

# Decanter Club

## Xmas 2000

### Coming Events:

**Danny Schuster: Daniel Schuster Wines** Thursday 7th December *cost: \$15.00*

Danny has been working in the wine trade for longer than I can remember. He made the awesome St Helena Pinot Noir in 1982 that set the scene for the future of that grape variety in New Zealand. Danny has remained faithful to the believe that Canterbury is not only a fine place to live, but also a fine place to make wines. He is incredibly well respected throughout the world, consulting for Robert Mondavi and Stags Leap in the Napa Valley and also for Antinori wines (arguably the greatest Tuscan winery). Danny will take us through a structured tasting of his North Waipara Pinot's and Chardonnays and also a few of the wines that he has dabbled with in Europe. There is no doubt that Danny is one of the most lyrical wine-makers I have met. With his European accent and his wonderful colourful use of language, he WILL entertain you.

**Cuisine: Sauvignon Blancs** Thursday 14th December *cost: \$20.00*

There were 138 unwooded and 5 wooded 2000 Sauvignon Blancs in this year's Air New Zealand show and as usual I managed to judge a large number of them. Of these there were 8 gold, 25 silver and 65 bronze awards given. The wines this year were of very good quality and because of the consistently high quality were relatively easy to judge. They showed good varietal flavours, ripe fruit and incredible concentration. The wines chosen by the Cuisine panel are predominantly from the current 2000 vintage with only the Hunters coming from 1999 and Selaks Founders from 1998. The remainder of the wines for tasting are; Drylands Marlborough, Firstland Vineyard Marlborough, Wither Hills, Selaks Premium Selection Marlborough, Forrest Estate Marlborough, Kaituna Valley Marlborough, Te Awa Longlands Hawkes Bay and West Brook Marlborough (notice the predominance of Marlborough wines!).

### Wines Recently Tasted:

#### Top 25 wines for the Christmas season Something for Everyone

#### Sparkling

**Veuve Clicquot NV \$87.95**

Our favourite – the queen of Champagne

**Lanvin Champagne \$49.95**

If you want real champagne at a great price, look no further. The real deal!

**Matua Methode 1996 \$19.95**

A steal, was \$26.95, exclusive to us at this price. Very good.

**Quartz Reef Methode \$24.95**

Lovely creamy yeasty fizz from Central Otago.

**Seppelt Sparkling Burgundy 1995 \$20.95**

Great with the turkey. Big rich and spicy.

## **Still Whites**

**Giesen Riesling 2000 \$16.95**

Full of ripe fruit. Peach stonefruit flavours. A favourite.

**Peter Mehtes Kabinett \$12.95**

Excellent crisp off-dry German riesling at a great price. Great for lunchtime drinking.

**Sandihurst Riesling 1997 \$10.95**

Great drinking Canterbury riesling with lovely developed flavours. Enjoy or cellar for a year.

**Forrest Sauvignon Blanc 2000 \$16.95**

Cuisine Top Ten. Very intense and concentrated.

**Hardy's Sauvignon Blanc \$8.95**

How do the Aussie's do it at this price? Great value.

**Collard's Rothesay Chardonnay 97 \$17.95**

Normally \$27.95, wonderful bottle aged wine. Gold medal.

**Cedar Creek Chardonnay \$10.95**

A favourite. Big bold and buttery. Heaps of flavour.

**Cooks 1998 Chardonnay \$11.95**

Cancelled export order. Good fruit, excellent if you don't like lots of oak.

## **Reds**

**Carchello Mouvedre \$13.95**

From Spain, soft and plummy, lovely fruit.

**Collards Pinot Noir 1997 \$16.95**

Was \$23.95, fresh and lively with lovely cherry fruit.

**La Cetto Petite Syrah Cabernet \$19.95**

See Mark's Editorial on wines from Mexico.

**Leasingham Bin 61 Shiraz \$19.95**

Very intense and concentrated. Voted as the wine of The Year by Winestate Magazine – say no more!

**Les Cailloux Ch. Neuf du Pape 1996 \$39.95**

Sparkling

Rated 92 by Guru Robert Parker. Cellar or drink. Complex cassis and black pepper flavours. You'll be hearing more from us about this I'm sure. Was \$49.95.

**Maxwell Reserve Merlot 1997 \$37.95**

Full of spiced plums and cassis. Voted Australia's best Merlot.

**Moculta Shiraz 1999 \$15.95**

Bigger than Texas, huge fruit and spice. Great buying. Another wine at a reduced price.

**Montrose Poets Corner Shiraz Cab. \$10.95**

Lovely soft Aussi red packed with berryfruit.

