

The **GLENGARRY** Dozen

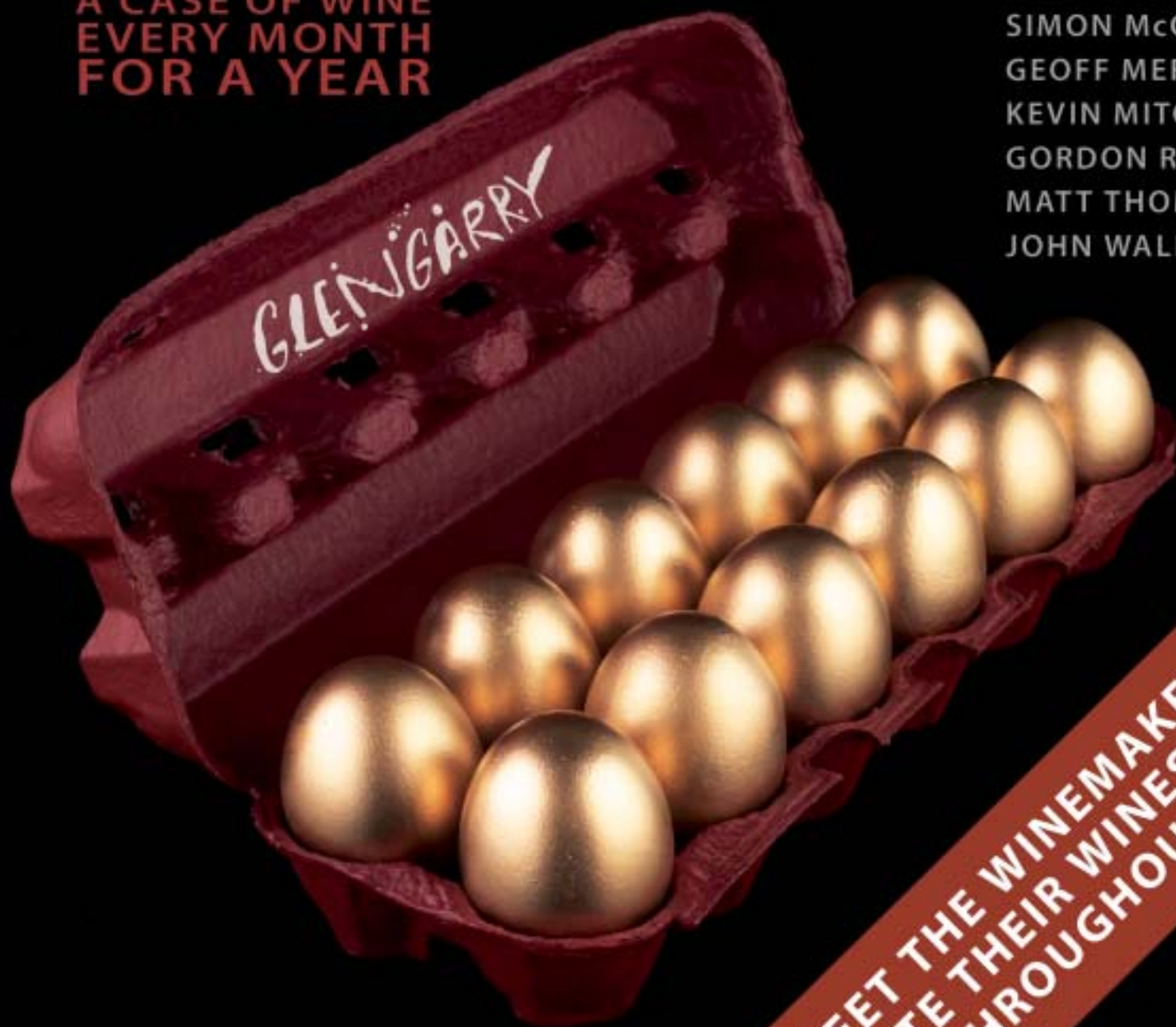
2007

Wineletter 121 June 2007

WIN

A CASE OF WINE
EVERY MONTH
FOR A YEAR

TONY BISH
JEFF CLARKE
KIM CRAWFORD
NEILL CULLEY
DENIS GUNN
ALLAN JOHNSON
SIMON McGEORGE
GEOFF MERRILL
KEVIN MITCHELL
GORDON RUSSELL
MATT THOMSON
JOHN WALLACE



MEET THE WINEMAKERS AND
TASTE THEIR WINES INSTORE
THROUGHOUT JUNE

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, riedel glasses
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



Those of you equipped with a mind like a steel trap will recollect that this time last year we pressed into service a number of those talented bods who press grapes for our pleasure, and had them come along and park themselves in our stores for the month of June. And, as you say while diving behind the couch when the Black Caps are faltering, here we go again. Yip siree, Bob, we have once more got on the blower and invited a delightful dozen of our favourite winemakers to appear in a Glengarry store near you this month and do what I believe Hilary Clinton calls a 'meet and greet'.

From as far away as Australia and Waiheke Island, we have the pleasure of hosting The Glengarry Dozen, 2007: twelve talented individuals who, armed with a glass of their own product will be sippin' and chattin' about the wines they make, how they make them, why they make them and how they get that little hint of leather to segue into tobacco at the back end of their Cabernet, and other such trade tricks. There really is nothing like getting the low down from those high up in the winemaking food chain; it puts the wines you love into context and enhances your appreciation of them, colouring in the story of grapes-to-table with their own individual twist. As they say, this time it's personal.

From Neil Culley, the guiding light behind the stormingly successful Cable Bay and eponymous Culley label, to the cricket mad (or maybe just mad) Geoff Merrill to the urbane trophy collector Tony Bish from Sacred Hill, we have a feast of people and product that will make browsing and buying in the month of June a truly memorable experience. The fact, along with the aforementioned wunderkinds, we have also snared talent such as Allan Johnson from Palliser wines, and Jeff Clarke from Pernod Ricard, (The Observer recently named Jeff as one of the six best winemakers in the world), means it's almost academic of us to point out what a unique and extraordinary opportunity this is.

It's worth mentioning too, that these wonderful individuals have diaries and schedules that make Hilary look like a part-timer, so while it was a co-ordinator's nightmare to get them all together, it is also beyond generous that they have all donated their time and expertise and shown such a willingness to share both.

So, as hundreds of you did last year, get in and make the most of it. Sample the wines, meet the makers, pick their brains, and enjoy yourselves.

JAK

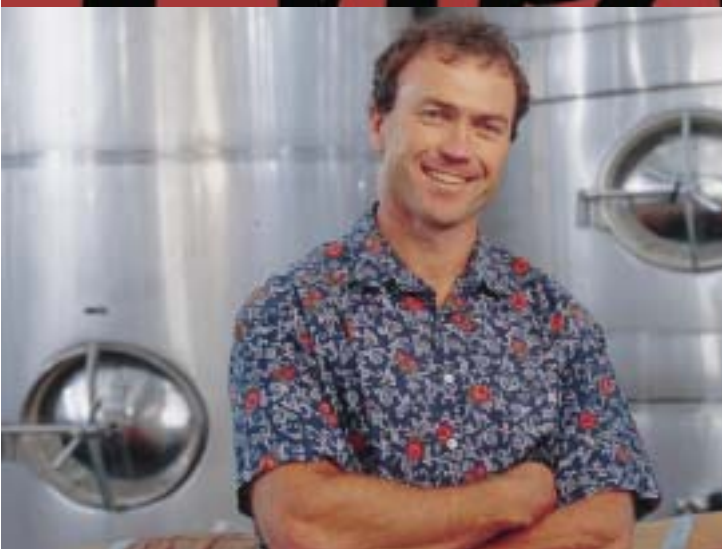
Jak Jakicevich



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Matt Thomson



Matt Thomson: Winemaker, Saint Clair

Dunedin-born Matt Thomson's enthusiasm for wine started at a very early age; by the time he was nineteen, he had decided that he wanted to become a winemaker. At high school he had been suspended for sharing a bottle of wine with six classmates; it was a case of the education system not spotting a student's potential. Undeterred by that experience, Matt enrolled at Otago University, emerging with a B.Sc and M.Sc Biochem. 'Marlborough was where it was happening, so I took off there, started working with John Belsham at Rapaura Vintners and got my first real taste for winemaking.'

