

Decanter Club

November 2001

Coming Events:

Bigger than Texas tasting Saturday 10th November *cost: \$10.00*

12.30 – 6pm. Come and try a huge range of wines at the Bigger Than Texas tasting, upstairs in the shop. This is an opportunity for you to try before you buy the wines that you might need for Christmas and the summer.

Tim Fogarty: BRL Hardy and Nobilo Thursday 15th November *cost: \$20.00*

Special wines and some Christmas treats. This is looking like a great tasting and as always a fun night is planned. Tim is a great guy, lots of fun and likes taking people down the blind side of life: thus all these wines will be served blind!

Lyn Wright Lyn's Super Selection Thursday 22nd November *cost: \$15.00*

As most of you know Lyn has been working for Montana for the latter half of the year. Lyn is coming back to do a tasting with us however the wines she is choosing are not limited to the Montana range of wines

Matt Donaldson: Pegasus Bay Thursday 29th November *cost: \$15.00*

Pegasus Bay has got to be one of the premium wineries in the South Island. North Canterbury is where some of the most beautiful, elegant Rieslings are grown, and Pegasus makes one of the best. They have also earned a very good reputation with their Chardonnay and Pinot Noir.

Cuisine Sauvignon Blanc Thursday 5th December *cost: \$20.00*

One of the more popular Cuisine tastings of the year with the new vintage recently being released. Some of the wines for tasting have received gold medal awards at last weeks Air New Zealand Show. Book early.

Simon Waghorn Whitehaven Thursday 13th December *cost: \$15.00*

Simon like many of NZ top wine makers worked at Corbans Wines. Must be a very good training as some of the best winemakers have trained there (a bit like the Army and chefs). Whitehaven is a small winery in Blenheim and is making very good white wines in particular.

Wines Recently Tasted:

Carrick Pinot Gris 2001 \$21.95

I must admit to having a major soft spot for the Carrick label as friends own the vineyard (originally part of the Mt Difficulty partnership). However, their first releases stand comfortably as fine examples of Central Otago wine. The Pinot Gris is a beauty, combining pear and apple aromas, while the pear and stonefruit flavours are pronounced on the palate with a lovely texture and mouthfeel. A great debut wine.

Carrick Chardonnay 2000 \$26.95

The first releases under the Carrick label have been made by Grant Taylor from Gibbston Valley. His skill and deft touch is evident in this wine. Tasted earlier in the year, this wine was flinty and mineral, and more reminiscent of a Chablis. With some months in bottle, the wine has put on weight and is now nicely layered with fruit, the mineral notes, nicely integrated oak, and a creamy palate. Another fine debut for this label.

Corbans Amberly Riesling 1996 \$23.95

A famous old name in NZ reislings, and one that is sadly no longer made. We managed to source a little stock of this, and it is a wonderful example of mature bottle aged Riesling. Citrus and kero notes on the nose leads to the toasty creamy palate and a long finish. A fine example of the rewards of cellaring.

D'Arenburg 'The stump Jump' '99 \$14.95

D'arenburg must have someone whos fulltime job is to conjure up unusual names for their wines! Nothing unusual about the wine though. Lovely aromatics with a touch of spice lead on to a soft and warming palate with a lot more complexity than you'd expect from a wine at this price. A grenache shiraz mix with style. Excellent wine.

Giesen Riesling 2001 \$14.95

A great value Riesling with concentrated ripe citrus fruit and a touch of sherbet. A little bit drier than in previous years and very refreshing. Perfect for those long summer evenings.

Hunters Sauvignon Blanc 2001 \$19.95

Classic style Marlborough Sauvignon Blanc with intense gooseberry and tropical fruit flavours. Consistently one of the best of its kind around.

Kemblefield Chardonnay 2000 \$26.95

The previous vintage of this wine made the top ten in Cuisine magazine, and this release shows all the right ingredients too. Peach and tropical fruit elements marry well with the nutty and spicy oak, while the creamy palate leads on to a long finish. Stylish wine from the Hawkes Bay producer.

McCashins Hawkes Bay Merlot '00 \$20.95

McCashins from Nelson have a long track record for their range of Macs Ales and Beers. More recently they have moved strongly into wine, sourcing grapes both from Nelson and further afield. Their new Merlot is a vibrant little number showing lovely ripe merlot fruit and enhanced by fine grained tannin. An elegant wee number, and a great food wine.

Moculta Shiraz 2000 \$17.95

We have built up a loyal following for this wine over the last few years, and the new vintage is finally in store. There is very little of it available on the NZ market this year, so we will be lucky if we can carry stocks beyond Xmas. Typically bright and bold, as we have come to know and love it, and this year in its youth with a smoky element on the nose. Lots of flavour, and a perennial favourite

Morris Durif 1998 \$21.95

Durif thrives in the hot dry climate around Rutherglen in Northern Victoria, creating huge inky, powerful wines not for the fainthearted. This is not so much a bottle of wine as hand to hand combat in a glass. Fresh from the Liquorland Top 100, where it scored a gold, this is a big wine with lots of fruit to balance it. Partner it with a big rare steak. Guaranteed to warm the cockles of your heart.

