

GLENIGARRY



GASH



PEREGRINE WINES
NICOLAS POTEL
INVIVO
SUSTAINABLE WINEMAKING
THE MARCH TOP10
OUR MARCH SPARKLERS
BRILLIANT BARGAINS

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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
elliott st
cnr victoria st & elliott st
379 5858
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

GLENGARRY



glengarry.co.nz

PRODUCTION: GRAEME GASH, ELIZABETH WHEADON, MICHAEL CHAPPOY, MICHAEL LARSEN, VICTORIA KENNEDY, DAVY GUEST, JORDAN SELLENGREN, ANDREW ANTUNOVICH. PRINTED BY IMAGE CENTRE



Vincent Marshall, Head Chef at Dida's Food Store and Dida's Wine Lounge

Vinnie, Head Chef for both Dida's Food Store and Dida's Wine Lounge, wanted to be a chef from a very young age. Having worked at rock star establishments such as Cibo, Rocco and VBG in this town's ever-shifting sands of culinary coolness, he was also invited to cook for the Queen during her Jubilee visit in 2002. Stationed at Government House with just two other chefs, they cooked for a small, elite group including HM & Prince Philip; one suspects it wasn't bangers and mash.

Vinnie joined Dida's as we birthed the Food Store and Wine Lounge concepts. I was interested in what changes he had seen in the past 4 years.

'People are a lot more knowledgeable about what they want,' he says. 'They read a lot more, they watch a lot more cooking shows on TV, they want to use the proper Arborio rice for risottos. I think the emergence of the celebrity chef has contributed to this greatly. People have seen the glamour of cooking and they want some for themselves, to replicate it; so there is now a huge expectation for the best produce and the latest trends.'

To this end Vinnie and Amberjazz, who looks after front of house, have bi-weekly tastings with suppliers, selecting products the ever-interested public might well be curious about. 'I'm forever reading and researching, finding new products, or new and interesting ways to use existing ingredients,' says Vinnie. 'The food has to be authentic.'

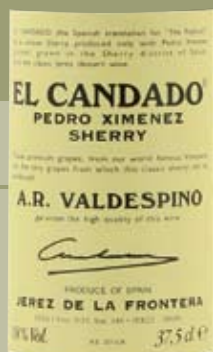
One of the keys to the success of the Food Store is that all this knowledge is freely passed on to the consumer. Vinnie and his crew love coming out from the kitchen to discuss products with customers. And should you wish for some lovingly arranged platters, the Food Store does out-catering too. Give them a bell and have a chat.

Or even better, drop by for one of the monthly winetasting nights. These have been a huge success, Vinnie says. The winemaker brings along six wines, to which Vinnie and team have matched six exquisite dishes. You will become familiar with a whole bunch of wines, gain an understanding of textures and how food matching works, get to eat some exceptional food and hear how it's done straight from the source. For a mere \$65, which for six courses and six wines 'is brilliant value,' he beams. 'They're just really good evenings.'

Dida's Food Store Winetasting nights run 7:30pm-10:00pm, once a month, usually on a Friday night. Contact the store on 361 6157 for details.

JAK
Jak Jakicevich

CHEF'S PICK VINNIE MARSHALL



Valdespino

El Candado Pedro Ximenez Sherry 375mL 89826

\$25.00

CASE OF 12 ONLY \$24.50 A BOTTLE

This is brilliant. It has big, raisiny, syrupy, Muscatelle flavours. I'm using it in a new dish at the Lounge: sticky free range pork ribs. They've been marinated in garlic, smoked paprika, white wine and Pedro Ximenez, then roasted in the oven for two days. Braise them with the marinade and it thickens, reduces and caramelises. Have them with a glass of the PX and it's just divine.

Sales enquiries: freephone 0800 733 505 freefax 0800 106 162 email sales@glengarry.co.nz



Fearless Buys

A monthly selection of delicious, dependable reds and whites where the palate, not the price tag, packs a punch

Torea Oystercatcher Marlborough Pinot Noir 2008

was \$18.90 now **\$16.90** 12293

New release from Fairhall Downs

From the reliable Fairhall Downs stable, this is Pinot Noir that Marlborough has just about been designed to produce. Decidedly rich and fully flavoured, the focus is on the fruit, the cherries, strawberries and raspberries vibrating with the energy of a Mexican jumping bean. At 14% alcohol, there's plenty of weight to carry the fruit along, and enough sturdiness to ensure a call for a hot pig or two will be taken in the spirit intended. Drink it outside.



Kim Crawford

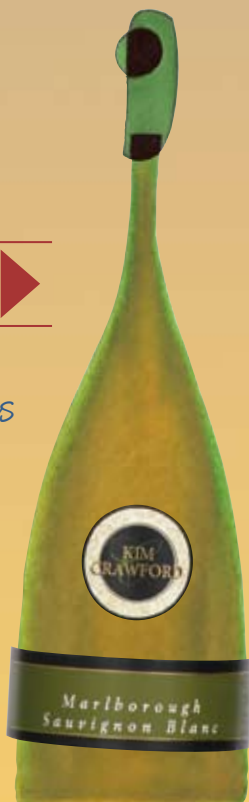
Marlborough Sauvignon Blanc 2008

was \$21.90 now **\$16.90** 11601

CASE OF 6 ONLY \$16.40 A BOTTLE

One of the best 2008 Sauvignons

Kim Crawford has never really struggled to stand out from the crowd, and this Sauvignon struts a similarly maverick path. Grapes were harvested from sixty-five different sites in Marlborough to get the exact style and exceptional quality that the lad insisted upon. Tropical fruits knock about with nettles and grasses on the intense nose, while the palate screams like a freight train down your gullet, all ripping, racy acid and huge, gasping mouthfuls of fulsome flavour.



Huntaway Reserve Limited Edition Gisborne Chardonnay 2007

was \$24.90 now **\$19.90** 12015

CASE OF 12 ONLY \$19.40 A BOTTLE

Gold Medal Chardonnay

They've strung more than a handful of excellent vintages together, these canine-carousing chaps, and the 2007, already a critics' favourite, should find favour among you discerning swillers. Always good to see Gisborne fruit showcased too, lest we forget it was our Chardonnay backbone for many a long year. I'm seeing pineapples at first glance, gently awash in a sea of creamy hazelnut and vanilla, all combined seamlessly with appealing oak mealiness. Smart, refined, adoringly priced and dependable as your ole pooch. And far nicer to sniff.



The Ned

Marlborough Pinot Gris 2008

was \$18.90 now **\$15.90** 12242

CASE OF 6 ONLY \$15.40 A BOTTLE

A very sexy salmon pink in the glass, with an aromatic nose that strolls eagerly down the chipped shell pathway to meet you. Said nose is intense melons, lime, lychee and peach. The initial sweetness is a tease, and the creamy, almost vanillin character on the palate is not without its charm. Round on the mid-palate, the acid swings in trapeze-like toward the end; the road, as we always knew, only gets narrower.



Wild Earth

Central Otago Pinot Noir Rosé 2008

was \$21.50 now **\$16.90** 16022

CASE OF 6 ONLY \$16.40 A BOTTLE

This devilish delight comes from the hands of consultant winemaker Grant Taylor, the man who put Gibbston and, to a great degree, Central Otago on the map. When he's not singing in the Valli vineyards, he's digging the dirt at Wild Earth; and we're mighty thankful for that, as it means we get to have a late-summer sipper of almost insufferable charm, a crushed fruit fiesta with delicate spice notes and a creaminess that could inspire inappropriate behaviour. Heavenly.



Montes

Classic Series Malbec 2007

was \$19.90 now **\$16.90** 90525

CASE OF 12 ONLY \$16.40 A BOTTLE

This hails from the Colchagua Valley, a Chilean region 'that has a particularly good reputation for full-flavoured red wines,' according to Jancis Robinson. With exotically concentrated flavours of deepest, darkest berries and sexytime spices, by the time the creamy vanillin notes unfold you'll be calling for the nurse. Or another glass. Plums and blackberries abound, the 100-year-old vines responsible for the intensity say 'told you so' while the big mid-palate ensures the whole thing is an exciting, seamless, dreamy ride.



