

MENTELLE NOTES

THE NEWSLETTER OF CLOUDY BAY AND CAPE MENTELLE

Liquor Lores

Comedienne and TV presenter Ginette McDonald takes a sip and ponders the gradual progress of New Zealand's gastronomy.

At three o'clock one afternoon in the late 1950s I stood among a group of mesmerised St Mary's Primer Ones watching a man outside the Shamrock Pub in Wellington vomiting great arcs of amber beer into the gutter.

In his brown pinstriped demob suit and the obligatory brown felt hat, he looked not unlike several hundred other husbands and fathers who would cram into hostels all over New Zealand from mid-afternoon until the 6 o'clock swill closing time.

Little convent girls were not allowed in the streets after 5pm for fear of encountering one of these resolute drinkers in a state of advanced inebriation. Our man, after ejecting several pints, and realising that he had three more drinking hours, lurched back into the Shamrock to begin anew.

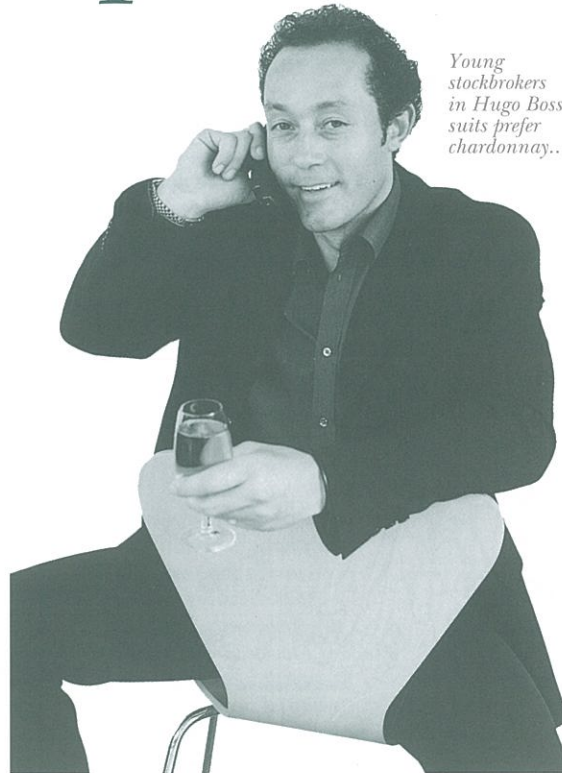
That was Aotearoa in the '50s, when men were men and women were supposedly grateful.

New Zealand in the '50s and '60s, to a relative newcomer like my mother, an exotic French-English *bonne vivante*, was another, bafflingly prosaic world.

She was a radio broadcaster who once wrote, 'Meals have set hours, and one must not do anything even slightly out of the ordinary or one will be labelled 'arty' or even worse – eccentric.

'The ideal seems to be moderation in all things, with no vulgar displays of enthusiasm. Of course, there are national weaknesses, one of them being all too obvious at six o'clock in the evening, this being the time when the overcrowded public bars disgorge their thwarted roisterers.

'I'm sure that if beer, wine and spirits were available until 10 o'clock, as they are at home, there would be far less drunkenness. In any case, the revellers would at least be cloaked by darkness, which would be far more pleasant for everyone.'



Young stockbrokers in Hugo Boss suits prefer chardonnay...

New Zealand in the '50s and '60s was an epicure's nightmare. The Jolly Frog opened its doors in 1956, New Zealand's first licensed restaurant serving lamb cutlets, steak tartare (often requested medium rare) and Asti Spumante. The only other commercial choice for intrepid diners were hotels like The Grand or the Midland in Wellington with heavy damask tablecloths, EPNS silver service and expensive South African wine.

'We have become a race of foodies and wine bores.'