Matt is living proof that men can multi-task: 'What I like about the wine industry is that it is a multi-disciplined business. You have to work with the growers to get the best out of the vineyards. As the winemaker, it is your responsibility to convert the promise of the vineyard into the reality of the finished wine; and you need to understand how the market operates so that you can deliver wines that people enjoy drinking.'

Matt has been Chief Winemaker at Saint Clair since its establishment in 1994. His uncompromising approach has steered the company to a horde of awards. Somehow he finds time to work as consultant winemaker in Bordeaux and in Italy's Valpolicella and Piedmont, and as if that weren't enough, he is a champion kayaker. He won the NZ Championship last year and was second behind World Champion Ben Fouhy this year. He also makes stunning wines.

Saint Clair Doctor's Creek Reserve Marlborough Pinot Noir 2006

was \$33 now **\$25** 18296

BUY A CASE OF 12 FOR ONLY \$24.00 A BOTTLE

The 2003 release of this wine did spectacularly well, winning the trophies for Best Pinot Noir and Best Red at the prestigious International Wine Challenge. The 2006 was harvested in prime condition, mainly from the meticulously managed Doctor's Creek Vineyard. It is a bright ruby wine with a fragrant bouquet exuding cherry, raspberry, plum and mushroom aromas supported by spicy oak. Elegantly structured, it has a lush, full flavoured palate complemented by integrated oak nuances, a smooth texture and a fine lingering finish. It represents its classic regional characters with flair, and is excellent value.



Saint Clair Marlborough Pinot Noir 2006

was \$21 now **\$19** 18320

BUY A CASE OF 12 FOR ONLY \$18.00 A BOTTLE

Matt Thomson selected this Pinot Noir from several low-cropping, well-proven Wairau Valley vineyards. Each batch was separately fermented in a combination of indigenous and cultured yeasts. The wine was transferred to both tank and French oak barrels, with the latter portion aged for eight months. This is a great value, approachable red with a subtle bouquet displaying berry and plum aromas and restrained oak characters. The fruit-driven palate is medium weighted, smooth as silk and supported by spicy oak notes.



Saint Clair Marlborough Sauvignon Blanc 2006

was \$20.10 now **\$18** 18308

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

★★★★ CUISINE ★★★★★ GOURMET TRAVELLER
3 GOLD MEDALS 91/100 WINE SPECTATOR

This was blended from grapes sourced from several sub-regions in Marlborough. The various batches were separately fermented on selected yeasts in temperature controlled tanks to retain and enhance varietal flavours and freshness. It is a bright, lively yellow-green wine, with vibrant aromas of gooseberry, passionfruit, capsicum and hints of mineral. The palate offers good depth of ripe fruit flavours that are nicely integrated with herb-like nuances and balanced by a fresh, slightly off-dry finish.



Saint Clair Omaka Reserve Marlborough Chardonnay 2005

was \$33 now **\$29** 18386

BUY A CASE OF 12 FOR ONLY \$28.00 A BOTTLE

The grapes were selected and hand harvested from Saint Clair's Omaka Vineyard. The wine was whole bunch pressed, put through malolactic and aged on lees for 13 months in American oak barrels. It is a polished yellow-gold wine with a complex peach/yeasty/mealy nose supported by some subtle, spicy vanillin oak. The palate is rich and plump, with well defined stonefruit flavours brilliantly complemented by a silky, creamy texture, oaky nuances and a dash of lime at the finish.



- 18374 Saint Clair Marlborough Pinot Gris 2006 \$18.00
- 18310 Saint Clair Rapaura Reserve Merlot 2006 \$25.00
- 18387 Saint Clair Doctor's Creek Reserve Noble Riesling 2004 375mL \$25.00

Geoff Merrill



Geoff Merrill: Winemaker, Geoff Merrill Wines

Only in Australia could you grow up on a sheep station that was 750,000 acres in size. That's right, Geoff's back yard was bigger than Holland. 'Larger than life' is how Geoff Merrill is often described; the handlebar moustache alone is enough to send chills through anyone who remembers Merv Hughes and, speaking of cricket, that's one of Geoff's other passions. So much so that he has a business that he runs with English legends Bob Willis and Ian Botham (to whom he bears a nodding resemblance) and was one of only twelve people invited to David Gower's wedding. 'It was funny,' he recounted recently. 'People were going- 'ooh, that's Ian Botham, whoa that's Tim Rice... who's that fat bloke with the moustache?!'

Aside from cricket and golf, he is also rather sharp at making wines that are good enough to win him the Jimmy Watson Trophy, which he nailed in 2005 for his 2004 Reserve Shiraz. In fact, Geoff's win brought the trophy back to the McLaren Vale for only the 4th time in 37 years.

What's curious is that for a man who has hung out with The Stones and who had rock star ambitions himself, his wines are actually drawn along more subtle, elegant lines than most South Australian reds. There's certainly no shortage of power, but there's a finesse there too. Like the man, they're multi-dimensional, of great depth and character and provide inordinately good company for an evening.

Geoff Merrill **Liquid Asset** McLaren Vale Shiraz Grenache Viognier 2003

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

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

90/100 JAMES HALLIDAY

Ahh, yes, bankers. Had the gall to start poking their nose in about stock control. So Geoff, seeing he needed to make a crowd-pleasing red that would race out the door, made exactly that. And hell, what else would you call it? The genius of the man is that this has actually picked up medals of a gold nature, which, given its one-two punch of powerful flavour, surprises us not one jot. Loads of cherries/berries and superb spice, and some underlying anise and black pepper mean complexity and intrigue is assured; all the components are put together so well that it delivers superbly on all fronts - weight, texture and taste.



Geoff Merrill McLaren Vale Cabernet Shiraz 2003

was \$22.90 **now \$18** 22104

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

Uniquely Aussie this, the ole Rhône-meets Bordeaux carry-on, although at 88% Cabernet, this is more claret-like than anything else. The savoury olive and cigar box aromas give that away, and while there's still some acid and tannin, even four years on, there is also ample spicy richness from the Shiraz and a gentle flow of fruit that age has brought out beautifully. It's seamless, integrated, and not a join in sight from start to finish. The only oddity is the price: you would swear this was a forty dollar red.

Geoff Merrill McLaren Vale Shiraz 2003

was \$27 **now \$22.50** 22135

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

2003 proved to be the driest Aussie vintage on record, which, if nothing else, provided a gorgeous ripening period. At 14.54% (just roughly) alcohol and with nearly three grams of residual sugar, Geoff obviously didn't struggle too hard to get his Shiraz ripe. But he didn't let it bake, either, which can be a bit of a trap for young players in those endless sun-filled conditions. So this has huge flavour, with that spicy Christmas cake-plum-and-spice thing, spread lusciously on a well-integrated palate that still retains excellent firmness and structure four years on.



Geoff Merrill McLaren Vale Shiraz Grenache Mourvèdre 2003

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

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

It's all about fruit, this wee gem, punching through with lush plum characters that spread to all four corners of your mouth. Not wanting to be accused of being one-dimensional, GM makes sure there are some spicy/sweet notes of licorice and chocolate also, and the massive oak barrels the wine is aged in lend a hint of cedary oak. The tannins barely show their ruddy faces, but they knit the whole shebang together just so, and the flickering fruit on the finish wraps it all up perfectly. Rockin'.



22107/22137	Geoff Merrill McLaren Vale Merlot 2002/2003	\$22.50
22134	Geoff Merrill Coonawarra McLaren Vale Cabernet Sauvignon 2003	\$22.50
22110	Geoff Merrill Reserve Shiraz 6-Pack: Vintages 1999-2004	\$360.00

Kim Crawford



Kim Crawford: Winemaker, Kim Crawford Wines

You may notice as you run your eye down the list of Crawford wines that we've assembled, a number of 'SP' wines. It stands for 'Small Parcel'. Kim explains: 'Each vintage presents to us small parcels of exceptional grapes from different vineyard sites in different regions.' His wife Erica, marketing brains behind the brand, clarifies: 'It's like searching for truffles; we fossick about, selecting the rows, handpicking the grapes and handling them separately in the winery.'

What you taste in the bottle is a unique expression of time and place of the variety concerned. 'With small parcels, quality and expression are our ultimate selection criteria,' Kim says. 'Unlike single vineyard wines, which are made from grapes off a specific block or vineyard irrespective of seasonal conditions, our SP wines will likely be from different, or a combination of vineyards and regions from year to year.'