Culley

Waiheke Island Cabernet Merlot 2007

was \$19.90 now **\$16.90** 12468

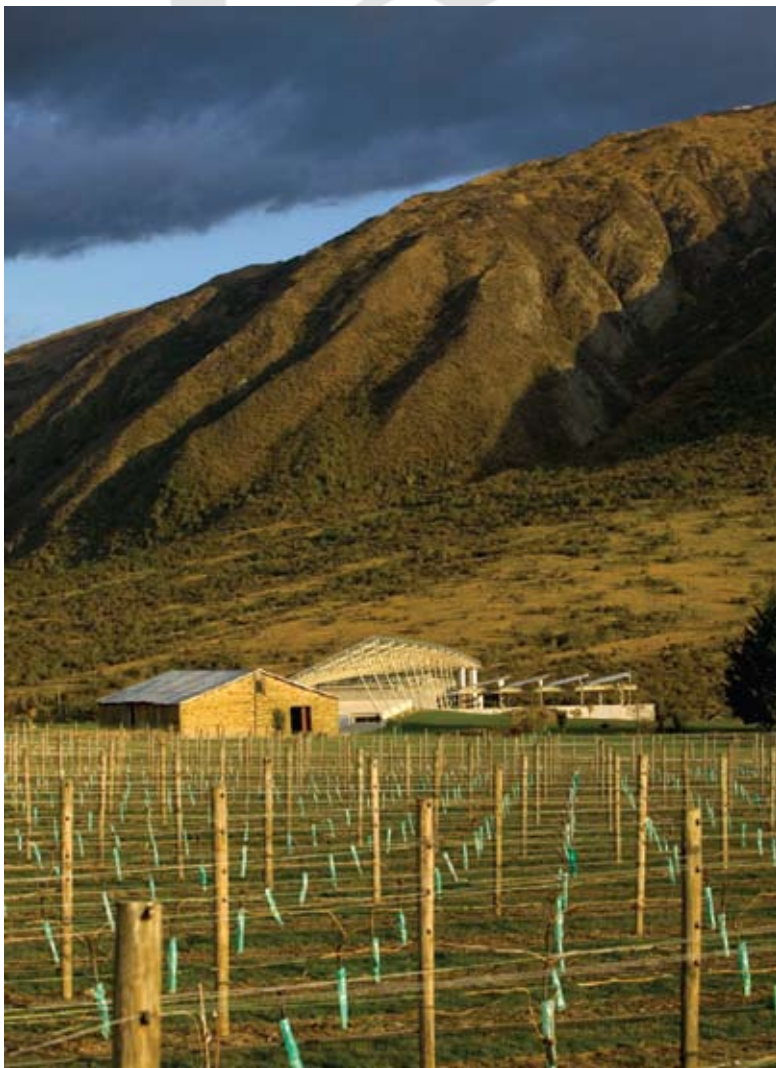
CASE OF 12 ONLY \$16.40 A BOTTLE

I swear this wine looks like ripe strawberry jam. Maybe it's just me, Grandma, but there you go. The aromatics are pure Cabernet, all creaking leather and full-frontal oak. There's a slight hint of graphite, pitched across some rather delectable gamey/savoury notes, under which push the berries. Certainly the Cabernet structure is present, while there's a decent amount of Merlot silkiness on the palate. Warm and broad; grab a slice of sirloin and sear away.





Feature Winery



Central Otago's Peregrine Wines

Peregrine
Central Otago Chardonnay 2008



was \$27.00 now **\$21.00** 17123

Great food wine, great price

Harvested from the Ramsay and Hosie vineyards in the Cromwell basin, the grapes were whole bunch pressed, fermented in new and seasoned French oak, put through a malolactic fermentation and lees stirred to provide complexity. The integrated bouquet shows notes of ripe apricot, grapefruit and toasty oak. Full bodied and harmonious, this classy Chardonnay finishes on a lengthy and refreshing note.

Peregrine
Central Otago Riesling 2007



was \$24.00 now **\$18.00** 17116

Deliciously pure, full of finesse

This is stylish, hard-to-put-down Central Otago Riesling that has a deliciously pure, fruit-driven character. A pale, yellow-streaked wine, it displays classic varietal aromas of stonefruit, spice, grapefruit and slate. It is an elegant and well balanced affair, with the forward fruit flavours tempered by a dash of mineral and citrus peel, providing the wine with both length and finesse.

Peregrine
Central Otago Pinot Gris 2008



was \$29.00 now **\$22.00** 17112

From the excellent 2008 vintage in Central

This Pinot Gris is from the superb 2008 vintage and shows just what the variety can deliver when it is harvested fully ripe. Peregrine's take on the variety boasts an exciting bouquet of ripe stonefruit, pear and tropical fruit aromas. The palate is substantial and weighty, and enhanced by a creamy, textural mouthfeel. It is an off-dry style, with the concentrated fruit flavours balanced by a fresh finish.

Peregrine
Central Otago Pinot Noir 2007



was \$42.00 now **\$36.00** 17125

CASE OF 12 ONLY \$35.00 A BOTTLE

Gold Medal Pinot Noir

Produced from hand harvested grapes off low-cropping Cromwell Basin and Gibbston Valley vineyards, this Gold Medal winner is superbly constructed and hard to resist. It's a lively, ruby-coloured Pinot Noir with an integrated nose of cherry, plum and spicy oak. The palate mines a rich vein of ripe, black cherry flavours elegantly wound around a core of supple tannins. Fantastic wine.

Peregrine was established by Greg Hay, who has been involved in the wine industry in Central Otago for over 21 years. A marketing graduate from Otago University, he was involved with his brother Robert in establishing Chard Farm. Greg left Chard Farm in 1996, and operated independently as a viticultural consultant prior to starting up Peregrine in 1998.

At the 1998 Air New Zealand Wine Awards Peregrine caused a sensation, winning the Sauvignon Blanc Trophy. The awards have continued to roll in.

The winery takes its name from the Peregrine falcon, and actively supports the conservation of threatened native species. Peregrine is a major sponsor of the Wingspan Birds of Prey Trust, and recently funded the transfer of endangered Saddlebacks to a predator-free Fiordland island. 'As Peregrine's partner label, Saddleback, has been on the market for eight years, this was a great opportunity to be involved in helping the rare South Island Saddleback,' says Greg.

Winemaker Peter Bartle came to Peregrine in 2004, where he quickly made his mark. Born and raised in Hawke's Bay, he studied winemaking and viticulture there, graduating with honours and joining Villa Maria for five years. Following a stint in California's Napa Valley, Peter returned to New Zealand to work at Marlborough's Forrest Estate and then at Olssens in Central Otago.

Peregrine produces wine off their own vineyard in Bendigo and sources grapes from selected, Peregrine managed vineyards in Cromwell and Gibbston Valley. The fruit from these vineyards ripen at different times, providing Peregrine with a range of flavour profiles that give the wines distinctive regional characters.

Designed by Chris Kelly, Peregrine's Gibbston winery complex is an architecturally stunning, award-winning construction boasting a striking free-floating roof inspired by the flight of the Karearea, New Zealand's native falcon. Opened in time for the 2004 vintage, the complex has become a popular destination for winelovers and tourists, and a regular concert venue. Barely eleven years old, Peregrine has earned an enviable reputation for producing some of the region's most distinctive Pinot Noir and a superb range of white varieties.



SPARKLING

A celebration of sparkling wines from across the globe to make every day a festive occasion

Castell del Real Tesoro Dry Cava NV

was \$13.90 now **\$9.90** 85000

Great value Spanish sparkling

This is an absolute find, although I'm sure it never felt lost, but there you go. A Spanish cava of great appeal, it has wonderfully fresh orchard apple aromatics dappled with drops of baked bread, while the palate tickles with light, fine bubbles then delivers a wash of unfolding fruit flavours. Fresh and flavoursome, with enough character to keep you guessing, this is very smart, stylishly executed and ridiculously cheap. Viva la Vida indeed.



Bolla Torralta Prosecco di Conegliano DOC NV

was \$22.90 now **\$18.90** 62566

CASE OF 6 ONLY \$18.40 A BOTTLE

Perfect mixed with a little peach purée

Prosecco is one of the oldest grapes in Italy, likely planted in Roman times, while Prosecco, the frivolous, frizzante wine from which it is made, is drunk like water in the Veneto region in north-east Italy. The fruit comes from hills around the village of Conegliano, which also hosts Italy's most prestigious wine school. Lesson over. Boasting ethereal aromas of lemon with a hint of peach, it's dry and invigoratingly fresh. A luxury, languid afternoon is calling your name, bebe.