Entertaining was largely done at home with shrimp cocktails the sophisticated standby for the hostess with the mostest. A medley of finely sliced limp lettuce leaves nestling in a parfait glass cradling canned shrimps, liberally doused in a vinegary mayonnaise made with Highlander condensed milk to be accompanied by Cresta Doré (in the handy screw-top bottle.)

Beef stroganoff was the hit of 1960, accompanied by two or three glasses of Bakano – an early red from up north which could accurately be described as rough, earthy and acceptable – due to the lack of anything else to drink.

Pudding was sherry trifle, made with Gold Seal or Glenvale sherry, bottled in convenient half-gallon jars. After dinner, if you were lucky, you'd have 'real' coffee and Tia Maria. For a fiendish price you could sample Chateaufort du Pape, Nederburg, Liebfraumilch or riesling.

A bottle of Mumm Champagne could be purchased for \$5 in 1966, but the average national income was \$2,500. So most Kiwi men drank whisky and beer, and the ladies gin and bitter lemon. A woman could drink shandy, or stout and raspberry – if she was sophisticated and slightly intellectual. Jugs of beer could be found on the top table of a wedding party.

Extraordinary cocktails were served at pubs like the Carlton. The drinks that time forgot: 'Between the Sheets' – which tasted like something from between the toes; 'Fallen Angels' – which encouraged quite a few. And the Kiwi piece de resistance, 'The Depth Charge' – a glass of beer with a glass of Drambuie dropped in the bottom. After three of those, your depths weren't so much charged as cauterised.

Then 1967 brought a referendum to open bars until 10 o'clock. 'Vote now, drink later!' was the catchy slogan, and boy, did they ever, in their thousands.

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NEW
RELEASES

WHITE NIGHTS

This issue of *Mentelle Notes* announces three new releases – Cloudy Bay's twin bubbly and that sterling summer sipper – Cloudy Bay Sauvignon Blanc.

It's just the right antidote to a national malaise that's troubling Cloudy Bay oenologist, James Healy. He reckons New Zealand is in a holding pattern as boring as Australia's GST debate. Politicians are lacklustre, their activities confined to sniping at each other and wondering why the country isn't doing so well.

According to James, two things give hope – the current All Blacks team (despite their Sydney drubbing) and the 1999 vintage wines from Marlborough.

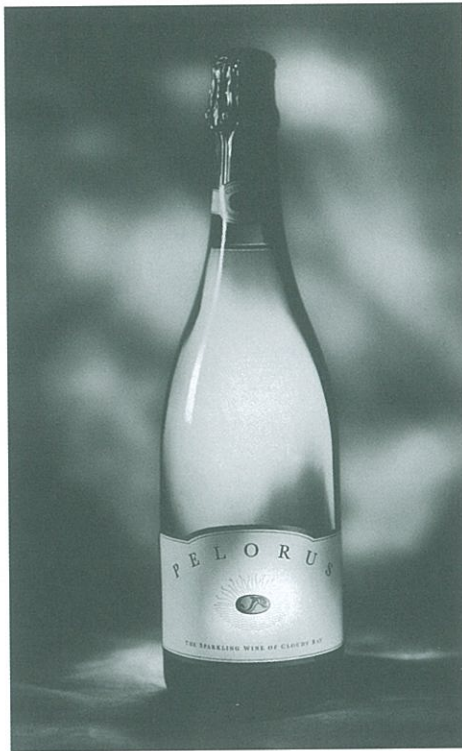
The weather during the growing season was uneventful. By January it was obvious that it would be an early harvest. Intermittent rain was timely and kept the vines in perfect shape during the summer. The ripening months of March and April were typically cool and flavours developed with their characteristic intensity.

Now, back in the saddle after a severe bout of All Black depression, Jim Bob penned these notes:

Cloudy Bay Sauvignon Blanc 1999

'Pale green and fragrant, with aromas of feijoas and fresh basil, the Cloudy Bay Sauvignon Blanc 1999 shows all the hallmarks of an excellent Marlborough vintage. The intensely flavoured, mouth-watering palate displays a delicious combination of herbal and tropical flavours uplifted by crisp, refreshing acidity.'

