

# MENTELLE NOTES

THE NEWSLETTER OF CLOUDY BAY AND CAPE MENTELLE

## Surfing into Shade

Poet and TV personality  
Gary McCormick muses on mid-life  
and other matters

I am known as something of an old sea dog. This, because of my interest in surfing and the fact that in the course of making my television programme *Heartland*, I have been filmed atop my '64 HR Holden, waxing long and eloquent about the joys of New Zealand's coastline.

Now I find I can't get a Fitness Warrant for the Holden because of rust. In the words of the officer, "If you hit anyone, they'll get tetanus." And at 44 years and with a slight inflammation of the left hip from an old injury, I too am rusting. But there hasn't yet been any suggestion that I be forcibly retired.

Surfing has for a long time provided me with my *raison d'être*. During the '50s and '60s boys approaching puberty were urged by fathers, peers, priests and village policemen to play rugby. If you turned out to be the possessor of even one brain cell which counselled against team sports and the camaraderie of sweaty changing sheds, you were thought to be dysfunctional.

Having accepted that you were not whole and having plunged your family into shame (father in particular, who'd be forced to stay out of the pub, spending the next 20 years drinking alone in the corner of the living room), the only option was to put to sea.

Not in a 'beautiful pea-green boat' but on a surfboard which in my time was nine feet six inches long, water-logged and required two to carry it.

To be a surfer in those days was tantamount to being a rebel. So-called Bikies and Surfies were put in the same category. In fact, in certain towns (such as Devon Street, New Plymouth), surfers and bikers met for regular Friday night street fights.

*For the ocean is a merciless place  
and capable of haunting  
it raises yachts and fishing boats  
and sometimes sailors from their ocean bunks.*



Pic: Elio Lucisano

Then, many hours were spent chasing waves, committing to the perfect one, the perfect day. Life was a much simpler matter. I was young and fit and you didn't need to be Einstein to be a surfer. Young women found us attractive but nothing resembling intellectual conversation ever took place. Yet there was a legacy - a deep and abiding interest in the weather, cyclones and swell patterns which enriches my life to this day.

At what point then, did life start to get serious?

I suspect it began with a woman. Inevitably the green years of romance give way to one woman in particular. Literally in my case, a green-eyed beauty who enchanted me just like the green-eyed beauties do in films.

*Still waters, Althea,  
I come to you for shelter.  
Lover, and harbour you are.*

She moved on of course, after a lot of pain and suffering but a less obvious change in lifestyle had occurred. Somewhere in my desire to please her I had embarked on a 'career' - a peculiar journey involving ritual humiliation, sacrifice, some financial and intellectual rewards, from which it can be difficult to escape.

The next 20 or 30 years are thus taken care of. Against our better judgment we become good at something. We will probably be in our mid-forties before we wake up and ask, "Why?"

It has to be said of rugby players (and top sports people generally) that they are rather good at dealing with mid-life post-muscle stress. Perhaps men are on some kind of testosterone replacement therapy (I have no idea about sports women).

When the time comes they attend business motivation courses and salivate at the thought of continuing team work and subjugating individual spirit for the good of the group. The transition to beer comes easily.

For the surfer the mid-life collapse is more difficult. There is no team to meet at the club.

Is it possible to replace an exhilarating physical activity like surfing (and a career) with good wine?

The answer is probably, yes!

I could spend days sitting at wooden benches under shady trees in certain vineyards, undergoing that mental process known as 'reflection.'

Of course, were I to spend the rest of my life at those benches and do nothing else, there would be another name for what I was doing. But a month or six re-sorting my priorities would, at this point, be a sound idea. That I thought of it now is probably the result of the good bottle I am drinking!

I had the idea too, of writing a book about touring vineyards, unleashing a stream of consciousness about life and love in the shade, inspired by wine labels. But there have been lots of wine books published, so many, that they almost remove the need to drink the stuff.

*"I can relive every wave as I stare into this glass"*

*continued over page...*

NEW  
RELEASES

# Pinot Extension

What is it about pinot noir that arouses such strong passions - especially in winemakers? Burgundy's great and gracious grape that in turn tempts and exasperates all those who grow, make and drink it. Jancis Robinson sums up the allure. "It leads us a terrible dance, tantalising with an occasional glimpse of the riches in store for those who persevere, yet obstinately refusing to be tamed."

