

Decanter Club

November 1999

Coming Events:

Rob Hay: Chard Farm Wednesday 3rd November *cost: \$15.00*

No introductions needed here in the south. Chard Farm is one of the largest and longest established wineries in the fledgling wine-growing neighbours in Central Otago. Rob has specialised in Pinot Noir and Chardonnay with gold medal awards being given for both the Judge and Jury Chardonnay and Bragato Pinot. However they also produce very good Rieslings, Sauvignon and Gewurztraminer.

Jared Murtha: Matua Rosemount Thursday 11th November *cost: \$15.00*

Great blend of New Zealand white and Australian reds. This will be a big tasting. Rosemount is one of my favourite wineries with superb Chardonnays, and reds. Whereas Matua Valley have been producing some of NZ's top wines for many years. The Rosemount wines for tasting will be the Show Reserve Chardonnay, the GSM and Balmoral (Jimmy Watson Award winner last year).

The bigger than Texas tasting Saturday 13th November 1.00 – 5.00 p.m. *cost: \$10.00*

Up to 200 wines for tasting will give you the opportunity to try the wines you might like to order for Christmas. Last year there was a huge demand and the tasting room upstairs was full to capacity. Make time on the day, and only try what you are interested; you can't possibly try them all! The wines will be placed as much as possible in styles/grape varieties.

Brett Newell: Farewell to the Millennium with Veuve Clicquot Monday 15th November *cost: \$50.00*

Come and enjoy a dual celebration; that being the ending of the Millennium and Munslow's 4th birthday. I know this is expensive, but hey, for \$50 (which is half the cost of the value of the wine you will be trying) you get to try wines from arguably the best Champagne house in the world. Brett is totally passionate about Clicquot, not surprisingly, as he has been hosted at Madame Clicquot's Chateau on several occasions with all the grandeur and magnificence that only history and tradition can evoke. You will have the opportunity to try stunning wines starting with the Non Vintage Yellow Label (undoubtedly our favourite non vintage Champagnes), through several vintages and the Rosé and the Trilennium Brut showing the age-ability of Clicquot Champagne. Ken Robertson from Rowan Bishop Catering will provide a few nibbles to match the wines.

Mark Ingles: Deutz Wednesday 24th November *cost: \$20.00*

Montana makes Deutz in NZ and Mark is the chief wine-maker for Deutz (NZ). We will have an opportunity to try both the French and New Zealand Deutz. The NZ Deutz has always impressed me, and we were lucky enough to drink copious amounts at the Cancer Society Ball last month, which was sponsored by Montana. Great bash it was too!

Paul Wright: Southern Wines Thursday 2nd December *cost: \$15.00*

Paul will present wines his favourite wines from Southern Wines ever-increasing and distinguished portfolio, including Southcorp wines (e.g. Penfold's and Lindeman's), Tatchilla and balanced by New Zealand wineries Morton Estate, Cross Roads and Olssens to name a few.

Mark Scorgie John Berragan: Ice cream and wine match Thursday 9th December *cost: \$20.00*

Last year we had such a fun night with mark and John that we thought we would repeat it. Mark makes those wonderful fruit driven, creamy ice cream that Gourmet Ice Creams has become synonymous with. Just to tempt your palate, last year John matched the Mamre Brook Cabernet with chocolate ice-cream, and it worked; amazingly well. This year, John and Mark will match a whole host of different flavours. This will be the last tasting of the year. What a way to go. A word of warning..plan some time to make a trip to the Gourmet Ice Cream factory the next day

Amarula Cream 350 ml @ \$11.95, 700ml @ 23.95, 1 Ltr @ \$32.95

A most attractive cream liqueur that is so hard for anyone approaching normal to resist. Made from wild berry fruit from the Marula Tree in Africa (so they say). It's nuttier in my opinion than other chocolate/coffee liqueurs, which is probably why it is better than others in the genre.