James and the Cloudy Bay team also crafted the latest release prestige sparkling Pelorus duo – *Pelorus 1995*, that the UK's Tim Atkin describes as 'the world's richest sparkling wine', and the Non-Vintage, endorsed by writer Keith Stewart for its subtlety and tenderness.



Pelorus 1995

'Aromas of just-baked bread and fresh cream introduce this complex and savoury wine. The richly textured palate abounds with ripe tropical flavours, enhanced by notes of orange zest, walnut and hazelnut. The finish is long and persistent.'

Pelorus NV

'Colours of pale straw and the ripe citrus aromas of PELORUS indicate its chardonnay-based origins. The fresh lemon-like characters are underpinned by bread notes derived from its two years' ageing on yeast lees. Savoury flavours reminiscent of freshly toasted bread mingle with luscious creamy nuances to enhance the complex palate. The finish is crisp, clean and delicate with lingering nutty flavours.'

Cloudy Bay wines are available from your fine wine stockist.

BRAIN FOOD

At last! *New Scientist* reports that wine is good for your brain. Professor Alberto Bertelli of the University of Milan believes that resveratrol, a canny substance found in grape skins, increases the effectiveness of special enzymes that stimulate and regenerate neural cells.

His findings indicate that moderate wine consumption may help prevent degenerative brain diseases like Alzheimer's. Now, where did I put that bottle of CB Chardonnay?

NOBEL ONE

Over the years, Cloudy Bay has been poured at a variety of significant functions, but perhaps none as important as the banquet honouring the recipients of the Nobel Peace Prize. The dignitaries and winners, Irish peace-keepers John Hume and David Trimble, gathered at Oslo's Grand Hotel and tucked into king crab salad matched with *Cloudy Bay Sauvignon Blanc 1997*, followed by saddle of roebuck with a Vega Sicilia red.

BLANC SPACE

The APEC dinner for 400 world leaders was, with the support of Auckland's top chefs, a slap-up affair. On the 'Taste New Zealand' menu for the likes of Bill Clinton, John Howard, Jiang Zemin and Jenny Shipley, were dishes that featured Manawatu lamb, manuka honey roasted yams, whitebait, local seaweed, South Island saffron and Kikorangi blue cheese. Everyone from farmers to fishermen and cheesemakers were consulted to provide this pinnacle Kiwi produce.

Of course, this included premium wines carefully matched to each dish. Among those chosen were *Pelorus 1994* for the Leaders' Lunch, Palliser Estate Pinot, Dry River Gewürztraminer, Martinborough Pinot Gris and Corban's Noble Riesling – but nary a drop of Sauvignon Blanc, the variety that put New Zealand wine on the world map.

Surely, a glass or two of crisp, refreshing Marlborough sauvignon would have been just the tittle to inspire the world's powerbrokers to peace and global enlightenment?

PRICE HIKES



MN has been following with interest recent UK media coverage on restaurant wine pricing, especially in London where four times average retail price mark-ups are increasingly common.

Wine writer Richard Neill highlighted the troubling trend in the *Weekly Telegraph*, a situation he attributed to high London rents, staff costs and pressures on margins.

One benchmark was Cloudy Bay Sauvignon Blanc, which retails for £10 but is listed variously from £18.55 at the Builder's Arms, Chelsea, to a remarkable £40 at Marco Pierre White's lauded Oak Room.

But if you think that makes for a stiff drink, consider this. Three businessmen dining at Marco's Mirabelle spent £5,000 on just three bottles. Now that's *really* hard to swallow!

PRIMITIVE ZINS

It's taken time and research, but at last the zinfandel family tree has secured another official branch. The EU and UK Wine Standards Board have ruled that Italian Primitivo can be labelled Zinfandel. Researchers at Davis University, California, have found that the two grape varieties share the same DNA fingerprint, suggesting that California's zin could have originated in Italy.