Cloudy Bay's team has been trying its damndest since the 1989 vintage (only released, as was the '92, at cellar door). At that time, Kevin Judd, who likens pinot to a Jensen, felt his favourite car was 'on blocks' - all he needed were the wheels. It's taken seven years to find them, but he and collaborator oenologist James Healy, have finally got their 'car' to concourse condition and on the road.

Says Kevin, "It's an inspiring variety that has totally absorbed the consciousness of some of our staff, its mesmerising effects causing them to hover constantly around the open tanks, plunging and sniffing the fermenting berries." But even that wasn't enough for the final 'alignment', so according to the wry Judd, "Some of the crew jumped seminaked into the vats." To make a wine that obviously requires total immersion, oenologically speaking!

## Also new off the blocks...

### Cloudy Bay Chardonnay 1994

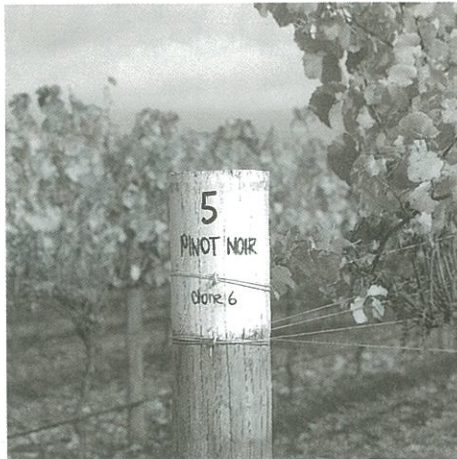
The cool dry year yielded tip top fruit - especially chardonnay, which was picked in prime condition. The pampering continued in a mix of stainless tanks and French oak barriques, the wine remaining on yeast lees for a full year. A lucky 45% also enjoyed a full malolactic fermentation. Kevin Judd is proud of the final product:

*"The Cloudy Bay Chardonnay 1994 is loaded with fruit aromas reminiscent of ripe pears and freshly squeezed oranges, together with rich savoury characters of lanolin and hot buttered toast. Creamy and full-bodied, the palate has excellent structure and balance with long lasting nutty flavours resulting from extended yeast lees contact and barrel ageing."*

### Cloudy Bay Cabernet Merlot 1994

Red drinkers will be pleased to see the return of the stable's benchmark Bordeaux style blend. The 1994 vintage is 70% cabernet and 30% merlot from the vineyards of John Hoare and viticulturist Ivan Sutherland who was well-pleased with both the maturity and quality of the grapes. Kevin Judd describes the resulting wine as:

*"Garnet red in hue with strong primary aromas of cassis and berry fruits. The Cloudy Bay Cabernet Merlot 1994 offers hints of spicy olive, earth and dark plums. The palate is soft with attractive chewy tannins and finishes well, with lingering notes of warm spiced fruit and oak."*



### Cloudy Bay Pinot Noir 1994

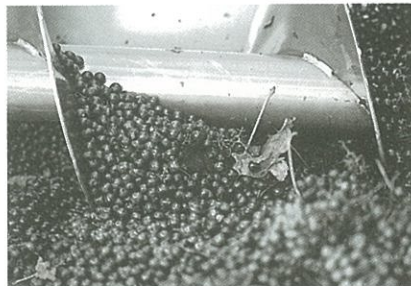
*"More robust with more backbone than most versions from Marlborough, but with an elegance that propels it at once into the top league."*

Jock Graham, NZ HERALD

Well, James Healy has kept his clothes on to describe the first commercial release of Judd's Jensen:

*"Bright vermilion with purple tints, the Cloudy Bay Pinot Noir 1994 shows enticing fragrant aromas of mulled plums, black cherries and dark tobacco. Equally appealing is the soft, full, lingering palate with nuances of mellow ripe summer fruits. Eminently drinkable now or cellar medium term for further complexity."*

## VINTAGE REPORT



### Marlborough

Ideal warm summer conditions resulted in excellent flavour development in all varieties. But it wasn't a completely smooth run. Intermittent rain just prior and during harvest caused some angst and botrytis. But at the end of the Wairau day, good quality and quantity prevailed - even for cabernet. And sticky lovers will be delighted to know that as MN goes to press the hand-pickers will be gathering grapes for the 1996 Late Harvest Riesling.

