Wine Enthusiast. It is a ripe, fruit-driven red, alive with varietal flavours that course right through to the finish. The bouquet displays mulberry, plum and cherry aromas with some subtle spicy oak nuances. The palate is lively and juicy, the ripe berry and plum flavours combining with understated oak, all beautifully enhanced by a silky texture and some sweet tannins at the finish.



Paul Jaboulet

Les Jalets Crozes Hermitage 2003

was \$33 now **\$24** 45381

BUY A CASE OF 12 FOR ONLY \$23.00 A BOTTLE

This is a 100% Syrah grown in the renowned Crozes-Hermitage region of the Northern Rhône. The wine was traditionally vinified and matured in oak barrels for up to twelve months. It is a richly coloured wine with dark cherry hues decorated by flashes of cerise. The intense bouquet is quite complex, with currant and berry aromas enlivened by notes of spice, ground black pepper and hints of leather. The sumptuous palate is full bodied and generously flavoured, with firm tannins that will mellow gracefully with further cellaring.



Saint-Meyland

French Methode Traditionnelle Brut NV

was \$19.90 now **\$15.50** 43010

BUY A CASE OF 12 FOR ONLY \$15.00 A BOTTLE

This French bubbly has been flying out of the door, which is not surprising since it is great drinking at a very attractive price. According to French wine laws, Saint-Meyland is not allowed to call the wine Champagne, but it is made a stone's throw away from that region and by the same method. The wine has a steady mousse and a fragrant bouquet with classic yeasty tones. The palate has well-defined apple and pear flavours, neatly balanced by a sliver of citrus. Great Value.



Pierre Sparr

Alsace Pinot Gris 2005

was \$34 now **\$24** 46909

BUY A CASE OF 12 FOR ONLY \$23.50 A BOTTLE

The House of Pierre Sparr is one of the most distinguished in Alsace; they have been making wines in the region for three centuries. Renowned wine writer Tom Stevenson describes them thus: 'The house style is for rich and ripe wines that age gracefully yet appeal in their youth.' The 2005 Pinot Gris is entirely irresistible from the very first sniff to the last lingering sip. It is a seamlessly crafted wine, with the ripe melon and peach aromas and flavours beautifully balanced by a dash of mandarin.



Château Souvenir Bordeaux

Merlot Cabernet Franc 2003

was \$18.90 now **\$16** 42212

BUY A CASE OF 12 FOR ONLY \$15.50 A BOTTLE

Not so long ago, most Bordeaux producers made reds that were designed to be cellared for more than a decade. By adopting some New World technology, however, the châteaux are now coming out with wines that have the structure for cellaring but that are approachable far earlier. This merlot-dominant red is ready to enjoy now. It is classically styled, with dollops of blackberry and plum aromas and hints of cedar in the background. The lush texture complements the fruit, the finish is satisfyingly long.



Champagne Drappier

Carte Blanche Brut NV

was \$55 now **\$45** 43500

BUY A CASE OF 12 FOR ONLY \$44.00 A BOTTLE

Drappier is a family-owned company that has been producing in Champagne since 1808, when the family purchased the Clairvaux Abbey's 12th Century cellar. Carte Blanche is made from fruit sourced from the family's 40-hectare estate. Only the first pressings are used to bestow elegance and lightness. It has an inviting bouquet with apple and fresh bread aromas. The palate offers fresh pip fruit and toast flavours wrapped around a creamy texture and balanced by a citrus finish.





Feature Winery

Wild South



Winemaker Christie Brown

For a fledgling wine brand like Wild South to stand apart from the crowd in a region of 70 other wineries is no easy task. It might seem too simple to put this success down to the fact that 'the wines are very good', but the ability to deliver in the glass, and across a range of varieties is certainly a key plank of the winery's success. In winemaker Christie Brown, Wild South has someone of inordinate ability and genuine passion. Past efforts have won her acclaim the world over.

Picking up a trophy from global giant Decanter magazine last year for best International Sauvignon Blanc under ten pounds is an extraordinary achievement. This year, Peter Gordon has listed the Wild South Riesling at The Providores, his seriously upmarket restaurant in London; to make it available by both the bottle and glass shows how highly Peter rates the wine.

Christie's respect for the land which provides her with the opportunity to ply her talents is reflected in the number of causes the brand supports. Working with the Department Of Conservation, Wild South are looking at initiatives enabling them to 'give back' to the country, the most high profile of these so far being the 'Project Your Tern' initiative, which is aimed at increasing the breeding success of the endangered black-fronted terns in the Upper Wairau River.

And the wines themselves? Well, take a look.

Wild South

Marlborough Chardonnay 2006

was \$16.90 now **\$14** 11158

BUY A CASE OF 12 FOR ONLY \$13.50 A BOTTLE

Sourced from a selection of smashing vineyard sites, to strike such an intensely aromatic expression of fruit in the normally subdued chardonnay grape is the first of many pleasant surprises. Wild South cologne, anyone? Grapefruit and rockmelon dominate the palate, their natural tartness softened by a cashew-like nuttiness and bunches of tropical bananas. There's plenty of weight, here, but it certainly doesn't drag, as some Chardonnay expressions can, being instead a fragrant, vibrant headrush of pleasure.