Anyone familiar with the Crawfords' winemaking philosophy will know that individual site strength is something they have championed from the very beginning. Indeed when they kicked off the label the company owned virtually no land at all, Kim using the brilliant relationships he'd built with contract growers to ensure he got the best fruit from the best parts of their vineyard from the start. Small, then, is indeed beautiful. Check it out.

Kim Crawford SP Comely Bank Marlborough Pinot Noir 2005

\$29.90 11744

BUY A CASE OF 6 FOR ONLY \$29.50 A BOTTLE

TROPHY (TOP 100) AND 2 GOLD MEDALS

The long, dry summer of 2005 delivered small but intensely flavoured berries at this Waihopai Valley vineyard. Each small parcel was processed separately; only after ten months in oak were they finally blended. Extreme attention to detail was exercised, which is what you need if you want to make great Pinot. The aromas are a bewitching blend of cherries, Black Doris plums, higher notes of red fruits and an underlying oak toastiness. Juicy and powerful, the sustained flavours of red and black fruits are seductive, pushing right to the end of the superb finish. With its gold at the NZ International Wine Show, and a trophy and gold at last year's Top 100, the only surprise is that there's any left.



Kim Crawford

Marlborough Unoaked Chardonnay 2006

was \$19.90 now **\$16** 11735

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

GOLD MEDAL

It is no exaggeration to say that ten vintages ago, this wine fuelled the whole unoaked Chardonnay phenomenon in New Zealand. Like any maverick, Kim suffered the frowns of the establishment when he suggested he could produce a rich, ripe, beautiful chardonnay without any wood. He was able to say 'I told you so' when the wine, and every subsequent vintage, sold in volumes normally reserved for the likes of a Robbie Williams CD. Peachy, creamy, weighted and lengthy, it's a phenomenon itself.



Kim Crawford

New Zealand Pinot Gris 2006

was \$19.90 now **\$16** 11742

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

TROPHY (TOP 100) AND GOLD MEDAL

There's much debate over trim flat whites about who makes the country's best Pinot Gris, and while, with wine being subjective, such debates are meaningless, Crawford Wines would have to be in line for the crown. Grabbing a gold and a trophy at last year's Top 100 Wine Competition for this fine drop, Kim proved yet again how well he handles the variety. Typical Nashi pear notes are urged on by rich malo characters and a hint of oak, the key to it being the fleshy, fat palate that makes this a great food wine.



Kim Crawford SP Tietjen Vineyard Gisborne Chardonnay 2006

\$29.90 11738

BUY A CASE OF 6 FOR ONLY \$29.50 A BOTTLE

3 GOLD MEDALS ★★★★★ CUISINE

This vineyard has produced legendary Chardonnay for many years now, Kim's exceptional expression reminding us that Gisborne is still quite capable of delivering exceptional chardonnay fruit. From vineyard to winery, this wine is carefully managed every step of the way. A portion is hand harvested, a quarter only sees new oak, while all the fruit goes through malolactic fermentation, hence the creamy richness coming through on the palate. The fruit is all rich Alberta peaches and toasty oak hints, its sweetness beautifully balanced by firm acid.



11761 Kim Crawford Marlborough Merlot 2005	\$16.00
11750 Kim Crawford Marlborough Sauvignon Blanc 2006	\$16.00
11900 Kim Crawford Marlborough Riesling 2004	\$16.00
11758 Kim Crawford SP Flowers Marlborough Sauvignon Blanc 2005	\$25.00
11740 Kim Crawford SP Boyszone Marlborough Pinot Gris 2006	\$29.90

Gordon Russell



Gordon Russell: Winemaker, Esk Valley

Winemaker Of The Year

Royal Easter Show Wine Awards 2007

When New Zealanders venture off on the traditional O.E. they rarely consider quite where their adventure may take them. In the case of Gordon Russell it led to a career in winemaking, which was probably not on his mind when he abandoned plans to study town planning at Massey University. Gordon took off to the UK, where he landed a job with a Real Ale Pub and learned about cellar craft.

On his return to New Zealand, he went to work as a cellar hand at the West Auckland Bellamour winery and also worked part time at Glengarry's Ponsonby Road store. In 1988, he joined Villa Maria as cellar foreman, which led to his appointment as assistant winemaker at Esk Valley. 'I got the job as winemaker in 1993, but I owe a great debt of gratitude to the winemakers I worked with during those earlier years, Kym Milne and Grant Edmonds.

Gordon's philosophy is to get the fruit in the vineyard to optimum levels and produce the wines as naturally as possible; 'I try not to interfere with the process, and assume a minimalist approach so that each wine reflects the terroir and vintage conditions.' At the 2007 Royal Easter Show Wine Awards, Gordon was awarded the prestigious title of Winemaker of the Year. 'I get to collect the awards, but Esk Valley wines are very much the result of the team's effort; the growers, lab team, cellar hands and administration staff all work toward the same end - to produce great wine.'



Esk Valley Black Label Hawkes Bay Syrah 2005

was \$33 now **\$29.90** 12815

BUY A CASE OF 12 FOR ONLY \$29.50 A BOTTLE

The Rhône Valley's noble Syrah variety has settled particularly well in Hawkes Bay, as this Esk Valley creation so aptly demonstrates. The grapes, selected from the Gimblett Gravels Cornerstone and Omahu vineyards, were traditionally fermented, put through malolactic, aged in both new and seasoned oak barriques for 18 months and fined with egg whites prior to bottling. It is a deep, glossy wine with strong varietal notes of ground black pepper and plum on the nose, supported by spicy oak nuances. The palate has layers of integrated ripe fruit, cinnamon, spice and smoky oak wrapped around a solid core of grainy tannins and finishing on a long, expressive note.



Esk Valley Black Label Hawkes Bay Chardonnay 2005

was \$20.50 now **\$17.50** 12819

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

This is very much a regional Chardonnay, selected from three sub-regions, each separately processed, fermented and aged to provide complexity and to contribute their own distinctive characteristics to the final blend. This is a classy green-hued wine with golden highlights and a neatly integrated fragrant bouquet showing mineral-edged pineapple and citrus aromas supported by subtle oak. The complex fruit-laden palate is tempered by a seasoning of toasty oak and balanced by fresh citrus notes.

Esk Valley Black Label Hawkes Bay Sauvignon Blanc 2006

was \$20.50 now **\$17.50** 12834

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

The 2006 Hawkes Bay vintage delivered up some well conditioned and beautifully ripened Sauvignon grapes. The wine was cool fermented on selected yeasts to retain the fresh, zesty regional characters. With its ripe tropical fruit aromas underscored by a mineral herbaceous edge, the wine has a lively profile; the focus is on ripe peach and melon flavours enhanced by a finely textured, slightly off-dry mouthfeel, neatly balanced by a splash of lemon at the finish.



Esk Valley Black Label Hawkes Bay Merlot 2005

was \$25.50 now **\$19.90** 12844

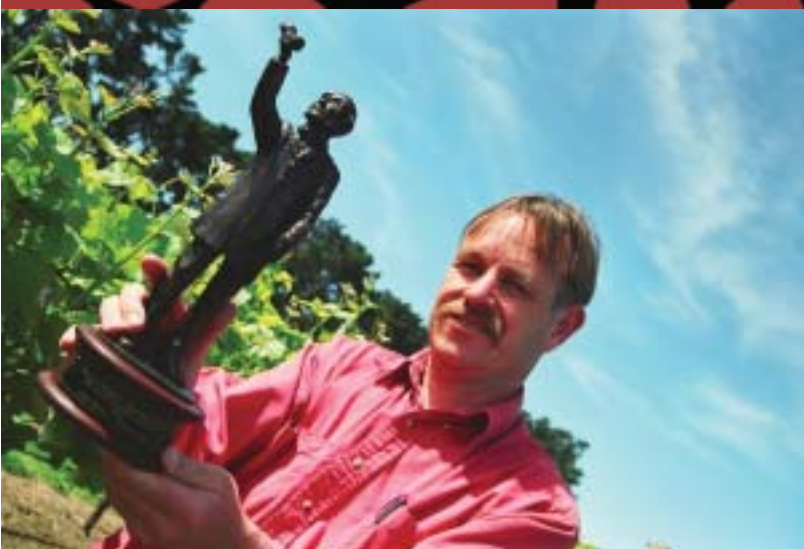
BUY A CASE OF 12 FOR ONLY \$19.50 A BOTTLE

★★★★★ GOURMET TRAVELLER

Vintage after vintage, Esk Valley's Merlot has shown very well. This 2005 release was sourced from vineyards in Hawkes Bay's famed Gimblett Gravels. The wine conveys a sense of fine craftsmanship; it opens on an aromatic cassis note that leads on to blackcurrant, herbs, tobacco and cherry oak. It has an appealing, supple palate with a satisfying depth of fruit, a mellow silky feel and a long, flavour-filled finish. An excellent food wine, it's superb value.