### Margaret River

Where the gods were also kind. A mild warm spring with moderate rainfall produced healthy vegetative growth requiring early summer hedging. A good crop set was fostered by warm summer days with minimal rain. Hot February weather brought the vintage on a week early but by March the days were mild with cool nights, ideal for harvesting the white varieties. Modest rains later in the month had no effect on the reds which were picked fully ripe showing good varietal flavour.

## Surfing into shade cont...

So I'll leave the book idea alone. But I think I'm onto something when it comes to the six months sitting around. After all, my testosterone levels have declined to the point where I may (with more lubricated reflection) be able to behave as a much better person than the surfer I knew.

So I do not surf as much as I once did. But I savour the act more than ever and I can relive every wave as I stare into this glass.

*I used to think it was my job  
to see you through the gap.  
But we've all of us, had  
enough of that.  
I'll see out my days  
polishing the light.*

*If I were you I'd do the same.  
Walk to the nearest headland  
overlooking the sea.  
Be sure in your own heart  
that no one can help you.  
Listen for the song.*

*Hope beyond all hope  
that you are blessed by a demon.  
One who takes your hand  
and throws you  
through the storm.  
To that desert of sea beyond.*

*Where you meet yourself  
one fine day  
becalmed.  
No one to turn to, or to blame.  
Becoming a man or a woman  
who has seen the body's shadow  
and beyond.  
Who dreams of light and light's  
reward:  
A stone house of a heart, a beacon  
at the centre,  
a view from which to see.*

*Demon's Song from 'Lost at Sea'*

Ah yes, reflection is the thing!

Gary McCormick is the author of seven poetry books and the presenter of the popular Heartland TV series. He has been known to 'take the shade' of the gum trees at Cloudy Bay.

## POLITICAL CLOUT



Occasionally someone comes along with exceptional credentials and taste, so exemplary that one wishes they could be recruited immediately into the marketing team. The latest candidate is British MP, Austin Mitchell, who recently declared his love of New Zealand wines in *Decanter*.

"I could happily miss Prime Minister's Question Time for a bottle of Cloudy Bay. But then, the only way to watch the PM's Question Time is with a bottle of wine." Who said we don't need politicians?

## MUSTS

**Marlborough Wine & Food Festival**  
Brancott Vineyard, Blenheim  
Saturday 8 February, 1997  
Details: PH 3 577 8977 FAX 3 577 8966

# Red All About It!

*Huon Hooke drops a dip stick into Australians' wine glasses - and it comes up red all over...*

Wine causes more arguments than politics, religion and sex put together. But every fair-dinkum wine lover I know agrees on one thing. Champagne is okay in a frivolous way; sauvignon blanc is appealingly frisky when it's young; muscat warms the cockles on a winter's evening, but if you're having a real wine - it has to be red.

Now, we won't even discuss pinot noir. It's too fraught. But let's be honest: we all love a good hearty red. Chardonnay is the best of the whites but even it is given honorary red status with the epithet "the red drinker's white."

Admit it: you're sitting around the dinner table and you've had the smoked salmon with the Tasmanian riesling, and the truffled foie gras with the Alsace gewürz, but what you're really hanging out for is a satisfying red.

Damn those Champagne dinners where francophiles insist on serving nothing but Champagne throughout a banquet, trying hard to pretend the rosé goes with poultry and the demi-sec isn't completely obliterated by the dessert. And to hell with the fortified equivalent, where they put crab with fino sherry and venison with vintage port. A pox on them! Dinner ain't dinner without a good red!

Now, I've been contributing to wine consumption statistics in this country in a serious way since 1975. I've never noticed the harmless and civilised habit of red wine imbibing was on the wane.

One of the great myths about Australian wine is that the appreciation of red wine slumped during the mid-70's. What really happened was that David Wynn put the bag-in-box on the market and sales of white wine skyrocketed. Suddenly it was trendy to have a 4-litre cask in the fridge at all times. It was terrifically convenient. But it was also fashionable at the time to forecast the imminent end of the world, on the grounds that no-one was interested in red wine. In fact, red sales stayed much the same; it just LOOKED as though white was taking over the market.