Yellowglen Perle Vintage 2005

was \$29.00 now **\$23.90** 29720

CASE OF 6 ONLY \$23.40 A BOTTLE

★★★★★ & Top Sparkling, Cuisine

No.1 sparkling wine & 5 stars in the Cuisine November 2008 sparkling wines tasting is something to shout about, yessir. With all due respect to the competition, this vino blitzed them in short order. At the upper end of this massive Aussie sparkling producer's excellent range of wines, this is tightly structured, elegantly shaped, expressive, complex and dry as Stephen Fry. The citrus richness that rushes your mid palate has you reaching for oysters. You got it; this is the pearl.



Daniel le Brun Méthode Traditionnelle Brut NV

was \$30.00 now **\$26.90** 12145

CASE OF 6 ONLY \$26.40 A BOTTLE

★★★★★ Cuisine, Gold Medal

A class sparkling, vigorous, lively and full of character, this so often comes out on top when tasted against wines of a similar price and style. A fairly high Pinot Noir count ensures rigour with the vigour, while the citrus & mineral flavour profile could lure you into thinking in French.



Deutz Rosé Marlborough Cuvée NV

was \$37.00 now **\$29.90** 15011

CASE OF 6 ONLY \$29.40 A BOTTLE

Gold & Champion Sparkling Wine - Top 100

Critics and consumers can often be two mutually exclusive groups, so I tried a case or two with a hundred of my closest friends, and they agreed with the judges. Their comments of 'grouse', 'ace' and 'phat' articulated their enthusiasm; my comments that while elegant, she was a robust beast, buoyant, invigorating and beautifully styled fell on already happy ears. More tea, vicar?

Champagne Delamotte Brut NV

was \$69.90 now **\$59.90** 42845

CASE OF 6 ONLY \$59.40 A BOTTLE

'One of the best buys in exquisitely crafted champagne.' 91/100 - Robert Parker

A consistent stream of tiny beads going straight up like the Apollo rocket; lemon lingers with marmite/yeast and some fragrant florals. Delectably dry, 'heady, not heavy' (that's Grand Crus Chardonnay for you), the fruit firms up down the sides of the palate, the citrus loiters endlessly. Beautiful.



Champagne Gosset Excellence Brut NV

was \$78.00 now **\$69.90** 47330

CASE OF 6 ONLY \$69.40 A BOTTLE

Award-winning champagne house

Pear, honeysuckle and vineflower on the nose, someone reckoned. It has a gorgeous appley/bready aromatic profile I thought, having temporarily mislaid my vineflowers, while the palate is creamy, vibrant and fresh, with biscuity characters, crisp apples, and a vivacious, driving finish. It's a beautiful wine with lots of character, but doesn't take itself too seriously. Clean, firm-bodied and elegantly poised.

Marvellous Martinborough

You might see the region described as 'Wairarapa', or even 'Wellington', but from a winemaking point of view, the action began around those famous Martinborough terraces, so that's that. We put a stake in the ground where a small group of maverick producers put down vines, convinced as they were that Pinot Noir would thrive in the not-dissimilar-to-Burgundy climate. And they were right. The revolution in Pinot began here.

Unfortunately, Martinborough seems to have been a bit marginalised of late, what with all this flurry of activity down Central Otago way, but it wasn't Alexandra where the legendary Romeo Bragato stated that 'good wine could be made here.' It was on the plains east of the hills, north of the capital.

Although excellent Riesling, Chardonnay, Sauvignon Blanc and Pinot Gris have flown forth and continue to do so, it is Pinot Noir that accounts for more than half the region's plantings. It's a different style to Central Otago, and wines from here still rank among our most consistent sellers. Certainly, when Pinot fever hit like a gold rush, the prices skyrocketed accordingly, and as a consumer, you could be forgiven for feeling that you could choose between a Lamborghini and a Martinborough Pinot Noir, but you sure couldn't have both.

Like all things economic, it's levelled out, and while there are still some wines at the high end of expensive, they are generally worth their salt, while the good news is that most wineries have enough volume now to produce a second-tier, yet first rate wine that is both approachable and affordable.

While a handful of well-known names produce some sturdy volumes, Martinborough and its environs are peppered with artisan, hands-on producers, little guys making great wine from small, carefully tended blocks. And while at over 4,000 tonnes the 2008 vintage was Martinborough's largest yet, the region still only accounts for 1.5% of the national harvest.

Overall, it's an exciting area, one that has played a huge part in the development of what is rapidly becoming New Zealand's second most important variety. And with the vines marching across from the terraces to other intriguing sites and sub-regions, there's plenty more brilliant and characteristic wine to come out of Martinborough yet. To follow, well, it's just a sampling, but definitely worth a look. And a glass or two, of course.



Ata Rangi
Célèbre Martinborough Pinot Noir 2006

was \$37.00 now **\$32.00** 10565

CASE OF 12 ONLY \$31.50 A BOTTLE

An obvious choice to introduce the region, winemaker and owner Clive Paton being one of Martinborough's pioneers. Ipso facto, the vines that grow the grapes that make the wine were first planted on the 4.5 hectare home block in 1980. 'Home block' is generous; c'mon, it was a dust-blown moonscape! Anyway, tempis fugit as Célèbre celebrates its 21st. Oh how the kids grow up. This is a national icon, a sweet blend of pedigree and class that delivers stunningly concentrated and seamlessly integrated mouthfuls of choco-berry fruit, spices galore and exciting gamey, leather characters.

Pinot Noir



Nga Waka Three Paddles
Martinborough Pinot Noir 2008

was \$23.50 now **\$19.90** 15837

CASE OF 12 ONLY \$18.90 A BOTTLE

Acquiring a seriously good Martinborough Pinot Noir used to require the levels of financial sacrifice one expected when surveying the shelves for a fine Waiheke Island red. If you weren't replaying the story of Abraham, Isaac and the lamb, at the very least it was a limb or two you were handing over, so to speak. And, of course, a shovelful of cash. Yet here we have a sophisticated, serious red offering, gleefully available for less than \$20. Apparently this trend shows 'the rationalisation of the wine industry'. I see it as bloody good buying.

Ma Maison
Martinborough Pinot Noir 2007

was \$39.00 now **\$29.90** 16016

CASE OF 12 ONLY \$29.40 A BOTTLE

Ma Maison, with their 14-year-old plantings, ensure a Pinot Noir of much concentrated character and complexity of flavour and texture. Their attention to detail in the vineyard makes Howard Hughes look like an easy-going, laissez-faire kinda guy, with their dense plantings, very low fruiting wire (to avoid shaded fruit) and judicious use of clones. We featured the 2005 recently; style-wise, this probably has a broader and richer sweep of fruit, filled as it is with jammy, plummy cherry and berry characters. And it has a lick of spice and a spank of licorice, too.



- | | | |
|-------|--|--------------------------------|
| 18949 | Russian Jack Martinborough Pinot Noir 2008 | was \$19.50 now \$16.90 |
| 13679 | Margrain River's Edge Martinborough Pinot Noir 2007 | was \$26.50 now \$23.90 |
| 13745 | Martinborough Vineyard Te Tera Pinot Noir 2008 | was \$29.50 now \$24.90 |
| 19677 | Coney Pizzicato Martinborough Pinot Noir 2007 | was \$35.00 now \$29.00 |
| 10585 | Ata Rangi Crimson Martinborough Pinot Noir 2008 | was \$38.00 now \$29.90 |
| 19950 | Martinus Martinborough Pinot Noir 2006 | was \$39.00 now \$34.00 |
| 18966 | Burnt Spur Martinborough Pinot Noir 2007 | was \$40.00 now \$36.00 |
| 15813 | Nga Waka Martinborough Pinot Noir 2006 | was \$44.90 now \$39.00 |
| 16013 | Ma Maison Reserve Martinborough Pinot Noir 2006 | was \$60.00 now \$39.00 |
| 13706 | Martinborough Vineyard Pinot Noir 2007 | was \$65.00 now \$59.00 |

Chardonnay

Ata Rangi

Petrie Chardonnay 2008

was \$32.00 now **\$26.00** 10573

CASE OF 12 ONLY \$25.50 A BOTTLE

Another pedigree offering from this renowned label, it is always impressively rich and expressive, layering creamy peach and grapefruit across barrel ferment characters and spicy/citrus notes that tingle all the way down your spine. Grown at Masterton, so officially it's a Wairarapa wine rather than a Martinborough one, should you feel the need to grab your anorak; the Petrie vineyard is so consistently good they should build a wall around it and issue security passes. As for the wine, if you haven't, you should. If you have, you know what we're on about. Exquisite.