12810	Esk Valley Black Label Hawkes Bay Verdelho 2006	\$18.50
12801	Esk Valley Black Label Merlot Cabernet Malbec 2005	\$19.90
12824	Esk Valley Black Label Hawkes Bay Pinot Gris 2006	\$22.00
12808	Esk Valley Reserve Chardonnay 2005	\$34.00
12841	Esk Valley Reserve Merlot Malbec Cabernet 2004	\$59.90

Allan Johnson



Allan Johnson: Winemaker, Palliser Estate

Allan Johnson took over winemaking and viticultural responsibilities at Palliser Estate in the late 1990's. Upon leaving school he joined McWilliams Wines in Napier as a cellar hand, working with Alwyn Corban and Evan Ward. That experience encouraged him to enrol at the Roseworthy College in south Australia, where he graduated with an Oenology degree in 1984.

The next five years were spent in Western Australia as winemaker at Capel Vale. Allan returned to New Zealand to Highfield to produce their first vintage. In 1993, and again in 1997, he worked vintages in the famous communes of Pommard and Nuits St. Georges in the Côte d'Or region of Burgundy, renowned the world over for its Pinot Noir. Allan: 'It was a very interesting experience to observe and work with Burgundians; I learned that in Burgundy and Martinborough we approach winemaking pretty well the same way; take care of the vineyard and the wine will take care of itself.'

It is a philosophy that is at the heart of Allan's approach. Palliser's own vineyards and those of its contract growers are meticulously managed. 'We decided not to create several tiers of wine, but to concentrate on producing a tight range that consistently expresses the distinctive Martinborough terroir; Our Palliser selection is made almost entirely from estate-grown grapes and selected vineyards, all within Martinborough.' Palliser's track record is proof that Allan's fastidious attention to detail in the vineyards and in the winery is producing world-class wines.

Palliser Estate Martinborough Chardonnay 2006

was \$33 now **\$29** 16756

BUY A CASE OF 12 FOR ONLY \$28.00 A BOTTLE

This Chardonnay, like so many of Allan's wines, has a distinguished competition record that has earned it several Gold Medals and international wine awards. The stylistic emphasis is on subtlety; with each sip the wine reveals another nuance that makes for very satisfying drinking. Fermentation in French oak barriques and extended lees ageing has given it a textural creamy mouthfeel to complement the ripe tropical fruit aromas and flavours. The use of oak has also added an understated dimension of spiciness that provides length to the finish. This is a classy and seamless number, beautifully poised, elegantly fashioned and well-suited to a variety of food.



16752 Palliser Estate Martinborough Riesling 2006 \$19.00
16750 Palliser Estate Martinborough Noble Chardonnay 2005 375mL \$25.00

Palliser Estate Martinborough Sauvignon Blanc 2006

was \$26 now **\$23** 16743

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

If proof was ever needed that Sauvignon Blanc flourishes in regions other than Marlborough, then this wine is one of the best examples. In the last couple of decades it has amassed a regiment of Gold Medals, Trophies and accolades in local and international competitions. It is a vibrant, pure, fruit-driven wine with an enticing bouquet hinting at tropical fruit, herb and gooseberry. Immaculately crafted, with a weighty mouthfeel showcasing ripe fruit counterbalanced by lively, refreshing notes.



Palliser Estate Martinborough Pinot Gris 2006

was \$29 now **\$24** 16740

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

The grapes for this Pinot Gris were late harvested to provide depth of flavour and concentrated aromatic characters. The wine was cool fermented to retain vibrancy and varietal character, and aged on lees for five months to develop textural interest. The bouquet is immediately inviting, with ripe apricot, peach and rose-petal aromas. The palate opens on a positive stonefruit note, nicely complemented by a lush mouthfeel that leads to a fine, off-dry, clean finish. A lovely food wine.



Palliser Estate Martinborough Pinot Noir 2005

was \$45 now **\$39** 16749

BUY A CASE OF 12 FOR ONLY \$38.00 A BOTTLE

★★★★ WINESTATE

To say that this wine has a good pedigree would be a massive understatement; at the last count it had won fifteen Gold Medals in New Zealand, Switzerland, Hong Kong, Australia and the United Kingdom, and three trophies, including Best and Champion Pinot Noir. This latest release is in a classy red with abundant ripe berry and plum fruit aromas supported by sweet, spicy oak. Its artfully-constructed palate is alive with sensual flavours that maintain their presence throughout.



Denis Gunn



Denis Gunn: Winemaker, Gunn Estate

Denis Gunn has good reason to be pleased with himself, what with his 2004 Skeetfield Chardonnay winning the Trophy for Champion Wine of the Show at the International Chardonnay Competition. To be judged by your peers and come out tops against wines from all over the world is an extraordinary achievement, yet this affable chap gives you the impression that shouting from the mountainside isn't really his thing.

I catch him as he talks to me from Mt Cook Hermitage, the morning after a tasting of his best wines with some rather excellent food. 'We had the Woolshed Cabernet Merlot 2004 with some local venison and it was just fantastic,' he enthuses. 'A lot of fuss is being made about our Silistria Syrah, and the Skeetfield award, which are both brilliant of course, but it means that it sometimes gets forgotten how committed we are to our Bordeaux reds.'

The winery was established in 1994, and the majority of the fruit comes from the home blocks in the perennially hot Ohiti Valley, on the banks of the Ngaruoro River, land that has been ploughed by the Gunns since the 1920s. Ohiti's ability to consistently ripen Cabernet make sense of the company's enthusiasm for Bordeaux reds, and the fruit-driven complexity of these wines certainly suggests a tendency toward claret rather than Coonawarra in style.

From the white label wines to the more intricately knitted 'name' wines, Denis' patient commitment to his craft shows itself across the board.

Gunn Estate Woolshed Hawkes Bay Merlot Cabernet 2004

was \$30 now **\$25** 18050

BUY A CASE OF 6 FOR ONLY \$24.00 A BOTTLE

The venison that Denis paired this wine with on his trip to Mt Cook was shot locally, and you can almost taste how the gamey richness would have melded wonderfully with the sound Cabernet structure of this brilliant offering. Being Merlot dominant, the 2004 Woolshed has a silky surge of blackberry/cassis richness that coats the palate with its concentration. The Cabernet brings more berries to the dark fruit mix, and a structure and spine that support the intense fruit flavours. If you can't go shooting on a High Country station, at least go shopping for something steak-like in nature to pair with this. To get a 2004 Hawkes Bay Reserve red for \$25 is an opportunity to be seized upon with vigour.



Gunn Estate Sauvignon Blanc 2006

was \$15.90 now **\$12.50** 18053

BUY A CASE OF 12 FOR ONLY \$11.50 A BOTTLE

GOLD MEDAL

Some would say that the term 'perfect marriage' is an oxymoron, but this wine drowns that theory, being that beautiful thing, a sum that outstrips the brilliance of its constituent parts. The perfect marriage of Hawkes Bay tropicana and Marlborough zing, says Denis, this is a vibrant mouthful of ripe, juicy passionfruit, paired with a lip-smacking citric zest and lemongrass spice. The intense flavours are served up on a rich texture delivering maximum impact, maximum flavour and much pleasure for the princely sum of 12.50.

Gunn Estate Skippers Pool Marlborough Sauvignon Blanc 2006

was \$24.90 now **\$22.50** 18058

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

This is named after a pond on the Gunn family estate where early last century, a bloke called Skipper used to go eeling. Now that you're brimming with local knowledge, you can grin with delight as you clutch a glass of this stylish Sauvignon to your heaving bosom. Intensely concentrated flavours of passionfruit and gooseberry are framed by some vivacious citrus notes, while the support crew comes in the form of a weighty mid-palate, dreamy texture and well-secured, lengthy finish. Land yourself a case, Skipper!



Gunn Estate Silistria Hawkes Bay Syrah 2005

was \$30 now **\$25** 18059

BUY A CASE OF 6 FOR ONLY \$24.00 A BOTTLE

This stunning wine is the result of 'a lot of hard work', Denis says, and one suspects that he is quietly delighted with the result. An outstanding example of Hawkes Bay Syrah, a variety commanding some serious local attention these days. She's a dark, brooding colour, while the fruit and spice is lifted and haunting. The blackberry and plum flavours come on strong and live long after the wine has gone. Exquisitely elegant and sturdily constructed, it'll keep, but delivers much pleasure right now. Wonderful.