Those who make the stuff are especially sensitive to any change in wine consumption patterns. Their figures dip a couple of percentage points and they rush to consult Nostradamus. The owner of this magazine is convinced that in the late '70s when the rumour went around that histamines in red wine caused headaches, red sales faltered. Mmmmmebbe.

The mass media CAN have a direct effect on wine buying. It's now an accepted truth that when the health-giving effects of moderate red wine drinking were broadcast on



Fig: Elio Locisano

American "60 Minutes," it caused an immediate spurt in red wine sales across the USA. Yanks rose from their TVs as one, like a herd of Pavlovian dogs, and drove their pick-ups down to their local for a supply of medicine.

But that's all in the past. The present is much more interesting, and what follows is good news if you're in the business of selling red wine.

*"Dinner ain't dinner without a good red!"*

You don't need to be in Mensa to know that premium red wine is selling very strongly. It's as if all those stock market jockeys who pawned their Porsches during the Recession have celebrated the recovery by putting their spare change into red. It's been damned hard to get good reds here for the last three years. Henschke, Grange, Brokenwood's Graveyard, Penfold's Bin 707, not to mention the Mental Cab, are now harder to get. Most have also risen in price, adding insult to injury.

For once the statisticians have got it right. In the mid '80s, at the height of Australia's white wine boom, white was outselling red by nearly 5 to 1. The pendulum has been steadily swinging back and today we drink a mere 2.8 bottles of white to every one of red.

It's also interesting that there's substantially more red sold in the expensive categories than white. Nine per cent of Oz's red wine sales are more than \$15 a bottle, but only 3% of white is in this bracket. Open the lens wider - 32% of red wine sold is more than \$10 a bottle, but only 16% of white.

No doubt this willingness to pay more for premium red is due to a number of factors. Red wine generally has better cellaring potential than white: it lives longer and gives more reward to the cellarer, whether your ultimate aim is to drink or sell it. Secondly, you could argue that the quality of Australia's leading reds has always led its best whites. We have more great reds than we have great whites. Lastly, and here we return to what the French, with a characteristic curl of the upper lip, term *le snobbisme*: we all take red wine more seriously. Don't we?

Now pass me that bottle of 30-year-old, classic Aussie shiraz.....

*Huon Hooke is one of Australia's most prominent wine writers. He was six when he tasted his first red - dregs snuck from a bottle of Moyston Claret. Between subsequent sips he has penned Max Schubert's biography and co-authored the Penguin Good Australian Wine Guide.*

## TALES FROM THE TAJ

It's unlikely that India will ever become a major export market for Cloudy Bay but Bombay's renowned Taj Mahal Hotel pours *Cloudy Bay Sauvignon Blanc* in their Zodiac Grill. Taj Hotels' Director Camellia Panjabi first discovered the wine while visiting New Zealand to attend a PATA travel industry conference, and to promote her book *50 Great Curries of India* (Hodder Headline). It may not be on the Zodiac menu, but MN's editor reckons Panjabi's fragrant Kashmiri chicken korma with saffron and coriander is a splendid match for the Kiwi drop.

*Cloudy Bay and Cape Mentelle wines available from your fine wine retailer*



## Cold Comfort

What is it about Antarctica that attracts Mentelle Ambassadors? Meet Lawrence Smith of Christchurch and his colleague Sheridan Easdale who earlier this year slipped down to the ice cap to check out three historic huts - Shackelton's at Cape Royds,

Scott's at Cape Evans and the Discovery Hut. All part of a day or three's work for the pair who are employed by the Antarctic Heritage Trust. And here they are slaving over a well-chilled bottle of *Cloudy Bay Sauvignon Blanc 1995* on a sunny night (it's 9.00pm) at Cape Evans, with Barne Glacier in the background.