Escarpment

Martinborough Chardonnay 2007

was \$37.00 now **\$29.90** 10289

CASE OF 6 ONLY \$29.40 A BOTTLE

2007 was one of those 'sucks to be a winemaker in Martinborough' vintages, with Jack Frost visiting at an utterly inappropriate juncture, and then, following on his icy heels came the coldest December since the Dawn of Time. Escarpment, sagely, went hunting for some beautiful back-up to complement what they still had. This is outstanding; deliciously dry yet rich as all hell, with very ripe fruit (grapefruit, mostly) and a seasoned, oak-accented finish of some magnitude.



Martinborough Vineyard

Martinborough Chardonnay 2007

was \$37.50 now **\$34.00** 13711

CASE OF 6 ONLY \$33.50 A BOTTLE

A DSIR report is, in a sense, responsible for this classic New Zealand Chardonnay. The 1978 document said that the small rain shadow centred on Martinborough township would suit a vine or two. Dr Derek Milne and a handful of others founded Martinborough Vineyard, planted up, and now we have a rarity - a Chardonnay coming off thirty-year-old vines. This is a complex, mouthfilling wonder, that original block of Mendoza grapes ensuring outstanding concentration and class. Powerful and rich, and a wine of immense impact.



Aromatics

Nga Waka

Martinborough Riesling 2003

was \$23.50 now **\$16.90** 15804

CASE OF 12 ONLY \$16.40 A BOTTLE

Am I going mad or does this have a kooky similarity to a Muscadet? That slight seaward tang, the propensity to partner perfectly with periwinkles and other crustaceans... just a thought. Anyway, not as dark as I might have expected for a 6-year-old, it is still enchantingly golden in the glass, tinged with glints of lime. Parafinesque, like some of those Eden Valley styles, with lime and citrus fruit tucked in behind the heater this is a wide world of wonder, coating the mouth yet still sidelining it all with acid.



The Edge

Martinborough Pinot Gris 2008

was \$24.50 now **\$19.90** 12540

CASE OF 12 ONLY \$19.40 A BOTTLE

If this were a film it would be shot in the round. It's not, of course, but do try and think literally sometimes. Broad in its scope, it focuses a spread of varietal pear flavours on a sturdy acid spine, and delivers many mouthfuls of lush, flavoursome delights. Deliberately styled off-dry, with a hardly coma-inducing 7 grams of residual sugar, it doesn't strip out the structure, just ensures the mouthfeel is soft as a peach's insides. Firmly framed and fulsomely fragrant, the only anomaly is the price. Secure a case, defy the doomsayers.



Ata Rangi

Martinborough Sauvignon Blanc 2008

was \$26.00 now **\$22.90** 10570

CASE OF 12 ONLY \$22.40 A BOTTLE

Yes, as a matter of fact they do. Make Sauvignon in Marty Bro. And mighty fine it is, too. Especially when it's artfully crafted and the fruit is hand-picked from a joyfully brilliant vintage. This has a jejune air, still very much a wine in its adolescence, and already delivering much vinous pleasure via its youthful vigour. If you figure Sauvignon as being narrow, broaden your mind, as this has a wide sweep of powerful melons and limes, an innate creaminess and some barrel ferment characters to ensure food matching is a treat.



15836 **Nga Waka** Martinborough Chardonnay 2008
15809 **Nga Waka** Home Block Chardonnay 2004

was \$23.50 now **\$19.90**
was \$35.00 now **\$29.90**

15827 **Nga Waka** Three Paddles Martinborough Riesling 2008 was \$18.90 now **\$16.90**
15826 **Nga Waka** Three Paddles Sauvignon Blanc 2008 was \$18.90 now **\$16.90**
15838 **Nga Waka** Martinborough Sauvignon Blanc 2008 was \$23.50 now **\$19.90**
10285 **Escarpment** Martinborough Pinot Gris 2007 was \$32.00 now **\$28.00**
10582 **Ata Rangi** Martinborough Rosé 2008 was \$21.00 now **\$18.90**



Nicolas Potel

The highly entertaining Burgundian wine maestro, Nicolas Potel, is visiting us in March, an event we're looking forward to with much anticipation. While here, Nicolas will be conducting tastings in Auckland and Wellington.

Wellington Tasting

MONDAY 16TH MARCH 5:30PM-7:30PM
GLENGARRY THORNDON, 232 THORNDON QUAY
 \$55.00 per person. We'll be tasting:

- Nicolas Potel Puligny Montrachet 1er Cru Les Combettes 1985
- Nicolas Potel Santenay 1er Cru Beaurepaire 1985
- Nicolas Potel Clos de Vougeot 1985 Grand Cru
- Nicolas Potel Echezeaux 2006
- Nicolas Potel Clos de la Roche 2006
- Nicolas Potel Vosne Romanée 1er Cru Les Charmes 2006
- Nicolas Potel Chambolle Musigny Aux Echanges Monopole 2006
- Nicolas Potel Pommard Rugiens 1er Cru 2006

Auckland Tasting

TUESDAY 17TH MARCH 6:00PM-8:00PM
GLENGARRY VICTORIA PARK, 118 WELLESLEY ST WEST
 \$55.00 per person. We'll be tasting:

- Nicolas Potel Beaune VV Blanc
- Nicolas Potel Les Vergelesses Savigny Les Beaune
- Nicolas Potel Pommard Rugiens 1er Cru
- Nicolas Potel Chambolle musigny Aux Echanges Monopole
- Nicolas Potel Vosne Romanée 1er Cru Les Charmes
- Nicolas Potel Clos de la Roche
- Nicolas Potel Echezeaux
- Nicolas Potel Chambertin

Auckland Dinner

TUESDAY 17TH MARCH 8:30PM
THE FRENCH CAFE, 210 SYMONDS ST
 \$350.00 per person. Includes a ticket to the Auckland tasting
 Dinner will be matched with Nicolas Potel's wines, including:

- Meursault 1er Cru Sous Blagny 1991
- Puligny Montrachet 1er Cru Les Combettes 1982
- Pommard 1er Cru Les Pezerolles 1981
- Beaune 1er Cru Les Cents Vignes 1978
- Clos de la Roche Grand Cru 1989
- Chambertin Grand Cru 1992

WIN TWO EXCLUSIVE TICKETS TO THE ZAMBESI FASHION SHOW IN SYDNEY WITH INVIVO AND GLENGARRY

New boutique winery Invivo secured iconic New Zealand fashion house Zambesi to design the label for their elegant and vibrant range of wines.

Purchase Invivo's 2008 Sauvignon Blanc during March, using your Glengarry Card, and you'll automatically be entered into the draw to win two exclusive tickets to the Zambesi Spring/Summer 2009/2010 show in Sydney, Australia.

The Zambesi runway show is invites only. The prize includes two return airfares to Sydney plus two nights' accommodation and transfers.

12510 INVIVO 2008
 MARLBOROUGH SAUVIGNON BLANC
 \$19.90



ZAMBESI Autumn/Winter 2009

New Red Wines from Quinta de la Rosa

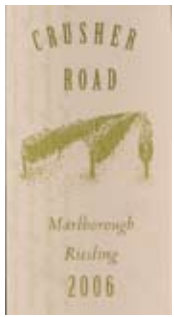
'The Douro is an Old World frontier of fascinating new wines made from Portuguese grapes that are mostly unknown and unheralded. It also represents a rich mother lode of distinctive terroirs that are just beginning to be explored.' *Wine Spectator*

Famous for their superb range of ports, the highly acclaimed, family owned Quinta de la Rosa also produce some excellent red wines, which Glengarry have just imported; now available are the douROSA Red featured in this month's Top10, plus the 2006 Quinta de la Rosa Red (88/100, Wine Spectator) and the 2006 Reserve Red (88/100, Wine Spectator).