**Penfolds 1997 Bin 707 \$109.95**

A classic, very very rich, concentrated and complex wine. Cellar 10–15 years.

**Torbreck `The Steading' 1999 \$47.95**

Bob Campbell MW writes "buy this wine if you can, this is Aussi Shiraz with a Rhone twist 93:100" Cellar for up to 10 years.

**Torbreck `Runrig' 1998 \$139.95**

A cult wine. Classic Aussi. Very rare. Has a huge reputation. My treat on Xmas day.

## Port

**Quinta do Casto LBV Port 375 ml. \$18.95**

Great with Xmas pud, rich and concentrated in a handy size.

## Wines from Mexico

1997 La Cetto Petite Sirah \$19.95

1997 La Cetto Cabernet Sauvignon \$19.95

Before you fall off your chair in surprise, yes the Mexicans do produce more than just beer and tequila! In fact, their grape growing industry is several times larger than our own, though it must be said that much of the grape production is earmarked for the making of brandy. There are several very good winemakers however, and in the Baja California region can be found L.A. Cetto. This company had been receiving excellent reviews from the English press in recent years, so several months ago we got in a trial case. It sold out quicker than you could say `sombbrero' prompting us to place a larger order.

We have two vintages of the Petite Sirah. This grape is no relation to Syrah/Shiraz, but rather appears to be the Durif grape grown in Northern Victoria, and is quite at home in hot dry climates. It is has a southern Rhoney grenache/syrah sort of feel to it, with berryfruit, earthiness and wild herbs., the '96 has an extra lushness of berryfruit, while the '97 has an added spiciness. We also have the '97 Cabernet, which is also more old world than new world in style. Lighter coloured, though not light bodied, the cassis fruit has a minerally edge, with fine–grained tannins in evidence.

A fascinating departure from the norm, this is a trip `south of the border' that you are going to enjoy.

## **Try something different this summer.**

### **Almazara Luis Herrera Extra Virgin Olive Oil 500 ml. \$12.95**

As Monty Python would say "and now for something completely different"...olive oil. We recently had a couple of Spanish olive oils arrive in store and coincidentally the latest Wine Spectator magazine has a feature article on Spanish olive oils. As the author has clearly researched his topic for more than us, please forgive us if we just take an extract from his article. "To the surprise of many, Spain is the largest producer of olive oils, and its quality is finally gaining recognition. For years, Spain sold much of its oil in bulk to Italy, which bottled it and slapped on an Italian label. In recent years however, Spanish olive oil producers have been putting their own names on the oils they make. And why not? Spanish olive oils are made under stricter standards than those of any other country. Spain's olive oil standards are high, governed by the National Institute of Designations of Origin (INDO), patterned after the French Appellation d'Origine Contrôlée System. The INDO designates an oil with a Denominación de Origen (DO) when it demonstrates specific characteristics of where it was grown and when its manufacturer meets certain production standards. Spanish olive oils are enormously diverse as Spain produces some 262 types of olives, 24 of which are used exclusively in oils. Through Andalusia and Catalonia, along with Extremadura and Castilla-La Mancha, produce more than 95 percent of Spain's olive oils, a few great oils come from everywhere. Almazara Luis Herrera (US\$15 per 500ml), from a remote valley in Murcia in Southeast Spain is made from free run juice – the liquid collected after crushing but before pressing – of manzanilla and cornicabra olives. It has a lovely green apple aroma, and a rich olive flavour with a pleasantly bitter undertone."

At the current exchange rate that US \$15 is about NZ \$38, so that makes \$12.95 in our money look pretty reasonable.

### **BUT IF YOU DON'T LIKE NUTS, DON'T READ ON.....Dukkah \$6.95**

For a real summer treat dip fresh French bread or focaccia in Almazara oil and then into Dukkah. Dukkah is a traditional Egyptian dip made by blending a mix of freshly chopped nut kernels with spices and sesame seeds then dry roasted to give a richly flavoured mix. A true taste sensation for the 2001 summer. Dukkah is also available in traditional, piquant and aromatic instore for \$6.95. The Alexander Nuts Company won a highly recommended award at the Massey University Food Awards this year.

Also from the Alexander Nuts comes the most wonderfully fresh macadamias and blend of nuts. Once tried, you'll never go back to Eta! Check out their website: [www.alexnuts.co.nz](http://www.alexnuts.co.nz)

## **Open all Hours!!**

We are open on Sundays until Christmas (closing late on Christmas Eve and New Years Eve)

That's all from us this year folks. We look forward to helping you select your Christmas cheer. Don't hesitate to talk to us about sending wine anywhere throughout the country. Have a wonderfully relaxing and safe Christmas and New Year.

Cheers, Peter, Lyn, Mark and the crew.