*If you too wish to be part of CBV's export effort, keep your eyes peeled. Next time you're in some far flung corner of the globe and spot a bottle of Cloudy Bay or Cape Mentelle - on a wine list in Chile, in a bistro in Bulgaria or a cruise ship in the Caymans - buy it and take a photo, then send it to The Editor, Mentelle Notes. (Taking the bottle with you is highly commended but ideally MN ambassadors should purchase an off-shore bottle.) MN will publish the best and most alluring photo and the winning Mentelle Ambassador will receive a FREE mixed case of Cloudy Bay wine. All entrants receive a CB T-shirt.*

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## GET WEB FEET

Just ask Bill Gates and he'll tell you - we've entered the Cyberspace millennium, the new era of the virtual vineyard and 'point' and 'click' computer shopping. Call up your favourite vineyard site, wander down its computer-screened rows, 'talk' to the winemaker, choose your tipples from the 'electronic' shelf and you'll never need to step into a wine shop ever again.

Or will you?

Probably. But those with Internet connection might like to browse a couple of good wine sites. MN recommends *New Zealand Wines Online*, the initiative of Mark Robins, in TradeNZ's Vancouver office. It's been rated a 'Top Ten' Web site by Gates' mob and tells you all you need to know and

more - about regions, varieties, makers and most importantly - NZ's new release wines - including of course, Cloudy Bay. The address is:

<http://haven.uniserve.com/~mrobins/nzwine.html> Another worth browsing is *Microsoft's Wine Guide* whose contributors include Bob Campbell MW, Huon Hooke and Oz Clarke. It's at: <http://www.microsoft.com/wineguide>.

## MAKING A MOZ OF IT

Look carefully at this vehicle - a stalwart pale blue Morris Minor - the movie star car that you *won't* be seeing on TV. Thanks to the decision makers at TVNZ who have turned down Jancis Robinson's highly acclaimed wine series for fear of breaching the broadcasters' liquor advertising code. Politically correct perhaps, but absurd and hugely disappointing for CB's James Healy, as it was he who lent his precious Moz to Jancis for her Marlborough tour - and all the world will see it, except he and thee.



## WE'VE DONE IT AGAIN!

Or rather Kevin Judd has...dug deep into the cellar for a *Mentelle Notes* treat!

This time he's dusted off the *Cloudy Bay Chardonnay 1991* and after a couple of test bottles declares it a shining example of Marlborough chardonnay's capacity to age superbly - like Sophia Loren.

And *Cuisine's* Bob Campbell MW agrees with him! Of a recent vertical *Cloudy Bay Chardonnay* tasting he wrote,

"This latest release convinced me New Zealand chardonnay can age gracefully for a decade or more. It also revealed that the '94 vintage is one of the best made by Cloudy Bay - I rated it equal to the excellent 1991. A complex New Zealand classic that may be appreciated now but will reward anyone with willpower..."

Kevin counters: "Accentuated varietal aromas of tropical fruit, roasted nuts and freshly mown

## THE CELLAR RAT

*G'day! A strange and unusual feeling came over me the other day. A feeling of being mortal. This young Turk discovered that he was but a turkey and it ain't that long till Christmas Day. And what, I hear you say, made The Rat doubt his immortality? Could it have been the two days he took to recover from the last bout with two bottles of Cape Mentelle Zinfandel, or was it seeing the Cloudy Bay crop estimates for the next ten years?*

*Neither, dear Mentelles. It was becoming a father that did it. Standing in the delivery room, my wife slowly strangling me, deafening screams for more drugs, the mid-wife telling me I couldn't have any, then amazingly... there it is. This perfect little human. Even the Japanese couldn't make such a perfect copy.*

*Then the emotion hits you - woomph... like scoring the winning try for the Wallabies against the All Blacks in a World Cup final. OK, maybe not that good, but at least kicking the conversion.*

*After the cigars and back-slapping when you're alone with your thoughts, it hits you. Nothing in your life is going to be the same. Staying up all night was either for fun or because we had to harvest grapes in bad weather. Now it's because the little angel is hungry or wants to play all night.*

*If you do want to go out you have to pack enough food, clothing and toys to last a week. And just before you leave, especially when you're running late, the love of your life vomits all over you. I think babies sense weakness, so my advice is to stare them down. Flinch and you'll be in for a large dry cleaning bill.*

*All your childless friends stop visiting and those party invites dry up. If you do go out you have to come home early, just when everyone else is hitting their straps. There's one bonus though - you drive home sober. Of course kids don't know about hangovers, but the wife does. So if you do over indulge you'll pay next day.*

