



# The International Wine & Food Society



## London Branch

Kiwi Revisited  
Thursday 28th April 2011  
A tasting led by  
KEITH ELLIS of Central Vintners (CV)

<p><b>1) THORNBURY, Pinot Gris, 2008, Waipara , Enotria via CV, 13.5%</b> <b>Grape:</b> 100% Pinot Gris</p> <p>Citrus and spiced apple with ripe pear and stone fruit notes on the nose and palate. This wine is both opulent and mouth filling with a fresh vibrant finish</p> <p>This Pinot Gris is predominantly a blend of vineyards from the Wairau and Awatere Valleys. The vines are planted on the north facing slopes in the warmest areas of Marlborough. The temperate microclimates, coupled with the region's free-draining soils, provide ideal conditions for the ripening of our Pinot Gris fruit. The fruit was hand harvested at optimal ripeness and whole bunched pressed to provide soft, concentrated flavours. Cultured yeast strains and cool fermentation techniques in tank were used to preserve natural fruit flavours. Post fermentation, the wine was left on yeast lees for a further two months with occasional lees stirring to help build the desired texture and richness on the palate. This wine was then blended and bottled early to capture the pure fruit flavours of the vineyard.</p> <p>Enjoy with soft cheeses, Salmon or other fish dishes <a href="http://www.thornbury.co.nz">www.thornbury.co.nz</a></p>	<p><b>£8.25</b></p>
<p><b>2) QUARTZ REEF, Pinot Gris, 2009, Central Otago , Enotria via CV, 13.5%</b> <b>Grape:</b> 100% Pinot Gris</p> <p>Golden yellow in colour with a bouquet of stone-fruit, spice and pear. Palate is dry, rich and honied, with an elegant finish.</p> <p>Hand picked in ideal conditions and ripeness from 7-28th April from our Bendigo vineyard. Whole bunch pressed, minimum settling followed by warmish fermentation until dryness. Lees stirred regularly for 10 months before bottling in February 2010.</p> <p><b>Colour:</b> Pale gold with a hint of green <b>Bouquet:</b> White stone-fruit, spice, ginger, grapefruit &amp; cream <b>Palate:</b> Hint of lychee with stone-fruit and pear. Good weight, oily texture, minerality, crisp acidity with good length <b>Aging Potential:</b> 3 - 5 years</p> <p>Made in a dry, rich, oily style, which is particularly suited to New Zealand cuisine. Excellent with blue cod and oriental spicy salads. <a href="http://www.quartzreef.co.nz">www.quartzreef.co.nz</a></p>	<p><b>£14.85</b></p>
<p><b>3) STAETE LANDT, Chardonnay, 2009, Marlborough, Thorman Hunt via CV, 14%</b> <b>Grape:</b> 100% Chardonnay</p> <p>Staete Landt Estate is set in the heart of Marlborough's "Golden Mile" of Rapaura. With four individual parcels of Chardonnay spread over clay-ish and stonier soils, they have the luxury of distinct flavour profiles that provide our wine with complexity and elegance. Staete Landt Chardonnay is one of the best kept secrets of the Estate: full and round yet stylish, great texture and length, this wine shows the perfect balance between fruit, acidity and elegant oak integration. A whiff of sea breeze and summer stone fruit on the nose, white peaches &amp; cream, hazelnuts on the palate with a mineral aftertaste that lingers on. A truly great wine with a strong personality and a European elegance, showing the unique cool climate Marlborough vibrance. <a href="http://www.staetelandt.co.nz">www.staetelandt.co.nz</a></p>	<p><b>£13.50</b></p>