Wild South

Marlborough Sauvignon Blanc 2006

was \$16.90 now **\$14** 11146

BUY A CASE OF 12 FOR ONLY \$13.50 A BOTTLE

There's an intense sensation of spice and fruit on the nose, a cascade of lemongrass-tainted gooseberries that dominate fragrantly and urge you onwards. The seamlessly integrated palate begins by zipping off down the lime road, slinks through a chicane or two laden with lemon trees and their concomitant flavours, and then finishes in an impressive spray of Sauvignon pungency. Steely-clean, richly ripe and exciting, this leaves most of the rest splayed in its wake.



Wild South

Marlborough Riesling 2006

was \$16.90 now **\$14** 11159

BUY A CASE OF 12 FOR ONLY \$13.50 A BOTTLE

This is £20.00 a bottle on the list at Peter Gordon's 'The Providores' in London, so even the most conniving forex dealer would have difficulty denying that \$14.00 then represents something of a bargain. As with the Sauvignon, the intensity of aroma is striking, with piercing grapefruit and spice rising heavenwards, tangled up in floral tendrils and a dash of stony minerality. It's a focused wine, in that everything seems clearly defined, in its right place and beautifully integrated with everything around it.



Wild South

Reserve Marlborough Pinot Gris 2006

was \$24.90 now **\$20.50** 11147

BUY A CASE OF 6 FOR ONLY \$20.00 A BOTTLE

Go the varietal pears! The flavours, pear and otherwise are quite forward for this variety, with plenty of pushy and punchy apricots and hints of wild, crazy and far out honey. There are notes of (ultra) violets in there, and a razored slash or two of lemongrass. This is a rich, full on style with layers of stonefruit complexity all bundled up and neatly tied off with a clean and long finish. Weighty, layered and luscious.



a taste of Spain

Freixenet

Cordon Negro Brut NV

was \$13.90 now **\$9.50** 85010

BUY A CASE OF 12 FOR ONLY \$9.00 A BOTTLE

Drop for drop, dollar for dollar, we doubt there is a better value bubbly available anywhere. We are not alone in this belief; Wine & Spirits magazine awarded the wine 90 points and it's the biggest-selling Methode in the world. It has a wonderful mousse and a long, clean, crisp finish. Perfect as an aperitif; you can't go wrong at this price.

Armantes

Calatayud Shiraz 2004

was \$20.50 now **\$16.50** 81034

BUY A CASE OF 12 FOR ONLY \$15.50 A BOTTLE

The wines of the Calatayud DO (Denominación de Origen) in the province of Zaragoza have been regarded among the best of northern Spain since Roman times. This Shiraz has a complex bouquet alive with cherry, black pepper and smoky oak aromas. The palate is characterised by bright fruit flavours, a smooth texture and supple tannin.

Coto de Hayas

Reserva Campo de Borja Crianza 2002

was \$25 now **\$19.90** 81005

BUY A CASE OF 6 FOR ONLY \$19.50 A BOTTLE

This is produced from 40-year-old vines. Following fermentation, it was matured for 14 months in American oak and for a further two years in the bottle. It is a concentrated wine with black cherry and cassis aromas and flavours supported by integrated vanillin oak, appealing spice and tobacco nuances and a supple texture.

Valdespino

Rich Cream Sherry

was \$30 now **\$25** 89810

BUY A CASE OF 6 FOR ONLY \$24.50 A BOTTLE

This has won awards in every continent of the world in the 19th, 20th and 21st centuries. A dark mahogany with a magnificent bouquet evoking rich fruit cake and nutty aromas. The complex palate is rich and sweet, with the raisin-like flavours enhanced by a velvety smoothness and a lengthy, warm finish.

VineTalk

A look at less well-known, new and intriguing wine types

Aperitifs

The word 'aperitif' comes from the Latin aperire, meaning 'to open'. The whole point, indeed, is to 'open up' your appetite before a meal. So while the original aperitifs were actually fashioned from herbs and plants that did exactly that, the term has broadened over the years to include pretty much anything that you'd serve before you eat. Drinks that are wine-based have always proved popular, particularly Vermouth, which is simply fortified wine flavoured with various herbs and spices, and Dubonnet, which officially falls in the Vermouth camp, and is made with Carignan, Grenache and Malvoise Muscat grapes, flavoured with quinine and bark. A novel way to keep away the malaria, perhaps. Campari, too, is common, although I wonder how many Bond wannabes are aware that its base is 'extract of capsicum'?

Whatever your preference, the point is to prick your palate, which is why, if you look at the small selection mentioned, the drinks tend to live in the slightly bitter or tart part of the flavour spectrum.

As with anything to do with drink, there are no rules, of course. Hence the use of Champagne as an aperitif; but it would want to be bone-dry, again to stimulate the palate. Some of the recent Zero Dosage releases, such as those from Ayala and Drappier would work well in this role. But really, it's the fab traditional drinks, the tried and true ones that you want to use to impress your guests.