*But don't try that innocent kiddie look. It won't work. I've tried it round the winery and get nothing but laughs and stares. Funny really - kids do it all the time with amazing success. But they never seem to suffer from paranoia. Yet let's face it - someone's always talking about them.*

*And that's another thing. How come I'm only allowed to talk about my offspring 3 times in eight hours, when Robbie (age 20) can talk about cars ad nauseum and James (age unknown) can talk about pinot noir till the cows come home?*

*Thinking about it, fatherhood is a lot like making wine. You have to take the good with the bad and just try your darndest. If you get it right there's unbelievable satisfaction. Get it wrong and you could have a serial killer (or cereal) on your hands.*

Love, light,  
poos and wees,

*Gerald*

*hay are supported by a beguiling soft rounded palate showing subtle commerial flavours. Integrated oak combines well with yeasty influences to give a long, slightly smoky finish."*

The **Twin Treat Case** comprises six bottles each of the current release Chardonnay (see New Releases) and its older sibling. And it's only **\$347.40** - the same price as a full case of the 1994 vintage. A steal!



# PRICE LIST & ORDER FORM

JUNE • 1996



Wine	Description	Price per Case	Price per Bottle	Amount Ordered	Cost
Cloudy Bay Chardonnay 1994	Better than breakfast! Ripe pears & freshly squeezed oranges with hot buttered toast. A splendid start to any meal...	\$347.40	\$28.95		
Cloudy Bay Pinot Noir 1994	Rich and elegant, mulled plums and tobacco linger in this elegant wine. More Marlborough Magic!	\$289.80	\$24.15		
Cloudy Bay Cabernet Merlot 1994	The Red is back! Garnet hue with berry fruit cassis aromas, earthy overtones and soft palate spiced with oak. Enjoy now or cellar.	\$289.80	\$24.15		
TWIN TREAT	6 x Cloudy Bay '94 Chardonnay 6 x Cloudy Bay '91 Chardonnay	\$347.40	N/A		
T-SHIRT OFFER Black <input type="checkbox"/> White <input type="checkbox"/>	Small <input type="checkbox"/> Medium <input type="checkbox"/> Large <input type="checkbox"/> XL <input type="checkbox"/> XXL <input type="checkbox"/>	N/A	(inc. postage) \$25.00		
U.K. DELIVERY Cloudy Bay Chardonnay 1994	Please indicate your requirements below for delivery to the U.K. and include price in your total order.	\$360.00	N/A		

## SEND THEM MENTELLE IN THE U.K.

If you would like to surprise family and friends why not send them a gift case of Cloudy Bay Chardonnay.  
*(Prices include VAT and delivery within mainland U.K.)*

Wine	Price per Case Delivered in U.K.	Amount Ordered
Cloudy Bay Chardonnay 1994*	\$360.00	
* Limited availability		<b>Total</b>
<i>Address wines to be sent in U.K.</i> (Please print)		
Name .....		
Address .....		
..... Post Code.....		
Tel: ( ) .....		



ADD FREIGHT COSTS (SEE BELOW)

**TOTAL**  
(INCLUDING GST)

Name: (Mr/Mrs/Ms) .....  
First Surname

Postal Address: .....

..... Postcode .....

Tel: ( ) ..... (H) ..... (W)

Fax: ( ) .....

Is this your first order of Cloudy Bay wines? YES  NO

Signature: .....

### REMITTANCE DETAILS

Cheque  Bankcard  Visacard  Mastercard  American Express  Diners

Credit Card Number.

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EXPIRY DATE ..... / .....

## DELIVERY ADDRESS & INSTRUCTIONS

Note any special delivery instructions below:

Delivery Address: .....

.....

### PLEASE NOTE

1. Orders must be in case lots.
2. Feel free to make up your own mixed dozen using the bottle prices listed.
3. All prices are G.S.T. inclusive
4. This order form valid until publication of November '96 Mentelle Notes.
5. Send order with payment to Cloudy Bay Vineyards Ltd, P.O. Box 376 Blenheim, New Zealand or Facsimile (03) 57 28065
6. Only persons aged 20 years or over may legally order wine.
7. Deliveries can only be made to a street address-not a PO Box or RD number.
8. Please allow 10 days for delivery.