<p><b>4) TRINITY HILL, Chardonnay, 2009, Hawkes Bay, Enotria via CV, 13%</b></p> <p>Hand picked fruit from the Gimblett Road vineyards, great quality is gently whole-bunch pressed to encourage low phenolic pickup and elegance. Only the highest quality free-run juice is selected. This helps to improve the texture and aging ability of the wine. 100% of the juice was fermented and aged in 29% new French oak barriques with the rest being fermented in 1 and 2-year-old barriques. Less than 10% malo-lactic fermentation was used, to retain the as much of the pure Chardonnay character as possible. Lees aging and regular stirring was used to increase complexity and mouth feel.</p> <p>Typical fruit characters from Hawkes Bay Chardonnay such as grapefruit and melon are supplemented by biscuity characters with a light butteriness. The wine is rich and round, with soft acidity and attractive sweet fruit.</p> <p><b>Food Matching:</b> Serve lightly chilled with seafood or poultry dishes, or as a wine on its own.</p> <p><a href="http://www.manincor.com">www.manincor.com</a></p>	<b>£12.60</b>
<p><b>5) BRANCOTT ESTATE, Sauvignon Blanc, 2010, Marlborough, Waitrose, 13%</b></p> <p><b>Grape:</b> Sauvignon Blanc</p> <p>Aromas of gooseberry dominate this wine supported by tropical notes of pineapple and grapefruit. A well-balanced wine showing the lively, crisp acidity associated with this style. Brancott was among the first to make the highly sought-after Marlborough Sauvignon Blanc.</p> <p>The wine is pale straw in colour with green highlights. Aromas of ripe gooseberry and capsicum dominate with tropical melon and grapefruit notes apparent. This wine displays full fruit intensity. The ripe capsicum and gooseberry flavours with hints of pungency sit well with the supporting tropical fruit flavours. A well-balanced wine showing the crisp, vivacious acidity associated with this style.</p> <p><b>Food Matching:</b> Perfect with poached white fish.</p> <p><a href="http://www.manincor.com/">www.manincor.com/</a></p>	<b>£6.19</b> <b>(£8.82)</b>
<p><b>6) STAETE LANDT, Sauvignon Blanc, 2009, Marlborough, TH via CV, 13.5%</b></p> <p>The sauvignon blanc in the Staete Landt vineyard is planted in six separate parcels each providing its own unique expression. These parcels are always picked separately giving an array of different flavours and structure resulting in a wine with great complexity and finesse. The first picks with their hallmark Marlborough herbaciousness and crisp acidity combine elegantly with the concentrated rich tropical fruit of the later picks.</p> <p>This 2008 Staete Landt sauvignon blanc is an aromatically intense wine, perfumed with exotic fruit such as pawpaw, passionfruit and nectarines. On the palate the wine is full bodied, well balanced with great complexity and silken texture. This rich and voluptuous wine has attractive mineral characters and European style elegance.</p> <p><a href="http://www.staetelandt.co.nz">www.staetelandt.co.nz</a></p>	<b>£11.10</b>
<p><b>7) CRAGGY RANGE, Sauvignon Blanc, 2010, Marlborough, Waitrose, 13.5%</b></p> <p>From one of the country's most prestigious Sauvignon Blanc vineyards, our Old Renwick Vineyard is located between Blenheim and Renwick on the old stony bed of the Omaka River. The stony greywacke based soils found in small parcels near the Renwick township impart a unique textural character to the wine – a dry, stony, minerally feeling on the palate which underpins the intense lime and gooseberry fruit flavours that are Marlborough's trademark.</p> <p>This is a classic Old Renwick. Very pale straw colour with green tinges. The aroma is full of fresh lime, herbs, grapefruit, a touch of Korean mint. On the palate the wine has an impressive feeling of concentration and linearity. Flavours of lime, sweet herbs and grapefruit are underpinned by bright acidity. Finishes with length and intensity.</p> <p><b>Food Match:</b> Mussels, fresh fish and salads</p> <p><b>Cellaring:</b> Drink within 3 years of vintage</p> <p><a href="http://www.craggyrange.com">www.craggyrange.com</a></p>	<b>£12.99</b>