Pegasus Bay Prima Donna Pinot Noir '99 \$56.95

For fans of this wine (now already sold out from the winery) we have managed to source one case. A big brooding beast of a Pinot with intense colour, and just chock full of fruit. Really one for the cellar as it is only just now getting into stride. If you follow this label DON'T DELAY. For fans of the Pegasus Riesling, this should finally be released at the end of this month. It should be worth waiting for.

Seaview Shiraz 2000 \$9.95

Vibrant ripe plump fruit balanced by toasty oak. Remarkable value for money. Ideal for the BBQ.

Seaview Sparkling Methode \$9.95

A jolly good drop and a great buy for parties, bbqs etc. tastes twice the price!

Serafino Cabernet Sauvignon 1999 \$25.95

Trophy at Top 100. I love it. My mate Kingsley Wood says "Totally, absolutely, unbelievable, delicious". I agree.

Spy Valley Pinot Gris 2001 \$17.95

A new Marlborough label for us; the 'spy' part of the label relates to their fruit sources in the Waihopai Valley (home of the infamous satellite station). Intensely flavoured with spicy pear and quince notes, nice fruit, and good body from the higher alcohol. Drink now with food or lightly chilled over summer.

Wines of the Month

Mark's choice:

Ata Rangi Pinot Noir 2000 \$58.95

Benchmark Pinot Noir, and a personal favourite of mine for many years. The '99 vintage of this wine cleaned up recently at the International Wine Challenge in London, and got the nod as the No 1 in the competition. The 2000 is still rather young but already shows the same smoky bacon notes on the nose which is a Martinborough signature. More savoury and gamey than Central Otago versions, this wine has many splendid years ahead of it.

Peter's choice:

Antinori Peppoli 1998 \$35.95

Last year when we were in Italy, I purchased several bottles of this wine to consume with our pasta in the evenings. Wow this is a simply gorgeous wine, full of fruit, olives and Italy! Stunning wine one of the best in the shop and totally reliable. Why not try something different.

Collards Corner – notes from Peter

I love Collards wines, and Lionel Collard and I go back a long way, starting with a wine and food tour in Sydney in about 1978 as a part of a sommeliers group in Auckland. Judging with Lionel's son, winemaker Bruce, followed this. My relationship with Collards has continued over the years and has allowed us to provide such good prices to you.

Rothesay Chardonnay 2000 \$22.95

Normally \$30, this is from the magnificent 2000 vintage in Auckland. And is right up there with our greatest Chardonnays. Elegant, yet rich, mouthfilling flavours. Packed with ripe peach, citrus and nuts. One of my personal favourites. A beautiful balance of fruit and oak.

Chenin Blanc 2000 \$12.95

Along with winewriter Michael Cooper, our clients know this as one of New Zealand's great wine buys. Very ripe, full of pineapple and honey. A steal!

Rothesay Sauvignon Blanc 2000 \$12.95

Fabulous wine at this price. Very ripe and mouthfilling, with some complexity from partial barrel fermentation and 30% malolactic. Tropical, limey: my kind of Sav.

Queen Charlotte Pinot Noir '00 \$17.95

A special deal from Collards enables us to get this wine down to a fantastic price. Plum, berryish and savoury notes leap out of the glass, leading to a plummy silken palate. A fine example of Marlborough Pinot Noir at a price we can all afford. Best buy for Pinot under \$30.

Flavours from Spain – ole!! Picture yourself in a Spanish vineyard and think: grape vines, olive oil and almond trees! Why not plan a Spanish Christmas. Think that's too complicated? Not with this special offer. Included is "Turrón", a magnificent delicious combination of toasted almonds, honey and egg whites that Spanish confectioners have made as a Christmas treat for over a thousand years.

THE COTO DE HAYAS CHRISTMAS SAMPLER – Great Value Order Now!

2x Rosado, 4x Joven Tinto, 3x Crianza, 2x Reserva, 1x Garnacha Centaria plus a free gift of: 1x750ml bottle "la Olivera" Extra Virgin Olive Oil, 1x 300gm pack of "Turrón de Alicante" we will stock this pack to order. Cost \$159.00, usually \$200.

Rosado (rose): Dry, fresh, fruity and crisp. Think summer lunch, grilled Salmon steaks, crusty bread and salad. There you go! \$11.95

Joven 2000: Stephen Bennett MW said "Could this be the ultimate barbeque wine? With its perfumed bouquet of sweet grape jelly and boysenberries, delicious fruit flavours and soft finish. Unbelievable value."

Crianza 1996: A Spanish classic. Garnacha (Grenache) and tempranillo, aged in American oak and in

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the bottle to give a soft complex wine with rich flavours and superb balance. \$11.95

Reserva 1996: 100% Garnacha from vines at least 40 years old. Aged in American oak for 14 months, bottled unfiltered and aged for 36 months prior to release. Powerful, complex, mature flavours. \$19.95

Garnacha Centenaria 2000: 100% Garnacha from vines planted in the 1880's and 1890's. Rich colour, rich aromas and flavours. The special character of these old vines is allowed to do it all. \$19.95

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