## DELIVERY

Freight Charges	Cost Per Case
Metropolitan, Auckland, Wellington, Dunedin Christchurch, Nelson	\$6.50
Other Areas	\$10.00

### Sign up - we'll send you Mentelle

If you or a friend within New Zealand would appreciate receiving a copy of *Mentelle Notes* please complete this coupon. Send to:  
PO Box 376, Blenheim or Fax to: (03) 572 8065

Name: (Mr/Mrs/Ms) .....  
First

Surname .....

Address: .....

.....

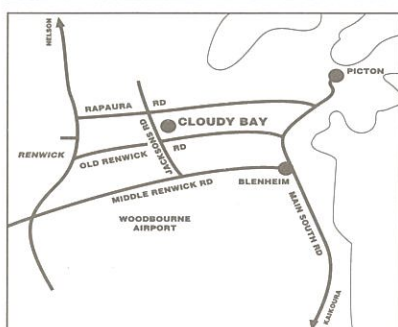
..... Postcode: .....

Tel: ( ) .....

Fax: ( ) .....

*"A feast is made for laughter and wine maketh merry"*

ECCLESIASTES 10:19



### Cellar Door Opening Times

## CLOUDY BAY

Monday to Sunday - 10:00am - 4:30pm  
It would be appreciated if groups would make a prior appointment



### Cloudy Bay Vineyards Limited

P. O. Box 376 • Blenheim • New Zealand  
Tel: (03) 57 28914 • Fax: (03) 57 28065

# Doctor David

David Leonard, one of Cloudy Bay's growers, plays another VIP role in the community...

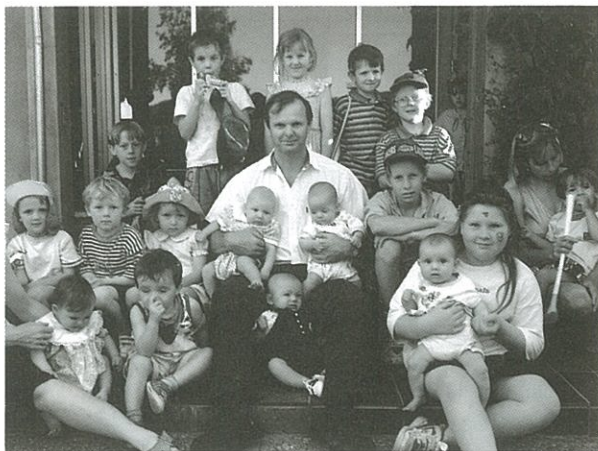
Back in April 1985 when 40 tonnes of sauvignon blanc were fermenting in someone else's tanks (the total and inaugural assets of Cloudy Bay), newly hired winemaker Kevin Judd was heard to say, "We have no vineyard or winery, so I guess things can only get better."

And sure enough, later that year they did. One hundred and sixty acres were purchased in the Rapaura district on Jacksons Road. A start - but limited financial resources and government restrictions on land ownership meant priorities had to be set. It was decided the winery would come first so half of the land was sold in 20 acre lots, accompanied by contracts to supply Cloudy Bay with grapes.

One of those blocks was bought by David and Maree Leonard, two G.Ps practising in Blenheim who'd moved back to New Zealand in 1980 after a stint in London. There the closest they got to wine was the local off-licence which specialised in fruity German whites and cheap French reds.

But it led to greater things including a trip to the Dordogne where somewhere near a vineyard and not far from the rented Renault, the Leonard's eldest son James was conceived.

Settled in Blenheim, their work brought them into contact with wine people. Not because they were a



Dr David Leonard poses with most of his Cloudy Bay babies...

particularly sickly bunch, quite the contrary. They are a healthy and highly fecund lot as the picture above attests.

Maree's work has led her into public health (she is Marlborough's chief medical officer) but David practises obstetrics. Someone had to.