79008	Quinta de la Rosa douROSA Douro Red 2006	\$18.90
79007	Quinta de la Rosa Red 2006	\$32.00
79006	Quinta de la Rosa Reserve Red 2006	\$60.00

Brilliant Bargains

Our bargain buys of the month



Crusher Road
Marlborough Riesling 2006

was \$12.00 now **\$8.90** 13340

YOU SAVE
26%

Great value Riesling. We only have 50 cases left so it won't last



La Strada Marlborough
Merlot Malbec 2004

was \$29.90 now **\$10.90** 12874

YOU SAVE
64%

The last production of this blend, this winery clearance is our gain



Backyard Hawke's Bay
Chardonnay 2000

was \$20.00 now **\$8.90** 12352

YOU SAVE
56%

Stupendously discounted, bottle aged and ready to drink



Julicher Marlborough
Sauvignon Blanc 2007

was \$22.00 now **\$12.90** 10717

YOU SAVE
41%

From the excellent 2007 vintage in Marlborough



Pasqua Night Harvest
Pinot Grigio IGT 2007

was \$17.90 now **\$9.90** 66036

YOU SAVE
45%

Pretty and fragrant Italian Pinot Gris, available here for a song

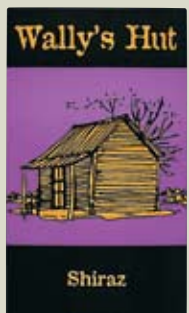


Kim Crawford
Kim's Favourite
Gisborne Chardonnay 2007

RRP \$29.90 now **\$14.90** 11626

YOU SAVE
50%

Cancelled export order from one of NZ's finest



Wally's Hut
Shiraz 2007

was \$13.90 now **\$9.90** 28432

YOU SAVE
29%

Buy a case of 12 and we'll give you a FREE 1500mL magnum



Wolf Blass
Gold Label Shiraz 2006

was \$25.00 now **\$16.90** 28900

YOU SAVE
32%

Gold medal Shiraz from an Australian icon



Kotuku Marlborough
Sauvignon Blanc 2008

was \$12.70 now **\$9.90** 17375

YOU SAVE
22%

100% Marlborough Sauvignon for under \$10



Kim Crawford
Briant Vineyard
Gisborne Viognier 2007

was \$25.90 now **\$16.90** 11663

YOU SAVE
35%

Some of the best Viognier made in New Zealand



Clifton Road
Hawke's Bay Merlot 2006

was \$12.90 now **\$9.90** 18009

YOU SAVE
23%

This top Hawke's Bay red is the perfect barbecue wine



Kim Crawford
State Highway Sixty Three
Sauvignon Blanc 2006

was \$30.00 now **\$16.90** 11705

YOU SAVE
43%

Gold medal wine, this is the last of the 2006

Pinot Noir



Ara

Pathway Marlborough Pinot Noir 2008

was 21.00 now **\$16.90** 12939

CASE OF 6 ONLY \$16.40 A BOTTLE

New release from Winegrowers of Ara

Very bright and clear in the glass, I found delicious roasted meat characters were drifting upward before I'd hardly got near the wine. That said, it's more subtle than some of the Central monstrosities being foisted upon our palates of late. Yip, there's a definite burnt bacon, Burgundy barbeque character mingling among the persistent berry/cherry fruit. That sweet fruit lures you in, some grainy tannin frames it, and the finish is deliciously raisiny and dried-fruit like.

Stoneleigh Rapaura Series
Marlborough Pinot Noir 2008

was \$33.90 now **\$29.90** 12098

CASE OF 6 ONLY \$29.40 A BOTTLE

Consistently brilliant Pinot

Offering more concentration and complexity than the 'standard issue' Stoneleigh, this is consistently brilliant, always intensely flavoured and hauntingly scented. The vineyards have that diurnal variation that Pinot thrives on; lots of hot days combined with cooler nights, allowing the flavours – cherries, earth and spice – to develop to their magnificent best. Strawberries and wild raspberries help flesh out the palate, while some spicy/savoury oak content adds to the complexity. Very well made, and priced.



Cloudy Bay

Marlborough Pinot Noir 2007

was \$54.00 now **\$44.00** 12116

CASE OF 6 ONLY \$43.50 A BOTTLE

Just released March 1st

Released on the first day of this month to an anticipatory Pinot Noir audience of critics and consumers alike; and it's not just the brand, believe me. How many wineries can say they made their first Pinot in 1989? Which means the vines are older, so the fruit is concentrated; means the viticulturists and winemaker have 20 years of history behind their understanding of where the grumpy grape performs best and what characters it will deliver. And the 2007? Yet another expression of genius, of course.



Neudorf

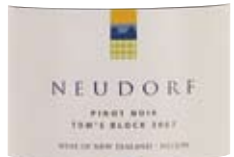
Tom's Block Nelson Pinot Noir 2007

was \$37.00 now **\$29.90** 15481

CASE OF 12 ONLY \$29.40 A BOTTLE

Classy Nelson Pinot Noir

From a come-hither 'dewy garden' nose, the fruit surges slowly upwards, rather than attacking you aggressively. Cherries and a tiny hint of mint are on the palate with some meaty, gamey characters, all quite subtly displayed. There's a bit of French earthiness too, which is always good; overall the wine is fresh and vibrant, with good acid rather than tannin holding it all together.



Gibbston Valley Gold River
Central Otago Pinot Noir 2008

was \$34.50 now **\$26.90** 12950

CASE OF 12 ONLY \$26.40 A BOTTLE

Excellent 2nd tier release

You could say this is the little brother of the big guy below, but that damns with faint praise. This stands squarely on its own two feet. It is made to be drunk now(ish) as the fruit is so stunningly ripe. Reminds me of those cherry ripe bars (sans the choco) before a shower of wild and crazy thyme(s) makes its presence felt. And if you're dredging in the Gold River, use the pan you fried last night's feed in. True! The Sausage Capture® technique is a winner. Like this baby.

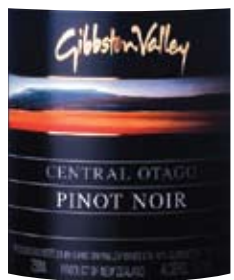
Gibbston Valley
Central Otago Pinot Noir 2006

was \$48.90 now **\$38.90** 12959

CASE OF 12 ONLY \$38.40 A BOTTLE

Stunning Pinot, rarely seen at this price

You would be very smart to snap this up; it's a stunning, muscular, full-flavoured, beautifully made glass of wine. Five Bendigo sites deliver the silky dark chocolate notes and brooding berries, while the Burgundian earthiness and fabulous fragrance can be attributed to the Gibbston block. It goes wide as a river delta in your mouth, spice, leather, fruit and oak coalescing collectively to a seamless whole.



Gros Frère et Soeur
Hautes Côtes de Nuits Bourgogne 2006

was \$48.00 now **\$39.00** 43140

CASE OF 12 ONLY \$38.50 A BOTTLE

Brilliant French Pinot Noir

There's a heavenly fragrance of wild, off-the-wall cherries and some dustiness, making me realise I haven't smelt wine this exciting and interesting in a long time. Violets and cloistered, gated gardens come through on the nose, reminding me that there's always something slightly mysterious about good Burgundy. Soft and plush, with good weight and beautifully judged tannins. Excellent.

a taste of Australia

Rediscover the wines of the lucky country with our pick of the best and most exciting Aussies on offer

Penfolds was established by a young English doctor, Christopher Rawson Penfold, who arrived in Adelaide in 1844. A great believer in the healing properties of wine, he brought vines from England and planted them at Magill. There, he built a solid stone cottage which he named 'The Grange,' a building now under the protection of the National Trust.

Penfolds' wines became increasingly successful. In the 1950's production was dominated by fortified wines. As interest in table wines increased, the company decided to change direction and focus on them.

Max Schubert, with the company since his youth, was sent to France to study winemaking techniques. Upon his return, Max was determined to produce a new style of Australian wine; the result was 'The Grange.' Max produced a small trial amount in 1951, followed by the first commercial release of the 1953 vintage. The wine received a mixed reception, but today Grange is arguably Australia's most famous wine.

Together with his winemaking team, Max proceeded to develop a range of wines, marketed under the 'Bin' label, that has become the benchmark for Australian reds. Max's successors have continued to develop the range, and their consistency and quality is universally admired. The release each March of the Bin wines is one of the highlights of the wine year, and much anticipated by wine lovers the world over.

Penfolds BIN 28 Kalimna Shiraz 2006

was \$36.00 now **\$21.90** 25440

Barossa Shiraz at its best

One of most popular wines in Penfolds' portfolio, Bin 28 has twice taken the prize for Red Wine of the Year at London's International Wine Challenge. A classic warm climate Shiraz, it abounds with ripe, pepper-laced black plum flavours, ably assisted by nuances of spice and coffee. Wonderfully ripe and integrated; great value.