18056	Gunn Estate Pinot Gris 2006	\$12.50
18054	Gunn Estate Merlot Cabernet 2005	\$12.50
18055	Gunn Estate Unoaked Chardonnay 2006	\$12.50
18057	Gunn Estate Skeetfield Hawkes Bay Chardonnay 2005	\$25.00

Kevin Mitchell



Kevin Mitchell: Winemaker, Kilikanoon

Kevin Mitchell launched Clare Valley's Kilikanoon label in 1997 so, in Aussie winemaking terms, it's a relative newcomer. In that short time, though, Kevin and his wines have had a massive impact. James Halliday's vastly influential Australian Wine Companion rates Kilikanoon as a 5-star winery, with the wines receiving scores well into the 90s. Robert Parker loves the wines too, with Kevin's reds averaging a staggering 94 points or more, and Robert saying, 'Kilikanoon produces some of the world's finest value-priced, full-flavoured, dry reds.' That's reasonably unequivocal, it has to be said. At the Clare Valley Wine Show in 2002 the winery picked up five of the six trophies awarded.

No quality problems with the wines though, with phrases littered through the reviews such as 'massively intense', 'impressively structured', and 'super-saturated.' As for Kevin, well, he's a man with a great palate and his tannin-stained tongue lodged firmly in his cheek. A quick scout of the 'articles of interest' on his website reveals headlines such as 'Can Red Wine Make You Live Forever?' 'Doggy Bag That Wine' and 'Red Wine Keeps Mice Fat and Healthy'; you get the picture of a man who enjoys what he does.

Scout along to one of our stores next month and you'll get an even better picture: this man who makes wines the world rates as serious and important has a disarming casualness about himself.

Kilikanoon Killerman's Run Shiraz Grenache 2005

was \$27 now **\$19.90** 22305

BUY A CASE OF 12 FOR ONLY \$18.90 A BOTTLE

92/100 JAMES HALLIDAY

Parker described this as 'unbelievably good' and he's certainly on the right track. The aromas are so myriad, intense and alluring, an entire perfumery could be constructed from the components. At once brimming with concentrated blackberries, cherries and currants, it also has licorice hints and a wonderful forest floor earthiness that adds further intrigue. Opulent and rich, it amasses an array of flavours and then unleashes them in a fat, lush tidal wave encompassing everything that's great about the constituent varieties. How Kevin Mitchell can make a wine with this much complexity and intensity for these dollars remains one of the great unsolved mysteries of the world.



22317 Kilikanoon Covenant Clare Valley Shiraz 2004

\$55.00

The Lackey Shiraz 2005

was \$19.90 now **\$18** 22322

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

90/100 ROBERT PARKER

This is a one-off, made exclusively for the United States market. We caught a glimpse of its unearthly, earthy delights and said, 'we'll be having some of that thank you.' Unfined or unfiltered, it is a full-on effort, with plenty of impact and an undeniable elegance. Spicy as hell, the cinnamon/nutmeg sprays a wide arc of excitement over one of the richest fruit palates you're likely to experience for under twenty bucks.



Kilikanoon Blocks Road Clare Valley Cabernet Sauvignon 2003

was \$37 now **\$29.90** 22312

BUY A CASE OF 12 FOR ONLY \$28.90 A BOTTLE

91/100 ROBERT PARKER

A lot of the Aussie Cabernets we see here have a high proportion of Shiraz blended in with them, the theory being that the sticky-sweet Shiraz adheres well to Cabernet's backbone. True this may be, but it's mighty pleasing to see a fully ripe, fully loaded straight South Australian Cabernet to remind us just how sensational they can be. Jumping with blackcurrants and blueberries, trimmed up with spicy oak this is a rich, pure and substantially stylish delight.



Kilikanoon Prodigal Clare Valley Grenache 2004

was \$34 now **\$29.90** 22323

BUY A CASE OF 12 FOR ONLY \$28.90 A BOTTLE

92/100 ROBERT PARKER

Bit of a rarity, a 100% Grenache and definitely worth a look. Sourced from dry-grown bush vines that are between 40-60 years old, this is a broad and generous style with oodles of oozing cherry fruit, some wonderful, almost rustic, dusty oak characters and a 15% alcohol-injected palate that is rich, warm and mouthfilling. The final blend spent a couple of years in oak, which ensures a well-built framework for the intense fruit, the flavours of which stay in your mouth for a good minute or two after the last swallow. Mesmerising.



John Wallace



John Wallace: Winemaker, Chard Farm

Winemaking is an adventure according to John Wallace, which should come as no surprise to anyone who knows John personally, because it was adventure, or at least the promise of adrenalin rushes, that took him to Central Otago. John is a King Country man, or as he likes to describe his roots, 'from the boonies out the back of Taumarunui.'

It was while taking a break from ski instructing down in Central Otago that John was inspired to make a dramatic career change. He quit instructing and took up winemaking studies at Hawkes Bay's EIT, then returned to Central Otago where he has earned a reputation for producing consistently well-crafted Sauvignon Blancs, Pinot Gris, Rieslings and Gewürztraminers, seductive Pinot Noirs and elegant Chardonnays.

'I'm not interested in making fruit bombs; we aim to make wines that reflect the Central's unique soils and climate. Most of Chard Farm's vineyards are on slopes, so there is lesser threat of frost. The climate here is very settled, with dry weather during the growing season giving us a long ripening time.' John's approach to winemaking is not unique, but it is a philosophy that works well: 'To make interesting wines, you have to be patient, observant and work with the fruit rather than making the fruit work for you. In a crossover from my days ski instructing, sometimes it is better to use the seat of your pants rather than the top of your head.'



Chard Farm Finla Mor Central Otago Pinot Noir 2006

was \$40 now **\$36** 11156

BUY A CASE OF 12 FOR ONLY \$35.50 A BOTTLE

Central Otago's 2006 vintage proved to be one of the best in recent years. The growing season was uneventful; no serious cold spells, and the period leading up to and during harvest was warm and dry, and delivered a consistently ripe, well-conditioned crop of Pinot Noir. This is a beautifully integrated red with a moderately deep, ruby-toned appearance. The nose is seductively appealing, with aromas of raspberry, cherry, hints of spice and finely-judged oak. It is still relatively youthful, but it has an excellent structure and an abundance of berryfruit flavours that last right through. Nicely weighted and velvety smooth, it's well suited to a variety of foods.



Chard Farm Closeburn Central Otago Chardonnay 2006

was \$22.50 now **\$21** 11108

BUY A CASE OF 12 FOR ONLY \$20.50 A BOTTLE

To retain the fresh fruit flavours, the Closeburn Chardonnay was given a long cool ferment in stainless steel tanks. To add some complexity and provide softness, it was left to mature on lees. This is a fruit-driven, unoaked style showcasing lovely bright apple and pear aromas with a hint of yeasty notes in the background. In the mouth, the wine has a beautifully rounded quality that complements the stonefruit flavours and mealy characters. Elegantly structured, it finishes on a balanced, clean note.

Chard Farm Sauvignon Blanc 2006

was \$22.50 now **\$21** 11106

BUY A CASE OF 12 FOR ONLY \$20.50 A BOTTLE

Marlborough tends to get the Kudos for producing New Zealand's definitive Sauvignon Blanc, but there are also plenty of other regions producing show-stoppers; Chard Farm have blended the best of their Central Otago fruit with those of Marlborough to create a wine with a wonderfully frisky liveliness that endorses the aromas and flavours of pineapple and passionfruit. The lively character is neatly complemented by subtle herbaceous nuances and some sensuous citrus notes.