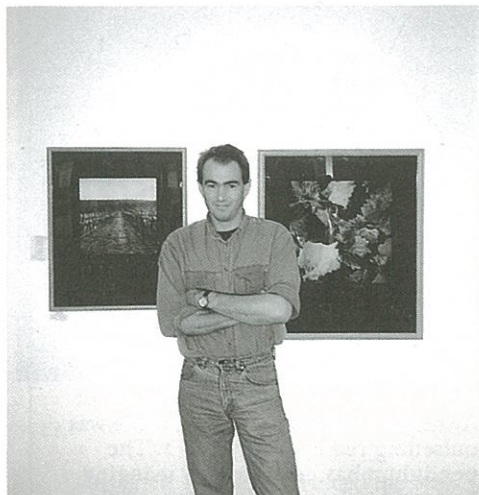
At last count he has supervised the delivery of twenty two babies born to Cloudy Bay parents. They include both boys Judd - Kohen and Alex, the families Sutherland, Johnson, Tiller, Pilcher, Davidson, Crosse, and a second generation of Stanburys.

Between the births and an intervening ten years, the Leonards have established 20 acres of pinot noir and chardonnay and have bought the next door block for sauvignon blanc. And that's not all. This year they move into 'Valhalla,' their new home built smack bang in the vineyard. Odds on they won't be drinking Liebfraumilch at the house warming!

## LONGSHOT

It's no secret - if Kevin Judd can't be found poking his nose into a vat of pinot, checking pH's or dutifully pushing paper across his desk, he'll be around somewhere poking his lens at a grapevine, or harvester, or stack of barrels. Occasionally he points it at people. And the results have been published in wine magazines internationally.

Recently he joined with another local photographer, Steve Le Plant, to mount his first ever exhibition - *Terroir* - at Blenheim's Art Forum Gallery. Judd's large evocative landscapes hung alongside Le Plant's small, hand colour-washed black and white images. Proving there's more to the wine business than what's in the bottle.



Kevin Judd poses with his pix

**A TALL TALE** from Bob Millington of Melbourne's *Age* newspaper:

"The winemaker was relaxing toward sunset with his nine-year-old daughter. 'And what did you do today, darling?' She said the class had been practising for their first communion. They now knew how to do it. And soon they would be taking the wine for the first time. 'I only hope it's Cloudy Bay. That's my favourite.'" Where would we be without urban myths...?

## Cloudy Bay Pinot Noir 1994

"An impressive debut. Definitely one of the best local pinots for me, with a complex bouquet of mushrooms, game and smoky oak and plum and cherry flavours. Nice and velvety ... and the cherry flavours are not too dominant. Reasonably priced too."

Graeme Barrow, NORTHERN ADVOCATE

"A wine its maker will be proud of... and well worth your while to try it."

Peter Shaw, WAIKATO TIMES

## Cloudy Bay Chardonnay 1994

"One of the best made by Cloudy Bay - I rated it equal to the excellent 1991. A complex New Zealand classic that may be appreciated now but will reward anyone with willpower..."

Bob Campbell MW, CUISINE

"So intense it almost makes your eyes water. Steely, pineapple rind fruit, sharp and deep..."

Has real depth mid-palate - extremely mouth-watering with oh so deftly handled oak.

Lovely textures. Will look even better from '98."

94 / 100 points, Tim White

AUSTRALIAN FINANCIAL REVIEW

## Pelorus 1991

"A marvellous wine, the best of this line so far and one of the leading Antipodean bubbles today... It has superb proportions: intense, full and very, very long. Drink with caviar."

★★★★★ 5 stars

PENGUIN GOOD AUSTRALIAN WINE GUIDE

"Very classy stuff."

★★★★★ 5 stars

MARK SHIELD'S WINE GUIDE (Australia)

"A marvellous bright, tight distinctive wine, made in the manner of champagne but with its own soul."

Has a distinct pinot noir tang, the yeasty aroma of fresh bread and a lot of firm, fine-grained fruit."

Tim Harris, METRO

## Cloudy Bay Sauvignon Blanc 1995

"Another winner from Cloudy Bay... lovely, lush layers of fruit and light smoke... Delightfully easy to love."

Outstanding 85 - 89 points, WINE, U.K

"Cloudy Bay's 1995 Sauvignon Blanc is its usual impeccable self..."

David Burton, EVENING POST

## Cape Mentelle Cabernet Sauvignon 1991

"There's plenty of everything here - delicious cabernet fruit, fine tannins and well handled oak. It's just a matter of having patience. This is definitely a ten year wine."

Highly Recommended, WINEWISE (Australia)

Ed's Note: Please understand that some of the cited wines may not be available through this newsletter.

## MENTELLE NOTES

is the publication of  
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