Penfolds BIN 407 South Australia Cabernet Sauvignon 2006

was \$60.00 now **\$34.90** 25439

Shadows Penfolds' Bin 707

Like its big brother, the iconic Bin 707, the 407 is 100% Cabernet Sauvignon, selected from vineyards in various South Australian regions, including the Limestone Coast and Coonawarra. Matured in both new and seasoned French and American oak barrels, the wine shows wonderful concentration. The nose is packed with blackcurrant aromas supported by spicy notes and understated oak. The palate has a core of intensely flavoured fruit, given an extra dimension by some suave oak and grainy tannins. The aftertaste leaves an impression of flavour and style.



Penfolds BIN 128 Coonawarra Shiraz 2007

was \$36.00 now **\$21.90** 25444

One of the smallest releases of 128

Unlike most Penfold reds, which are multi-regional blends, this is 100% Coonawarra. It is particularly expressive of the cooler climate experienced there and shows distinctive varietal black pepper aromas. Warm and generous, with an impressively long, flavoursome aftertaste.



Penfolds BIN 138 Barossa Valley Old Vine GSM 2007

was \$38.00 now **\$22.90** 25443

A rich, warm, Rhône-styled red

This Southern Rhône inspired blend of Grenache, Shiraz and Mourvèdre has an undeniable Australian pedigree. It is a glossy, deep wine with ripe plum and lifted cinnamon and liquorice notes on the nose. As well as the delicious ripe fruit flavours and sturdy tannins, the wine has a fine svelte texture and a lingering aftertaste.



Penfolds BIN 389 South Australian Cabernet Shiraz 2006

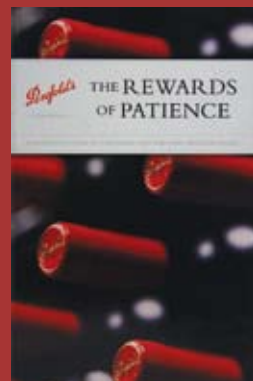
was \$56.00 now **\$34.90** 25404

Penfold's Baby Grange

Often referred to as Baby Grange, 389's components are matured in the barrels previously used for Grange. However tenuous the connection, Bin 389's reputation as one of Australia's great wines is based on its consistency and value. Boldly styled, the seamless palate has layers of spicy berryfruit, liquorice and chocolate wound around an impressive core of dusty tannins.



- | | | |
|-------|--|--------------------------------|
| 25461 | Penfolds Rawson's Retreat Cabernet Sauvignon 2007 | was \$15.50 now \$11.90 |
| 25462 | Penfolds Rawson's Retreat Shiraz Cabernet 2007 | was \$15.90 now \$11.90 |
| 25449 | Penfolds Koonunga Hill Shiraz 2006 | was \$19.90 now \$14.90 |
| 25450 | Penfolds Koonunga Hill Cabernet Sauvignon 2007 | was \$19.90 now \$14.90 |
| 25442 | Penfolds Thomas Hyland Shiraz 2006 | was \$22.90 now \$17.90 |
| 25445 | Penfolds Thomas Hyland Cabernet Sauvignon 2006 | was \$22.90 now \$17.90 |



The Rewards of Patience

The 358-page history & heritage of Penfolds vintage by vintage

Yours FREE when you purchase any two bottles of our featured Penfolds wines

a taste of

France

A monthly selection of affordable French wine from our extensive range

The Côtes du Rhône AC is a regional appellation that covers the whole of the Rhône Valley, a distance of almost 160 kilometres. The variations in soils, microclimates, varieties and winemaking techniques produce wines to satisfy every palate. Hotter vineyard sites produce richer, more tannic, long-keeping styles, while cooler alluvial alpine soils produce firm, fruity reds.

The AC regulations stipulate red wines must be blended from Grenache (a minimum of 40%) with Syrah, Mourvèdre and other varieties. They also set down standards for yields and minimum alcohol levels. The region produces light refreshing rosés and, increasingly, white wines using Viognier, Marsanne, Roussanne, Clairette and Grenache Blanc.

The Côtes du Rhône Villages AC is a higher quality appellation, and much more restrictive with regard to yields, alcohol and boundaries. There are two categories of 'Village' wines; a blend from two or more villages must be labelled Côtes du Rhône-Villages. If the wine is from a single village, the village name can be shown. There are just 17 villages entitled to this designation; their wines are usually more full bodied than basic AC wines, and those from single estates are the best.

In recent years, the quality of Côtes du Rhône wine has improved significantly, and today growers, merchants and single estates are delivering superb value, immensely enjoyable and superior wines that are the equal of any other French Appellation Régionale offerings.

Paul Jaboulet Côtes du Rhône Selection 2006

was \$21.50 now **\$17.00** 45317

CASE OF 12 ONLY \$16.50 A BOTTLE

The Jaboulet family are famous for producing excellent, well priced wines right across the range. Their substantial holdings in the most significant appellations of the region provide them with superb blending options. Blended primarily from Grenache and Syrah, this was whole bunch pressed, matured in oak and bottle-aged before release. The wine is characterized by ripe, spice-edged berry/plum aromas and flavours supported by spicy, understated oak. Superbly priced for the quality.



Domaine Nicolas Boiron Côtes du Rhône 2007

was \$35.00 now **\$29.00** 41306

CASE OF 12 ONLY \$28.50 A BOTTLE

The Boiron family have been producing Rhône wines for five generations, and according to Robert Parker they are one of the most consistent producers in the region; he has regularly rated their wines in the high eighties and nineties. This is dominated by Grenache, a decent portion of Syrah adding depth and flavour. It is a deep garnet wine, with spice-accented plum and berry aromas confirmed on the palate. A weighty, full bodied red that is well integrated and balanced.



Rasteau Ortas

Les Viguiers Côtes du Rhône 2007

was \$26.00 now **\$19.00** 43312

CASE OF 12 ONLY \$18.50 A BOTTLE

Produced from low-yielding hillside vineyards in the southern Rhône Valley. Grenache, Carignan and Cinsault were hand harvested and vinified in temperature controlled stainless steel tanks to preserve freshness, then matured in oak vats to provide added dimension. The bouquet has ripe, plummy aromas, peppery nuances and subtle oak. Medium to full bodied, it has well defined pervasive fruit flavours framed by mellow tannins. Great value.



Rasteau Ortas

Tradition Côtes du Rhône Villages 2007

was \$32.00 now **\$24.00** 43311

CASE OF 12 ONLY \$23.50 A BOTTLE

Rasteau's impressive new winery complex is possibly unmatched in the Rhône Valley. Rasteau consists of 1,880 hectares, with 1,124 dedicated to vines, some of which are 50 years of age. This Gold Medal winner is a classic Côtes du Rhône, with an intense nose dominated by red berry supported by cocoa and tobacco nuances. The palate combines power with elegance; the fresh, lingering, ripe fruit flavours are complemented by a supple mouthfeel.



Château Mont-Redon

Côtes du Rhône 2006

was \$33.00 now **\$26.00** 41407

CASE OF 12 ONLY \$25.50 A BOTTLE

Didier Fabre and Jean Abeille are renowned for their meticulous approach to vineyard management and winemaking, as epitomized by their outstanding Châteauneuf-du-Pape. They bring the same passion to their other wines; blended from 70% Grenache, 20% Cinsault and 10% Syrah, this displays blackberry and raspberry aromas on the nose. The palate of succulent berry flavours is enhanced by liquorice nuances and complemented by soft tannins.



Les Vins de Vienne

Côtes du Rhône 2006

was \$34.00 now **\$28.00** 41317

CASE OF 12 ONLY \$27.50 A BOTTLE

The three personalities that created Les Vins de Vienne, Cuilleron, Galliard and Villard, are among the most innovative in the region. This wine is a cut above run of the mill Côtes du Rhône wines. It is intensely coloured with an alluring bouquet offering bursts of plum and spice supported by oak. The palate has tiers of cassis and berry flavours embellished by integrated spicy oak. Harmonious and well structured; a classy wine.



a taste of *Italy*

Intriguing, exciting and always stylish, smarten up your sideboard with the new breed of Italians

Chianti is a single appellation covering a large chunk of Tuscany, from Florence to just south of Siena. However, it is not a single style of wine; the vineyards are located among the rolling hills of central Tuscany, where they experience substantial temperature variations. Together with a diversity of soils and micro-climates, blending options and vinification methods, this results in a wide range of styles.

The unifying element at the heart of every style, regardless of the region, is the Sangiovese variety. The outcome depends upon the clone used, where it is grown, what it is blended with and how it is made.