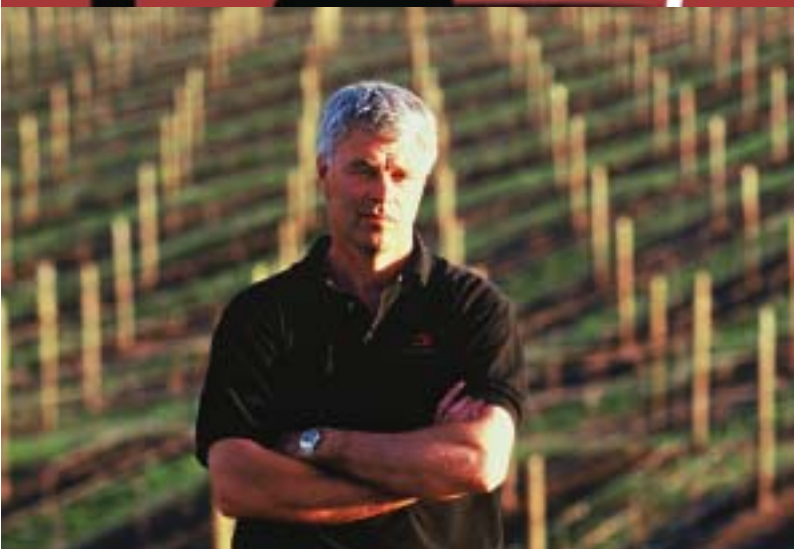
Chard Farm Judge & Jury Central Otago Chardonnay 2004

was \$33 now **\$30** 11163

BUY A CASE OF 12 FOR ONLY \$29.50 A BOTTLE

Named after a rocky outcrop overlooking the Kawarau River, this is a classic cool climate Chardonnay. Blended from low-cropping vineyards in Cromwell and Wanaka, the hand harvested grapes were whole bunch pressed, separately vinted and matured in French Oak barriques. It is a complex wine showing tropical fruit aromas combining with mandarin, spice and toasty oak. Elegantly structured and balanced, it has dollops of ripe fruit supported by subtle oak nuances, a supple texture and fresh citrus notes.

Tony Bish



Tony Bish: Senior Winemaker, Sacred Hill

Tony Bish intended to study law, but instead ended up in Gisborne, where he talked his way into a lab job with Corban's winemaker, Doug Wilson, so awakening his interest in the fascinating business of converting the juice of the grape into an almost endless variety of wine styles.

Not being one to let go of inspiration, Tony carried on in the industry, and following a spell with Vidal, he joined Sacred Hill in 1985 for his first stint with the fledgling company, culminating in the release of Sacred Hill's first wine, a Fumé Blanc that was a sensational success.

Soon after attaining an Oenology degree from the renowned Charles Sturt University at Wagga Wagga he spread his wings, going off to gain invaluable experience working vintages at a number of acclaimed wineries; Brown Brothers in Victoria, Rippon in Wanaka, Martinborough Vineyards, Vidal in Hawkes Bay and French Farm in Banks Peninsula.

In 1994, Tony went back to the Sacred Hill fold, where he took up his current position as Senior Winemaker. Since his return, Sacred Hill have become a major player in the industry. Tony attributes Sacred Hill's remarkable run of top awards in the last decade to the work done in the vineyards. 'We have a top viticultural team and our spread of vineyards in Marlborough's Wairau, Awatere and Waihope Valleys, plus those in Hawkes Bay's Dartmoor and Gimblett Gravels, provides us with a wonderful range of terroirs that can express the best that New Zealand has to offer.'

Sacred Hill Sauvage Hawkes Bay Sauvignon Blanc 2006

◀ **\$29.90** 18400

BUY A CASE OF 6 FOR ONLY \$28.90 A BOTTLE

One of the most individual Sauvignon Blancs to be produced in New Zealand. The fruit was hand harvested from a selected sector of Sacred Hill's Dartmoor Estate vineyard. The grapes were whole bunch pressed, racked into new and seasoned French Oak and fermented on indigenous yeasts. The wine was lees stirred and aged in barrel for ten months; it is a pale straw-coloured wine possessing a complex bouquet alive with aromatic nuances of papaya and melon, trimmed with a touch of vanillin oak. The palate delivers a cascade of flavours neatly woven around a silky, fleshy texture, supported by subtle oak and balanced by a fresh citrus edge at the finish.



Sacred Hill Riflemans Hawkes Bay Chardonnay 2005

◀ **\$50** 18360

BUY A CASE OF 6 FOR ONLY \$49.00 A BOTTLE

★★★★ CUISINE ★★★★★ WINESTATE
TROPHY AND 2 GOLD MEDALS

The grapes for this iconic Chardonnay were hand harvested from old, low-yielding, well established vines managed to produce intense fruit flavours. The crop was whole bunch pressed and fermented on natural yeasts in French oak barriques, lees stirred and matured for twelve months. A pale, brassy, straw-coloured wine with a rich bouquet that has peach and grapefruit notes on the nose, along with almond-tinged oak characters. The palate reveals abundant depth of fruit flavours, a creamy texture and an impressive length.



Sacred Hill Brokenstone Hawkes Bay Merlot 2004

\$60 18281 ▶

BUY A CASE OF 6 FOR ONLY \$59.00 A BOTTLE

The hallmark of this wine for more than a decade has been consistency, and this, from the excellent 2004 vintage, is right up there with the best. Hand harvested from the Gimblett Gravels region, the wine was traditionally fermented and basket pressed in French oak barriques for maturation. Dark and broody with flashes of purple, it has a decidedly concentrated appearance. The bouquet features integrated spicy plum and berry aromas, while the palate is generously flavoured, beautifully structured and supple.



Sacred Hill Helmsman Hawkes Bay Cabernet Merlot 2004

◀ **\$60** 18285

BUY A CASE OF 6 FOR ONLY \$59.00 A BOTTLE

A classic Bordeaux blend, also from the excellent 2004 Hawkes Bay vintage. The hand harvested fruit was selected from low-yielding Gimblett Gravels vines and traditionally fermented and matured in French oak barriques. It is a rich, polished, deep plum red, with a bouquet exhibiting fine berryfruit aromas perfectly dovetailed with some spicy, cedary oak characters. The palate, dominated by a phalanx of fruit flavours, is well balanced, complemented by a mellow texture and supported by a burr of tannin at the finish.



Simon McGeorge



Simon McGeorge: Winemaker, Waipara Hills

Waipara Hills have been in expansion mode in a serious way, so much so that they are now the region's biggest volume winery. To satisfy the ever-increasing demand for their trophy-collecting wines, they have appointed another wine-maker to the fold. Simon McGeorge has sidled south from Esk Valley, where he has been crafting his art, to look after the Canterbury arm of the company, making wines with Fiona Buchanan, who is based in Marlborough.

Keeping up with the geography? Good. For Simon, a Canterbury lad, it's a homecoming of sorts, and he's very excited by what he's seen. 'With the prevalence of rivers in Hawkes Bay, the soil types were very diverse,' he tells me, 'so I'm really enjoying the consistency of soils on this side of the Waipara River.' What has also fired his imagination are the Pinot Gris and Riesling expressions coming out of Waipara. 'I was fortunate enough to see some outstanding Pinot Gris fruit when I was in Hawkes Bay,' he says, 'yet I've come down here and found we're getting riper flavours at lower brix levels. The fruit itself is incredibly pristine; it's in beautiful condition.'

With further plantings planned for this popular variety, it would appear Waipara Hills is staking quite a lot on Pinot Gris. 'We're well aware that it's fashionable at the moment,' Simon laughs, 'and things can go out of fashion just as quickly as they come in. But we're in for the long haul; it takes a lot of vintages to really understand how a variety will perform best, so we'll keep assessing and experimenting.'

Waipara Hills Waipara Riesling 2006

was \$18.90 now **\$16** 10908

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

GOLD MEDAL

There's something seductive about South Island cool-climate rieslings that's been perfectly captured here. Simon indicated how strong Riesling is in the Waipara region, the fruit very clean and bright, and the intensity and spectrum of flavours absolutely engrossing. While it's a deliberately uncomplicated wine, there is no lack of flavour, intensity or length. Soundly structured, with some vibrant acidity to balance the rich fruit, it has those gorgeous citric/marmalade flavours, scented with honeysuckle and further enhanced by some typical South Island minerality. There's a little residual sugar to keep it from being searing, and enough weight to carry some seafood from the fridge to your platter.



Waipara Hills Marlborough Sauvignon Blanc 2006

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

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

3 GOLD MEDALS

Being a larger winery, Waipara Hills' winemakers have the luxury of being able to select cracking fruit from a host of key sites in the internationally worshipped Wairau Valley. It means that, like the milkman, their Savvies always deliver, and, moreover, that they are consistent vintage to vintage, a difficult thing to achieve given our mercurial weather conditions of late. There's a definite blackcurrant nuance to the aromas here, in amongst the classic herbs and gooseberries. Fresh as a Daisy, and far more drinkable.