Astrolabe Chardonnay 1999 under \$25.00

Big fat rich Chardonnay made by Simon Waghorn. Peter has been judging with Simon this week and has twisted his arm into releasing the wine early for Munslow's clients only. It's bigger more powerful fruit than last vintage. It has a gold medal written all over it. We are unsure of the price but it will probably be under \$25.00 .

Brut Zero \$14.95

We at Munslow's have been raving about this Spanish sparkling since we opened 4 years ago and recently it got the top wine award for under \$15 in Cuisine. Fine yeasty bubbly wine that will match all occasions.

Cedar Creek Chardonnay 1998 \$9.95

Best value Chardonnay in the shop. It's rich creamy and balanced by oak chips which makes it very attractive indeed, particularly at this price. You won't be disappointed.

Cloudy Bay Sauvignon Blanc 1999 \$24.95

The most well known NZ Sauvignon Blanc, it leaves the most wonderful zesty flavours in the mouth. Full gooseberry and passionfruit characteristics make this a classic in its style and are very distinctive of the Marlborough region. One of the few that you can guarantee to cellar for a few years. Be in quick with this, as it is always in huge demand.

Collards Chenin Blanc 1997 \$10.95

Ripe pineapple fruit characteristic with fabulous background hints of honey. Refreshingly crisp with natural acidity. This seriously has to be the bargain of the month. Michael Cooper gives it 5 stars and refers to it as a classic.

Hawkesbridge Sauvignon Blanc 1999 \$17.95

Gold medal wine with full fruitiness of perfectly ripe fruit. Full mid palate and a lingering aftertaste. An excellent Marlborough wine.

Huntaway Reserve Gewurztraminer 1998 \$19.95

Traditional bouquet of rose petals and lychees, balanced with a rich full-bodied palate of honey spice and

tropical fruit. A classic, very much in the French Alsatian style. If you are into gewurt's you have to try this. Recommended cellaring 2–3 years.

Lindeman's Bin 65 Chardonnay 1999 \$10.95

Probably one of the world's most consistent wine, or so the American's would have us believe. It is one of the only wines that has been included in Decanter Magazine's Top 100 wines. We love it, I'm sure will you too.

Moculta Shiraz 1997 \$16.95

Still a little left of one of Lyn's favourite Barossa shiraz. Rich fruit with soft full flavours of spice and opulent berryfruit. Delicious wine. Made by Barossa Valley Estates which is one of the few wine co-operatives left in Australia. Always good.

Mt. Langi Ghiran Joanna Cabernet Sauvignon 1997 \$34.95

Blessed with deeply coloured, terra rossa over limestone soils, this extraordinary vineyard has produced a wine of exuberant colour, intensity and richness, The bouquet is an amalgam of earthy tones, spicy oak and abundant blackberry fruits, the palate generous, long and supple. Fantastic wine.

Pirramimma Cabernet Sauvignon 1997 \$24.95

Gorgeous wine from McLaren Vale. It has the most extraordinary flavours of liquorice and jasmine.

Seaview Shiraz 1996 \$14.95

The bargain in the red wine department. Rich mouthfilling with distinctive spicy characteristics and balanced by soft oak tannins and subtle oak. Another McLaren Vale wine!

Selaks Drylands Sauvignon Blanc 1998 \$16.95

Soft, full-bodied wine bursting with fruit. A gold medal winner at the Royal Easter Show earlier in the year and more latterly at the National Wine Show in Canberra. This is certainly a pleaser and well worth seeking out. The 1999 Sauvignons have gone up in price, as have most wines internally and locally, so this makes exceptionally good buying for such an excellent wine.

Tennyson cabernet Sauvignon 1998 \$11.95

The name Tennyson I'm sure conjures up various images for some people. For me it's a flat I shared in Tennyson St, just across from Otago Girls, and it was a rage. This wine would have gone extremely well with all the parties and good times we had in that flat. It's like biting into a very ripe juicy plum (the old fashioned type that has all the juice running down your face, or maybe that was in another life too!). Anyway, it's a great value red.