Sangiovese is most commonly blended with the red varieties Canaiolo or Colorino, and sometimes with Cabernet and Merlot. The Chianti DOC regulations do allow white varieties Malvasia and Trebbiano to be used in blends, but this is usually confined to lighter wines; these days, top DOC Chianti rarely includes white varieties in the blend.

Wines labelled Riserva are produced from lower-yield vineyards, must achieve higher alcohol and are aged in oak and bottle for 38 months. The equal of Classified Bordeaux, these are the top-tier wines and they have the ability to age gracefully.

The Classico zone is the historical heart of Chianti, where the original Chianti League was formed in the 13th century. In 1984, Chianti status was raised to DOCG (the G stands for Garantita), which not only guarantees its authenticity, but indicates that it has been tasted and assessed by a panel.

Bolla Chianti DOCG 2007

was \$18.90 now **\$16.90** 62571

CASE OF 12 ONLY \$16.40 A BOTTLE

Bolla have earned a reputation for producing wines that are faithful to the variety and reflect their place of origin. Produced predominately from Sangiovese blended with other native varieties, Bolla's chianti was fermented at controlled temperatures to preserve the fruit characters. Cherry and raspberry aromas are kissed by a touch of spice, while the palate is characterized by ripe, juicy berryfruit complemented by a round mouthfeel and a persistent aftertaste.



Cecchi Riserva di Famiglia Chianti Classico DOCG 2004

was \$46.00 now **\$39.00** 62447

CASE OF 6 ONLY \$38.50 A BOTTLE

Riserva di Famiglia is the Cecchi family's signature chianti, produced only in years when the grapes reach optimum quality. The Sangiovese, Canaiolo and Colorino Toscano grapes were harvested from low-yielding vineyards in the Castellina zone of Chianti Classico. Extended maceration was used to preserve the Sangiovese's varietal character and full range of flavours. The persistent bouquet expresses black cherry, spice and understated oak. The concentrated palate is packed with ripe fruit flavours integrated with spicy oak and complemented by a suave texture.



Rocca delle Macie Vernaiole Chianti DOCG 2006

was \$20.90 now **\$16.90** 67610

CASE OF 12 ONLY \$16.40 A BOTTLE

Rocca delle Macie takes its name from the village of Macie, the birthplace of the winery started by film maker Italo Zingarelli in 1973, now managed by his son Sergio. The wine was produced from a blend of 85% Sangiovese, 10% Canaiolo and 5% Merlot and is ready to enjoy now. It is a fruit-driven style with an intense bouquet of ripe summer fruits. Wonderfully fresh and fruity, it has a juicy character and a soft easy texture. Great summer drinking.



Cecchi Chianti DOCG 2007

was \$21.50 now **\$18.00** 62450

CASE OF 6 ONLY \$17.50 A BOTTLE

The Cecchi family have been involved in the Tuscan wine business for over a century. Specialist chianti producers, they have a genuine respect for the region's traditions. A blend of Sangiovese, Canaiolo and Colorino grapes from the family estates, the wine exudes aromas of violet with mushroom and toasty oak. Deliciously well rounded, it has ripe fruit flavours wound around a core of supple tannins.



Cecchi Chianti Classico DOCG 2006

was \$30.00 now **\$24.00** 62422

CASE OF 6 ONLY \$23.50 A BOTTLE

Cecchi's flagship Chianti which, unlike their Riserva di Famiglia, is made every year from selected vineyards within the Classico zone. The blend consists of 90% Sangiovese with 10% Colorino Toscano and Canaiolo, fermented and matured in oak barrels. It is an elegant, stylish wine with a nose characterized by undertones of violet and spice. The palate is structured around a solid core of ripe, persistent, chocolate-edged berryfruit supported by the subtle use of oak.



Cecchi Teuzzo Chianti Classico DOCG 2005

was \$41.00 now **\$34.00** 62415

CASE OF 6 ONLY \$33.50 A BOTTLE

Harvested from the Castella vineyard in the Chianti hills of Tuscany, the wine is named after Pietro di Teuzzo, the individual who almost 1,000 years ago owned the vineyard. It is a beautifully crafted wine, deep garnet in colour with generous, spicy, slightly gamey aromas and nicely accented oak. The palate is characterized by ripe berry flavours enhanced by tantalising spice. Well balanced and structured, it has a long fruity finish that lingers.



a taste of SPAIN

The winemaking history of Spain's Ribera del Duero dates back to Roman times, but it is only in recent years that it has emerged as one of the country's stellar regions and a serious rival to Rioja, after the creation in 1982 of the DO (Denominación de Origen), which spurred new investment.

The majority of vineyards are located on poor soils 700-1000 metres above sea level. Ribera has a continental climate with low summer rainfall; day-time temperatures can soar up to 40 degrees Celsius, dropping dramatically at night to provide intensely flavoured grapes with excellent aromatics.

The predominant grape variety is Tinto Fino, a clone of Tempranillo that accounts for about 85% of total plantings. Only reds and rosados are entitled to DO status. Both styles must consist of at least 75% Tinto Fino and reach a minimum alcohol of 11%. Red and Rosado Joven wines are sold the year after harvest. Crianza wines must be aged for 12 months in oak. Reservas must be aged for one year in oak and two in bottle and the finest wines, Gran Reservas, must be aged for two years in oak and three in bottle.

Ribera's success on the world stage has been remarkable, and its wines, particularly those of the family estates, are among the most exciting that Spain has to offer. For sheer value, they are hard to beat.

Emilio Moro Finca Resalso 2007

was \$29.00 now **\$24.00** 87750

CASE OF 12 ONLY \$23.50 A BOTTLE

Top producer, excellent value

This family-owned winery has been in Ribera del Duero for more than 120 years. Since taking over from his father, Emilio has increased vineyard holdings, replanted with new clones and modernized the winery, with spectacular results that have earned rave reviews and 90-plus ratings from Robert Parker. This wine was hand harvested, traditionally vinified, matured in French oak barriques for four months and bottled without filtration. Ripe berry aromas abound, with hints of spice and coffee in the background. The palate is nicely structured and velvety smooth.



Aalto

Ribera del Duero 2005

was \$85.00 now **\$85.00** 88090

CASE OF 6 ONLY \$84.50 A BOTTLE

95/100-Robert Parker

Aalto is one of the most exciting new wineries of the Ribera del Duero, and a joint venture between Mariano Garcia and Javier Zaccagini, both vastly experienced wine men. Their first release in 1999 garnered widespread critical acclaim, and the winery was listed in Michel Bettane's 2006 'World's Greatest Wines'. 100% Tempranillo, this is a stylish wine packed with brambly blackcurrant, strawberry, plum and clove notes on the nose and the palate. Supple, well balanced, pervasive, it is superb drinking.



Spain is searingly hot, and we have our fingers in the paellas of the premium new producers

Emilio Moro

Ribera del Duero Tempranillo 2005

was \$51.00 now **\$45.00** 87755

CASE OF 12 ONLY \$44.50 A BOTTLE

92/100-Robert Parker

Lovingly crafted from Tempranillo and aged in small oak barrels, this 2005 red from Emilio Moro is a classy example of Ribera del Duero's best. Richly coloured, it has a sumptuous bouquet exuding currant, damson plum and liquorice nuances. Big hearted yet elegant, the palate is beautifully harmonious, well structured and plush, finishing on a long, flavoursome note.



Protos

Ribera del Duero Rosado 2007

was \$19.90 now **\$16.90** 88071

CASE OF 12 ONLY \$16.40 A BOTTLE

The perfect summer rosé

There is no better time of year to enjoy a glass or two of chilled rosé. Produced from hand harvested Tempranillo, cold macerated to bring out the variety's aromas. It displays nuances of strawberry and raspberry and a hint of mineral. Easy to enjoy and wonderfully fruity, with fine fruit flavours enhanced by a fresh, lively finish.



Protos

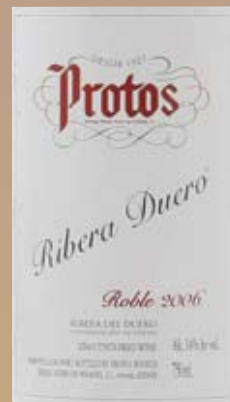
Ribera Duero Roble 2006

was \$24.90 now **\$20.90** 88072

CASE OF 12 ONLY \$20.40 A BOTTLE

Classic Ribera del Duero style

Protos is arguably the star of Ribera del Duero, one of its most innovative producers dedicated to delivering distinctive, affordable wines expressive of the region. Roble is a fruit-driven style, with six months in oak and six months bottle aging. With aromas of summer fruit and a whiff of vanilla, the fruity palate is well balanced, backed by a supple tannin structure and a fine finish.