Campari and Soda with a wedge of orange is just perfect; Dubonnet and dry lemonade has a bitter-sweet appeal that is hard to resist; while dry vermouth over ice or with soda and a lemon wedge will redefine 'tart' and set you up ideally for some salty olives. Pernod and absinthe are often popular, although their strong aniseed flavour can swamp, rather than stimulate your tastebuds.

Wine-wise, go for fortified and dry. A chilled fino is perhaps the ultimate aperitif; not heavy, bone-dry and served chilled, as bracing and invigorating a starter as you could possibly hope for. Along these lines, too, is white port. We've noticed an increase in interest in what some would consider a curiosity. Well chilled, served in a suitable wee crystal vessel, a glass of white port is a sophisticated, satisfying way to start any dinner party or social gathering; it doesn't come much cooler than that.

Quinta de la Rosa

White Port

was \$38 now **\$35** 79005

BUY A CASE OF 6 FOR ONLY \$34.00 A BOTTLE

This fresh and charming offering from the boutique bodega, de la Rosa, is just about unbeatable in the aperitif stakes. Designed specifically for this purpose, it is a gorgeous honey hue, which, even when well chilled (as it should be) delivers a tropical treat of pineapples and melons, with a nutty undercurrent that adds weight and complexity. What's most satisfying about this is that it's a wine of substance; refreshing and bone-dry it might be, but it also carries a solidity that shows its class. Delicious, and a dazzling dinner-opener.

| | | |
|-------|-------------------------------------|---------|
| 47410 | Noilly Pratt Vermouth 750mL | \$32.00 |
| 92960 | Campari 750mL | \$42.00 |
| 92966 | Ricard Pastis 700mL | \$51.00 |
| 92218 | Painturaud Vieux Pineau Blanc 750mL | \$64.00 |



10

the GLENGARRY Top 10

may

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

1 Montes Limited Selection Cabernet Carménère 2005

was \$22.90 now **\$19.90** 90599

A distinctive, savoury wine with a wonderful array of aromas and flavours smartly integrated with vanillin oak characters. Hints of chocolate and coffee provide a great mouthfeel.



2 Black Barn Hawkes Bay Unoaked Chardonnay 2006

was \$21.10 now **\$18** 12204

100% estate-grown Hawke's Bay Chardonnay. The ripe peach and apricot aromas and flavours are backed up with some nice mineral nuances and balanced by a dash of citrus at the finish.



3 Saint Clair Marlborough Sauvignon Blanc 2006

was \$21.10 now **\$18** 18308

Classy wine, and winner of a Gold Medal at the Air New Zealand Awards. Elegantly structured, it displays a swathe of flavours that include passionfruit, gooseberry and a hint of capsicum.



4 G Culley Marlborough Chardonnay 2006

was \$19.90 now **\$16.90** 12472

An appealing fruit-driven wine with upfront stonefruit aromas that splash onto the palate and are sustained right through to the bright, clean finish. Lovely drinking.



5 Allan Scott Marlborough Gewürztraminer 2006

was \$26 now **\$22** 17413

An outstanding Gewürz with a captivating spice-perfumed aroma. The palate is fullish and well balanced, showing a depth of flavour that lingers on and on. Great value.



6 Morton Estate Black Label Merlot Cabernet 2004

was \$36 now **\$33.50** 15394

This Hawke's Bay blend was produced from selected parcels of fruit. It is a full-bodied yet elegant wine that's packed with ripe plum and berry aromas and flavours.



7 Vasse Felix Margaret River Cabernet 2004

was \$36 now **\$28.90** 20311

Classic Australian Cabernet, silky ripe and with an abundance of blackberry and cassis-infused flavours, complemented by spicy oak nuances and finishing on a deft tannin note.



8 Hewitson Ned and Henry's Barossa Valley Shiraz 2005

was \$24.90 now **\$21** 21781

The classic spicy plum flavours are given added complexity and fruit definition by the addition of a dash of Mourvèdre. Deep and concentrated, it has a long, flavour-packed finish.



9 Geoff Merrill McLaren Vale Shiraz Grenache Mourvèdre 2003

was \$22.90 now **\$18** 22133

A rich SGM blend that is well integrated and smartly structured. The ripe, spice-edged berry and plum flavours are ably supported by some fine tannins.



10 Framingham Marlborough Classic Riesling 2006

was \$22.50 now **\$18** 12692

Classic is exactly what this delivers, with its aromas and flavours of peach, apple and mineral enhanced by a hint of honey that flows through to the zesty finish.



THE MAY TOP10 PACK 69032

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medal-winning wines

11792 **Coopers Creek Hawkes Bay Chardonnay 2005 \$22.00**

15240 **Church Road Reserve Hawkes Bay Chardonnay 2004 \$26.00**

15397 **Morton Estate Hawkes Bay Chardonnay 2002 \$36.00**

11730 **Kim Crawford SP Dolly Gisborne Chardonnay 2006 \$29.90**

11738 **Kim Crawford SP Tietjen Vineyard Gisborne Chardonnay 2006 \$29.90**

19663 **Villa Maria Reserve Barrique Fermented Chardonnay 2004 \$38.00**

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