Tim Gramp McLaren Vale Shiraz 1997 \$41.95

When this label hit the shelves a number of years ago, we at Munslow's were really excited to have boutique wines of such good quality. This new vintage is a dual gold medal winner. It's full of leather, spicy rich fruit flavour steeped with sweet American oak. It is wonderful now, but will certainly cellar well for 5–10 years or so.

Wairau River Chardonnay 1998 \$21.95

Especially bottled for Munslow's, Philip Rose was not going to release this delicious Chardonnay yet, but pressure from our clients after a recent Decanter Club tasting of Wairau River forced the issue. Elegant powerful, citrus and melon flavours balanced with excellent oak. A wine to cellar for 3–4 years or enjoy young and fresh now.

Wither Hills Sauvignon Blanc 1999 \$18.95

Distinctive Marlborough, fine herbaceous flavours with gooseberry overtones. This did not disappoint when

Brent Marris showed this at the decanter Club last month. Watch out for more awards. What Brent is trying to achieve comes from his viticulture techniques, which enhances fruit balance, a uniformity of ripeness and harmony of fruit. Absolutely fantastic wine.

Wynns Coonawarra Cabernet Sauvignon 1996 \$24.95

Perfectly balanced with an abundance of generous minty Coonawarra cabernet fruit on a background of vanilla oak. This wine gets very good reviews in all the Australian mags, and it's not hard to see why. James Halliday says it is "a powerful testament to the synergy between Coonawarra and Cabernet Sauvignon." This is definitely one for the cellar, and when you bring it out in 5 years time it will still be as fresh and balanced as the day it was made.

Wines of the Month

Chapoutier Shiraz 1998 \$51.95

"Tall and tanned and young and lovely" this Rhone styled shiraz has huge amounts of spice, white pepper, which combines the best of the top Rhone wines with the best of Australian shiraz. This is simply gorgeous. You could be forgiven for double-taking at the \$50 plus price, but compared to wines of this quality from both Australia and France, why quibble. We tried this for the first time with a degustation meal at the Ridges in Queenstown where we put it up against some stunning French and Australian wines, and it was for me the top wine of the night. I had very high expectations of this wine and it certainly did not disappoint. The texture and quality of the fruit underlining the opulent oak treatment stunned me. Cellar this confidently for 10 years or so. Peter tried this at the judges' dinner and everyone there including both overseas judges voted it the wine of the night. Impressive stuff.

Montana Reserve Barrique Matured Pinot Noir 1997 \$33.95

This is a fantastic Pinot. It's got good depth of colour, savoury mushroom characteristics on the nose. On the palate it is a big, generous wine with concentrated complex and spicy flavours with rich sweet cherryish fruit, smoky oak and balanced tannins. Munslow's snaffled this out of an overseas shipment. Very limited stock.

Bowen Estate Shiraz 1996 \$29.95

Doug and Joy Bowen run one of the smaller wineries in Coonawarra in S.A. yet over a 20 year period have built up a solid reputation for the richness and consistency of their red wines. This '96 shiraz is no exception. Full of spice and cherry fruit characteristics, the higher acidity from the cooler region gives it a freshness which makes the second and third glass a pleasure. Drinking very well now, but should also reward a further 3-4 years in the cellar

A brief word from the Show: Peter is currently in Auckland at the Air New Zealand Show. He has been judging with Michael Brajkovich and the guest American judge Michael Franz. The inside running, is that all Peter and the two Michael's raved about the 1998 Pinot's as being an exceptional class, the 1998 and 1999 Chardonnays (although the '99 heavyweights have not been released yet) were also fabulous as were the Pinot Gris and sweeties. The Pinot Gris class was so good that they will be judged in their own class next year rather than with 'specified whites'. The results will be released in the middle of next week (i.e. the first week of November). The delay is to ensure there are no problems with the wines that have occurred over the last couple of years with wineries misrepresenting their wine to ensure winning gold medals.