Waipara Hills Waipara Chardonnay 2005

was \$18.90 now **\$16** 10334

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

With the fruit for this delicious little darling being drawn from the home vineyards, and with very little oak to cloud the proceedings, this is a terrific taste of north Canterbury terroir. The fruit hung on the vines well into autumn, so the flavours have condensed and concentrated; they're mostly of the white peach and grapefruit variety. There's a little spicy oak to frame it all, and 100% malo guarantees richness, and riches beyond the meagre price tag.



Waipara Hills Marlborough Pinot Noir 2006

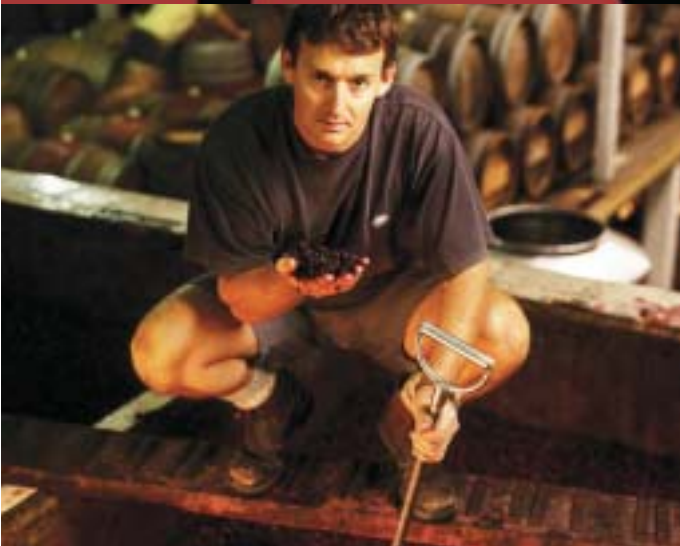
was \$18.90 now **\$16** 10332

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

Simon's gone for the sort of wine that just couldn't be made at this price a few years ago. As the vines in the Wairau age, and as the sites where Pinot Noir flourishes begin to make themselves known, wine-makers can deliver to a public hungry for Pinot a satisfying, ripe and tasty drop that won't empty your savings account. Plenty of varietal cherries and redcurrants languish amongst typical earthy and mushroom notes, all collected into a forward, fruit-driven wine that will help the sun sink perfectly.



Neill Culley



Neill Culley: Winemaker, Cable Bay and Culley Wines

When I asked Neill if his bold, long-term Waiheke winemaking strategy has turned out as he expected, he said, with typical candour 'not exactly as I'd planned.' Surely that's how dreams are meant to work out, I suggest and he concurs. 'I am more encouraged now with the potential and opportunity for Waiheke than I was when I started,' he says enthusiastically. 'My belief in the importance of site and aspect selection has been reinforced and when it comes to making the wines; the site determines what happens overall. That is a philosophy that we are committed to both in Marlborough and in Waiheke.' His brands, Culley and Cable Bay, source fruit from both regions.

So why Waiheke? When Neill was at Babich he could see that Marlborough was going to totally dominate New Zealand wine production on a large scale, and he wanted to work in a more hands-on winemaking capacity. He also had spent lots of time at Waiheke as a youth, so Waiheke had a special, personal appeal to him. It was also a clever business move. 'From a marketing point of view, Waiheke offers Aucklanders the chance to drink wine in an idyllic location on the back doorstep. It's also very appealing to international travellers who are getting right into the 'wine tourism' notion.' His beautifully sited and designed winery/restaurant facility will accommodate his ever-growing legion of devotees quite comfortably. So what does it all come down to: 'Making great wine in a great location, ultimately,' Neill says. Indeed

Cable Bay Five Hills Waiheke Island Merlot Cabernet Malbec 2005

was \$35.90 now **\$29.90** 12442

BUY A CASE OF 12 FOR ONLY \$28.90 A BOTTLE

A stunning blend, this is a deeply and hauntingly scented offering that alludes to mysterious gardens of fruit trees, I kid you not. Some undergrowth characters frame the rich, ripe fruit and while, here in its youth it is holding its promises close to its impressive chest, it still reveals enough to have you hooked from the first sip. A complete wine already, with tannins that make their presence felt without being over-awing and a real merlot silkiness within the Cabernet framework. It's a classy and enjoyable drop that might make some of those balaclava-and-shotgun Waiheke red wine producers have a think about their pricepoints. This delivers outstanding value, no question.



Culley Marlborough Chardonnay 2006

was \$19.90 now **\$16** 12472

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

A beaming and bright unwooded style with peaches and stonefruit aloft, livened and invigorated by the zippy citrus characters. It's vibrantly and typically Marlborough, this, with that slight edge that cool climate fruit seems to collect, and yet a warmth and richness that could hint at Hawkes Bay climatic reflections. Authentically Marlborough it is, though, synergistically aligned with Neill's avowed aim of preserving both the regional and individual site personality. Oh, and it's mighty easy to drink, too.



Culley Marlborough Pinot Noir 2006

was \$19.90 now **\$16** 12473

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

This redefines the term 'outrageously good value' for, in New Zealand winemaking's not too distant past, under twenty dollar Pinot meant one thing: not very nice. But it was always said that Marlborough would be the region to bring us Pinot Noir at palatable pricepoints that were palatable wines. Picked and processed with typical Neill Culley dedication to detail, it is a well-focused, flavoursome wine with seductive fruit and spice spreading silkily across the palate, supported by judicious oak. Not too complicated; very enjoyable.



Cable Bay Waiheke Island Chardonnay 2005

was \$35.90 now **\$29.90** 12441

BUY A CASE OF 12 FOR ONLY \$28.90 A BOTTLE

Neill says that although they have replanted some vineyard sites on the island, they feel that with Chardonnay, they got it right the first time around. Slip some of this into your goblet and you'll find yourself agreeing. It's very much Burgundian/Chablisean in style, meaning that it shows admiral restraint with incredible depth and complexity, loosening its tie and unleashing its nutty, mineral-based spread of flavours only after you've nursed a glass for a minute or two. Exquisitely rendered, and a delight to dip into.



12471	Culley Marlborough Riesling 2006	\$16.00
12470	Culley Marlborough Sauvignon Blanc 2006	\$16.00
12440	Cable Bay Waiheke Island Rosé 2006	\$19.90

Jeff Clarke



Jeff Clarke: Chief Winemaker, Pernod Ricard

'One of the top six winemakers in the world'

Tim Atkin, *The Observer*

Pernod Ricard is New Zealand's largest wine company and its biggest exporter; they have the country's most extensive portfolio of wine brands, including their best-known brand, Montana. The company have plantings in excess of 5000 hectares and, in addition, contract another 3000 hectares from which they produce practically every varietal and style of wine.

The man responsible for this vast production is Chief Winemaker Jeff Clarke, who has the distinction of having completed thirty-two vintages. Jeff works closely with the company's viticultural team. 'We need to plan a long way ahead, assess which varieties do best where and check out new clonal material as it comes on stream.'

A Melbournian, Jeff studied at Roseworthy and worked at wineries in South Australia, Victoria and Hunter Valley. He joined Montana in 1993, and today leads a team of twenty-two winemakers working out of wineries in Auckland, Gisborne, Hawkes Bay, Marlborough and Waipara.

'The winemaking team is very talented; I don't have to teach them to suck eggs; they have the experience and the local knowledge. Together we set the protocols and get on with it.' This approach is working particularly well with Montana's Terroir and Letter Series. 'These two wine selections are single vineyard wines produced from vines grown in the same region, but because of soil types, aspects and microclimates, they have distinctive flavour profiles.'

Montana LETTER SERIES

Terraces
T Marlborough Pinot Noir 2004

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

BUY A CASE OF 6 FOR ONLY \$31.00 A BOTTLE

From Pinot Noir grown on terraced hillsides at the head of the Brancott Valley in Marlborough, the hand-harvested grapes were fermented using a number of yeasts strains to provide complexity. Malolactic to soften the wine was conducted in French oak barriques, followed by further aging in a combination of new and seasoned barrels for 12 months. A deep ruby-hued wine with a bright glossy appearance, it has an inviting bouquet of cherry and blackcurrant laced with spicy notes and subtle oak nuances. Complex and solidly structured, it develops to show good fruit intensity enhanced by a mellow mouthfeel and a long, firm, flavoursome finish.