<p><b>8) STAETE LANDT, Viognier, 2009, Marlborough, Thorman Hunt via CV, 14.5%</b></p> <p>Grape: 100% Viognier</p> <p>After handpicking the grapes they carefully whole bunch pressed. The juice was slowly fermented in old French puncheons with a neutral yeast that help bring out the vibrant, cool climate flavours. After fermentation the wine was left on lees to mature for another six months on lees before being bottled.</p> <p>This has resulted in an elegant and well structured Viognier with attractive citrus, tropical fruit and mineral notes. The wine was bottled in November 2009.</p> <p>White peach, sweet mandarin and a touch of guava fill the nose with soft background notes of toasted coconut and vanilla cream. The palate has a firm oily mouthfeel, with grapefruit and rose petal characters, toasty oak and a dash of sweet nectarines. The Staete Landt Viognier combines aromatics and texture for an opulent and full bodied white wine. (only make 100 cases of Viognier)</p> <p><a href="http://www.staetelandt.co.nz">www.staetelandt.co.nz</a></p>	<p><b>£14.25</b></p>
<p><b>9) GIMBLETT GRAVELS, Viognier, 2007, Trinity Hill, Enotria via CV, 14.5%</b></p> <p>Grape: 100% Viognier</p> <p>The grapes were rapidly and gently whole bunch pressed to produce a rich, fruit-driven wine with low phenolics. The juice was briefly cold settled to clarify it and then fermented in both stainless steel tanks (70%) and older oak barrels (30%), with 3 months aging on yeast lees to add complexity and texture. The wine was bottled in July 2006.</p> <p>Intense, brilliant golden-yellow/green in colour with aromas of orange blossom, cumquat peel and jasmine. Full, rich and soft on the palate; the exotic and sensual nature of this wine makes it a great substitute for Chardonnay or Pinot Gris. Hard not to drink!</p> <p><b>Food Matching:</b> Asian-style foods; cheese; desserts featuring apples, pears or quince</p> <p><a href="http://www.trinityhill.com">www.trinityhill.com</a></p>	<p><b>£17.45</b></p>



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**Christchurch Earthquake – New Zealand Winegrowers’ Update for Overseas Offices  
Posted in General at 05:04PM, 23 Feb 2011**

On Tuesday 22 February at 12.51pm Christchurch was rocked by a major 6.3 earthquake in what Prime Minister John Key says “may well be New Zealand’s darkest day”. The people of Christchurch and the Canterbury region have undoubtedly suffered a heavy blow.

New Zealand Winegrowers have received numerous enquiries as to how the damage has impacted the New Zealand wine industry. After contacting a number of our members in Waipara Valley (58km north of Christchurch) and the Canterbury region it appears that the productive capacity is intact and there have been no reported injuries among members to date.

Taking into account the time of year and current available information, New Zealand Winegrowers expects there will be little impact on the production and shipping of wine. New Zealand Winegrowers has written to wineries outlining how they can help the people and businesses of Canterbury through this hard time.

New Zealand **Pinot Gris** is more akin to Alsace in style than the drier Pinot Grigio, with notes of apple, pear, honeysuckle, spice & bread. The warmer North Island climate tends to create ripe, fat, oily styles whilst the cooler South Island (producing 90% of New Zealand Pinot Gris), produces tighter wines with great structure. Much NZ Pinot Gris undergoes a small amount of barrel ageing, with wild yeasts & lees stirring for complexity.

**Chardonnay**: Mouth-filling, with concentrated citrus & tropical fruit, balanced by crisp acidity & refined minerality. The warmer NZ regions typically yield full to medium bodied wines with round, rich flavours, whilst the cooler South Island regions tend to produce medium to light bodied styles with greater acidity, minerality & fresh citrus flavours.

New Zealand **Sauvignon Blanc** is famed for its pungently aromatic green capsicum (bell pepper), gooseberry & lush passionfruit characters. Styles can vary from this traditional style to those showing fresh-cut grass, tomato stalks, melons & lime. The Marlborough region represents 80% of all plantings. North Island styles tend to show soft, ripe, more tropical characters, whereas the more southerly styles show crisper, lighter more vibrant styles.

**Viognier** is a newer wine variety for NZ. Until recently only two vineyards were producing it, now several more are trying this variety. Aging these wines will often yield a very crisp drinking wine which is almost completely flat in the nose. The color and the aroma of the wine suggest a sweet wine but Viognier wines are predominantly dry, although sweet late-harvest dessert wines have been made. It is a grape with low acidity; it is sometimes used to soften wines made predominantly with the red Syrah grape.



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**Further notes, prices and alcohol percentages will  
be provided at the end of the tasting.**