THE VINEYARD YEAR

Mark has recently been in Central Otago and reports the following:

Spring. A time of rebirth in the vineyard after the winter dormancy. In Bannockburn, budburst (where the first new leaves open up on the vine) has been a few days earlier this year. The weather has overall been quite warm so the shoots are growing furiously, and the embryonic grape bunches have been formed. Early growth however is not without a degree of risk, as at this time of year, frost remains a major threat. Frost will burn off the growing shoots, which can decimate potential production.

At the Robertson–Green vineyard, frost protection is based around two large wind generators, which work by drawing down the slightly warmer air from above the vineyard to displace the colder air at ground level. The two or three degree difference is crucial. Several nights sleep has been disrupted by frost fighting, but so far damage has been avoided. In the vineyard we are bud rubbing at the moment, removing buds and small shoots which are growing at the base and on the trunks of the grapevines (where they are unwanted), and thus concentrating the vines energy to the fruiting canes and leaf canopy. In the newly planted blocks we have also begun training the shoots up to the top wire. In the winery, the first of the 1999 wines have been bottled: in this case the unwooded white wines. For us this means a Sauvignon Blanc and a Pinot Gris, which we have entered in the Air New Zealand Wine Awards. As "proud parents" we are hopeful that our "babies " will do well in the show.

Amazing Champagne deal: Munslow's is able to give you one of the best deals on Champagne in town...Lanson NV only \$53.95, Lanson Gold Label 1993 \$69.95, Lanson NV 3 Litres only \$352.95. A free ice–bucket goes with every 6 bottles of 750 ml and 3 Ltr bottles for an added bonus.

Munslow's has just received in stock for restaurants and functions only Hardy's Shiraz Cabernet Premium. As this is unavailable instore we are limited to sell it by the case only. However it is great drinking at \$8.06 (case price only), and would be perfect for the office Christmas functions. We will only have this in stock for a short time only. See Peter or Lyn if you want to place an order for this wine.

Tony Eagan has 2 bottles of Tattinger 1982 vintage champagne. Tony will accept reasonable offers over \$100.00 per bottle. He can be contacted at phone 471 0295 or Email aegan@gp.otago.ac.nz. I think this is an incredible price considering the current vintage is \$150+. The perfect thing for that unmentionable night!

DUKKAH

DUKKAH is a traditional Egyptian nut and spice dip served with olive oil and bread. It is made with hazelnuts, coriander and cumin. Just dip your favourite bread into good quality olive oil and then dip the bread into one of these flavoursome dips and let your taste buds explore the flavours and textures of this fashionable treat. This is definitely the in thing for barbeques this year.

Lloyd Reddington has 4 bottles of Penfold's Grange Hermitage 1988 for sale. Please contact him at phone 4770 092 or fax. 477 5465 with offers over \$200.00. This would really make for a most wonderful and valued Christmas pressy for wine fanatics . hmm, at least I can think of a few people who would appreciate a bottle or 2 (including moi!)

It's party time again:

To all our valued Decanter Club and corporate clients, the team at Munslow's extend a warm invitation to attend the annual bbq:

At: Peter Laurie's home @ 6 Harden Street, Leith Valley.

On: Sunday 14th November from 2 p.m. onwards.

We are hoping the weather will be fine again, and the arms are warmed up for a few rounds of petanque on our lawn. You are welcome to bring your families, but for those who have children and who have not been to our home before, we have a stream running through our property, and you are responsible for watching over your children near the water (not that there is much water in it at the moment!)... If the weather is really bad, we will postpone the bbq until the next week. We look forward to seeing you there and remember your sunscreen.

Cheers, Peter, Lyn, Mark and the crew at Munslow's