Protos

Ribera del Duero Crianza 2005

was \$45.00 now **\$38.00** 88077

CASE OF 12 ONLY \$37.50 A BOTTLE

Great value at this price

Selected bunches of hand harvested Tempranillo, matured for twelve months in American and French oak and bottle aged for a further year. The aromas of plum and cherry are supported by cinnamon, leather nuances and toasty oak. The palate has layers of ripe fruit, combining with spicy, meaty tones backed by nicely rounded tannins and a long flavoursome aftertaste. A great cellaring prospect.



10

the GLENGARRY Top 10

march

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

1 Quinta de la Rosa douROSA Douro Red Wine 2006

was \$20.90 now **\$18.90** 79008

CASE OF 6 \$18.40 A BOTTLE

A full flavoured Portuguese red blended from indigenous varieties. It's packed with prune, spice and black cherry aromas and flavours that last through to the final sip. A superb buy.



2 Jules Taylor Marlborough Sauvignon Blanc 2008

was \$21.90 now **\$18.90** 10711

The fruit for this Gold Medal wine was selected from Awatere Valley vineyards. Classically styled, it displays wonderful verve coupled with lingering fresh fruit flavours and a zesty finish.



3 Gem Single Vineyard Hawke's Bay Merlot 2006

was \$32.00 now **\$26.00** 17930

CASE OF 12 \$25.50 A BOTTLE

This single vineyard Merlot has layers of plum, berry, hints of coffee and spicy oak on the nose and palate. Elegantly styled and integrated, it possesses a lengthy and flavoursome finish.



4 Lake Chalice Marlborough Sauvignon Blanc 2008

was \$19.90 now **\$16.90** 13576

CASE OF 12 \$16.40 A BOTTLE

Indicates why Marlborough is considered the benchmark for the variety. A crisp vibrant wine bursting with classic varietal aromas artfully balanced by a longish, mineral-edged finish.



5 Villa Maria Single Vineyard Ihumatao Auckland Chardonnay 2007

was \$39.00 now **\$32.00** 19635

CASE OF 6 \$31.50 A BOTTLE

Winner of an Elite Gold at the Air New Zealand show, this is a complex white with stonefruit, citrus and toasty aromas leading on to a rich, full bodied, creamy palate.



6 Tupari Marlborough Sauvignon Blanc 2007

was \$29.00 now **\$24.90** 18552

CASE OF 6 \$24.40 A BOTTLE

This single vineyard Gold Medallist is a classy and beautiful wine, with upfront gooseberry and tropical fruit aromas and flavours enhanced by a touch of mineral and a fresh finish.



7 Sacred Hill Marlborough Vineyards Marlborough Pinot Noir 2008

was \$23.90 now **\$19.90** 18486

CASE OF 12 \$19.40 A BOTTLE

A very approachable, easy to enjoy Pinot Noir that is priced just right. It displays classic ripe summer fruit flavours enhanced by a touch of earthiness and a smooth texture.



8 Balgownie Estate Shiraz Viognier 2005

was \$27.90 now **\$20.90** 20133

CASE OF 12 \$20.40 A BOTTLE

James Halliday described this wine as 'supple sensuous black fruits with an aromatic lift from the Viognier.' It has an elegant, spicy mouthfeel and a lengthy, flavoursome finish.



9 Barletta Alliance McLaren Vale Shiraz 2006

was \$26.90 now **\$19.90** 20364

CASE OF 12 \$19.40 A BOTTLE

A classic Australian Shiraz alive with plum and cherry aromas supported by cracked pepper. Boldly structured and generously flavoured, with supple tannins and a fine finish.



10 Château Roustaing Réserve Vieilles Vignes Bordeaux 2006

was \$30.00 now **\$18.00** 42115

CASE OF 12 \$17.50 A BOTTLE

This superbly priced Petit Château offers rich, ripe berryfruit supported by mocha and vanilla nuances on the nose and palate. An elegant, harmonious, well structured Bordeaux.

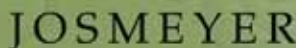
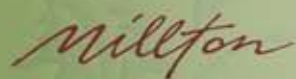


Green Wines

New Zealand has long prided itself on its clean, green image. In a world increasingly demanding sustainable and organic products, just how clean New Zealand's viticultural and winemaking practices are is a matter of great interest to many wine lovers.

Sustainable Winemaking

Many of this country's growers and winemakers are members of Sustainable Winegrowing New Zealand. SWNZ was developed to provide a best practice model, and a framework for companies to use in working to improve all aspects of their performance in environmental, social and economic sustainability. The scheme aims at reducing synthetic chemical use for weeds and insects in the vineyard. In the winery, the emphasis is on production processes and the control of waste disposal and wastewater. SWNZ members are audited annually and are required to maintain detailed records of their activities. From 2010, official industry body New Zealand Winegrowers will only be accepting wines for promotional activities that have been produced using sustainable programmes and independently audited.



Organic Winemaking

Organic wines are produced using only organic additives, from organically-certified grapes off vineyards that do not use synthetic fungicides, pesticides, herbicides or fertilisers. Many New Zealand vineyards may have previously been used for other, non-organic types of horticulture or farming. It takes a minimum of three years to attain BioGrow certification when converting a property to organic viticulture. During the conversion period, the wines may carry a 'BioGrow in Conversion' statement, together with its official registration number, in the second year. Once a property has reached full registration, it is audited annually by BioGrow to ensure that it is continuing to comply with BioGrow New Zealand Organic Standards. The standards are that a grower must meet are extensively detailed in a series of schedules that covers every operation in the property.

Biodynamic Winemaking

A number of growers and wineries utilise biodynamic methods. Biodynamic viticulture is based on the theories of Austrian philosopher-scientist, Rudolf Steiner, who professed that the growth of plants is greatly influenced by the energy emitting from the various phases of the moon, planets and stars. Like organic growers, biodynamic viticulturists do not condone the use of synthetic fertilisers or pesticides, using instead various alternatives for nourishing the soil while carrying out their vineyard and winery operations in harmony with cosmic cycles.

New Zealand wine law requires that labels must state what additives are present in the wine. The most common additive is Preservative 220, or Sulphur Dioxide, used as an antimicrobial and antioxidant agent to stabilise wines. There are very few wines, including organic ones (which may have naturally occurring sulphites anyway), that do not contain miniscule amounts of Preservative 220. Whatever the amount, it must be stated on the label.

The winemaking process usually eliminates all but the tiniest traces of vineyard chemicals. To keep wines bright and clear, the winemaker needs to remove the unwanted substances that are part of the winemaking process, and the proteins in immature wines. Invisible in young wines, proteins can clump together as wine ages to give it a hazy appearance. Other additives listed on the wine label are usually fining agents. To clear the wines, fining agents of animal origin may be used; they include isinglass from fish, casein from milk and albumin from eggs. Some winemakers use bentonite, a type of clay, to clear wines, making them acceptable for vegetarians and vegans. Of course many wines, particularly the finest, are neither filtered nor fined.

Do organic and biodynamic wines taste better? That depends upon the skill of the winemaker and the production methods he or she has used. There are some excellent wines produced by holistic methods, and our environment is all the better for it. Sustainable wine production is a growing trend globally, and we feature some notable examples here.

Sustainable

10003	YEALANDS Sauvignon Blanc 2008	\$16.90
10020	YEALANDS Pinot Noir 2008	\$16.90
10016	YEALANDS ESTATE Viognier 2008	\$19.90
10009	YEALANDS ESTATE Sauvignon Blanc 2008	\$19.90

Organic

86952	LUZON Organic Jumilla Red 2007	\$18.00
17396	ALLAN SCOTT Millstone Organic Sauvignon Blanc 2008	\$19.90
14315	VYNFIELDS Organic Classic Riesling 2008	\$26.00

Biodynamic

14620	MILLTON Riverpoint Gisborne Chardonnay 2007	\$16.00
18078	MILLTON Opou Gisborne Riesling 2007	\$26.00
46966	LOUIS SIPP Alsace Pinot Gris 2005	\$34.00
46518	JOSMEYER Alsace Pinot Gris 2005	\$39.00