Montana TERROIR SERIES

Rail Bridge
Marlborough Sauvignon Blanc 2006

was \$22.50 now **\$20** 15163

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

Sourced from an Awatere Valley river terrace vineyard with a coastal aspect that is sheltered from cool southerlies and consistently produces well-ripened fruit. Following a long, cool fermentation, the wine was lees aged to provide palate weight. It has intense aromatic presence, alive with pungent aromas of herb, pineapple, crushed tomato leaf and capsicum. The complex and weighty palate is positively fruit-driven, its tiers of flavours artfully balanced by the fresh, crisp finish.



Montana TERROIR SERIES

Stuart Block
Gisborne Chardonnay 2005

was \$26 now **\$24.50** 15169

BUY A CASE OF 6 FOR ONLY \$23.50 A BOTTLE

From Montana's well established Patutahi Estate in Gisborne, only the finest parcels of grapes were used and the wine was given the full treatment. It is a polished, bright yellow-gold in colour, with a wonderfully modulated and expressive bouquet evoking melon, pineapple and citrus aromas along with integrated oak. It has impressively powerful fruit flavours and length, and an elegant mineral edge to match the suave, creamy texture.



Montana LETTER SERIES

Brancott
B Marlborough Sauvignon Blanc 2006

was \$30 now **\$27** 15158

BUY A CASE OF 6 FOR ONLY \$26.00 A BOTTLE

The Letter Series is Montana's top varietal range. Made only in the best years, this is a wonderful expression of its terroir. To retain fresh fruit flavour the bulk of the hand-selected bunches were cool fermented in tank and 40% barrel fermented in new French oak to add complexity and depth. It has a fragrant bouquet offering capsicum, peach and herb aromas coupled with smoky oak nuances. The complex, concentrated palate is well weighted, with a silky, buttery feel, subtle oak and zesty grapefruit notes at the finish.



* Details and conditions instore

Use your Glengarry Card during June to purchase any of the wines in this wineletter and go in the draw to win a free case of wine from each of our 12 featured winemakers



Wednesday 6th June: Denis Gunn
Tasting the wines of Gunn Estate with winemaker Denis Gunn
AT GLENGARRY COURTENAY PLACE
Paramount Cinema Building, 27 Courtenay Place, Ph 385 9600
6:30pm start FREE OF CHARGE Bookings Required



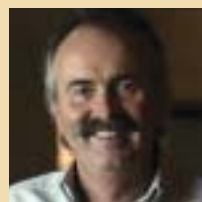
Thursday 7th June: Denis Gunn
Tasting the wines of Gunn Estate with winemaker Denis Gunn
AT GLENGARRY THORNDON
232 Thorndon Quay, Ph 472 7051
3:30pm - 5:30pm FREE OF CHARGE



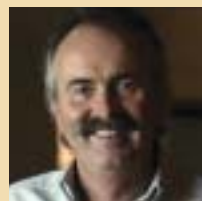
Monday 11th June: John Wallace
Tasting the wines of Chard Farm with winemaker John Wallace
AT GLENGARRY NEWMARKET
22 Morrow Street, Ph 524 5789
7:00pm start \$20 per person Bookings Required



Tuesday 12th June: John Wallace
Tasting the wines of Chard Farm with winemaker John Wallace
AT GLENGARRY DEVONPORT
Cnr Clarence Street and Wynyard Street, Ph 445 2989
7:00pm start \$20 per person Bookings Required



Wednesday 13th June: Geoff Merrill
Tasting the wines of Geoff Merrill: presented by Jak Jakicevich
AT GLENGARRY CITY
Cnr Wellesley Street and Mayoral Drive, Ph 379 8416
3:30pm - 5:30pm FREE OF CHARGE



Wednesday 13th June: Geoff Merrill
Tasting the wines of Geoff Merrill: presented by Jak Jakicevich
AT GLENGARRY WESTMERE
164 Garnet Road, Ph 360 4035
7:00pm start \$20 per person Bookings Required



Thursday 14th June: Tony Bish
Masterclass with Tony Bish, Senior Winemaker at Sacred Hill
AT GLENGARRY VICTORIA PARK
Cnr Wellesley Street and Sale Street, Ph 308 8346
7:00pm start \$40 per person Bookings Required



Friday 15th June: Matt Thomson
Tasting the wines of Saint Clair with winemaker Matt Thomson
AT GLENGARRY MISSION BAY
49 Tamaki Drive, Ph 528 5272
4:00pm - 5:30pm FREE OF CHARGE



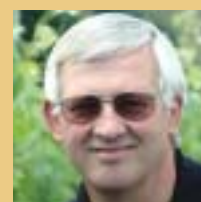
Friday 15th June: Matt Thomson
Tasting the wines of Saint Clair with winemaker Matt Thomson
Matched with food from Dida's Kitchen
AT DIDA'S FOOD STORE
54 Jervois Road, Ph 378 8555
7:30pm start \$65 per person Bookings Required



Monday 18th June: Gordon Russell
Tasting the wines of Esk Valley with winemaker Gordon Russell
AT GLENGARRY THORNDON
232 Thorndon Quay, Ph 472 7051
6:30pm start \$30 per person Bookings Required



Monday 18th June: Allan Johnson
Tasting the wines of Palliser Estate with winemaker Allan Johnson
AT GLENGARRY DEVONPORT
Cnr Clarence Street and Wynyard Street, Ph 445 2989
7:00pm start \$20 per person Bookings Required



Tuesday 19th June: Jeff Clarke
Tasting the wines of Montana
with Pernod Ricard's Chief Winemaker Jeff Clarke
AT GLENGARRY HERNE BAY
54 Jervois Road, Ph 378 8555
7:00pm start \$35 per person Bookings Required



Tuesday 19th June: Allan Johnson
Tasting the wines of Palliser Estate with winemaker Allan Johnson
AT GLENGARRY KINGSLAND
467 New North Road, Ph 815 9207
7:00pm start \$20 per person Bookings Required



Thursday 21st June: Simon McGeorge
Tasting the wines of Waipara Hills with winemaker Simon McGeorge
AT GLENGARRY TAKAPUNA
Cnr Hurstmere Road and Killarney Street, Ph 486 1770
6:30pm start \$15 per person Bookings Required



Friday 22nd June: Simon McGeorge
Tasting the wines of Waipara Hills with winemaker Simon McGeorge
AT GLENGARRY PARNELL
164 Parnell Road, Ph 358 1333
4:00pm - 6:00pm FREE OF CHARGE



Friday 22nd June: Neill Culley
Tasting the wines of Cable Bay with winemaker Neill Culley
AT GLENGARRY PONSONBY
139 Ponsonby Road, Ph 378 8252
4:00pm - 6:00pm FREE OF CHARGE



Monday 25th June: Kim Crawford
Tasting the wines of Kim Crawford Wines
with winemaker Kim Crawford
AT GLENGARRY REMUERA
400 Remuera Road, Ph 523 1594
6:30pm start \$15 per person Bookings Required



Monday 25th June: Kevin Mitchell
Tasting the wines of Kilikanoon
with winemaker Kevin Mitchell
AT GLENGARRY KELBURN
85 Upland Road, Ph 475 7849
6:00pm start \$35 per person Bookings Required



Tuesday 26th June: Kim Crawford
Tasting the wines of Kim Crawford Wines
with winemaker Kim Crawford
AT GLENGARRY MT EDEN
250 Dominion Road, Ph 623 0811
6:30pm start \$15 per person Bookings Required



Tuesday 26th June: Kevin Mitchell
Tasting the wines of Kilikanoon
with winemaker Kevin Mitchell
AT GLENGARRY HERNE BAY
54 Jervois Road, Ph 378 8555
7:00pm start \$35 per person Bookings Required



Thursday 28th June: Tony Bish
Masterclass with Tony Bish, Senior Winemaker at Sacred Hill
AT GLENGARRY THORNDON
232 Thorndon Quay, Ph 472 7051
6:30pm start \$40 per person Bookings Required



Friday 29th June: Neill Culley
Tasting the wines of Cable Bay with winemaker Neill Culley
Matched with food from Dida's Kitchen
and an exhibition of New Zealand sculpture
AT DIDA'S FOOD STORE
54 Jervois Road, Ph 361 6157
7:30pm start \$65 per person Bookings Required



Tuesday 3rd July: Gordon Russell
Tasting the wines of Esk Valley
with winemaker Gordon Russell
AT GLENGARRY HERNE BAY
54 Jervois Road, Ph 378 8555
7:00pm start \$30 per person Bookings Required