This runs contrary to another zin school that believes Italy may have inherited primitivo from California where it is documented back to the 1830s. It's thought cuttings were sent to Italy to revive phylloxera ravaged vineyards at the turn of the century. The zinful story continues...

Virtual Jeeves

VIRTUAL WINE

by James Whitehead

Cyber sommeliers and butlers might seem fanciful and futuristic but read on...

Sitting on the sofa with a stiff gin and tonic (Tanqueray and a squeeze of fresh lime,) James addressed the computer-generated image in front of him.

'Jeeves, next Friday we are having a dinner party.'

'A dinner party, sir?'

'Yes, Jeeves, you know the sort of thing – food, drink, conviviality.'

James made a mental note to download another virtual butler. This Pommie model was starting to irritate him.

'We'll need to have a look at some recipes and choose some plonk. What have you got?'

'Well sir, Elizabeth David perhaps, Escoffier, Mrs Beeton...'

'Boring Jeeves, boring. Can't you dredge up something more interesting?'

'There were those two slightly overweight ladies, popular in the '90s, iconoclastic but very you sir.'

'I remember them, Two Fat Ladies. Roll out some of their stuff.'

A garishly dressed middle-aged woman with bright red lipstick and nail polish appeared on the screen extolling the virtues of an old cock for a traditional French dish. Pork in piquant cream sauce, duck breasts cooked in their own fat with pickled cumquats...

'That's it Jeeves, we'll go with the duck. Zip off the email order to the provodere.'

'Now, shall we choose the wine, sir? Clive Coates MW, perhaps?'

'No, not him again. His last selection took three days to find and cost heaps. Somebody Australian perhaps with a less fragile grip on reality.'

'There was that fellow who wrote in a Melbourne paper at the end of the last millennium, sir.'

After a short pause a figure appeared, languidly stretched on a zebra-patterned art deco couch, sipping something that looked suspiciously similar to the drink in James' hand. The sound of soaring sax could be heard faintly in the background.

The red beard moved and mumbled, 'Tequila, now that is the way to kick off a great night. Bash a couple of these down when the guests arrive and you're set for a memorable party. Slap a bottle of Olmeca Tequila in the freezer and pour two fingers in each guest's tumbler.'

The couch figure held up two thumbs to indicate the portion required. 'No need to tell them what it is before they try it. People can be a bit funny about Tequila.'

'Nuts and chips are fine, but avoid oysters as finger food. The alcohol has some sort of osmotic effect and turns them into little rubber balls which bounce around the guts. With the starter you have selected you could go with a burst of bubbly.'

The figure on the screen contorted and small gurgling noises came from his mouth. James guessed the computer was going into character extrapolation mode. The image settled down and continued, 'You might as well have Champagne. Since the crash of the Euro it's cheaper than local sparklings and just as good. The Grosset Grand Reserve should do the trick.'

'Proper glasses are important here. Avoid Marie-Antoinette breast ones and opt for an elegant tulip.'

Images of a scantily clad girl festooned with glassware started to appear on the screen. An ad, thought James, and went to the bar to top up his G&T.

'Alas, sir, a domestic crisis. We're out of limes,' said the virtual Jeeves. 'I have taken the liberty of adding Angostura bitters.'

'A figure appeared, languidly stretched on a zebra-patterned art deco couch...'

By the time James sat at the screen again, the wine man was back. More animated now, the figure was exalting the virtues of duck and pinot noir.

'It's all in the texture, you see. The succulence of the duck matched by the silky tannins of pinot. The combination of lush fruit with underlying gamey flavours combines with the fatty juices.'

'Choose something with a bit of guts and a couple of years' bottle age. The little known Clos de Cuddlee Creek comes from the Lenswood vineyards in the Adelaide Hills. Petaluma owns a few rows on the high side of the vineyard and this wine is for you.'

Suddenly a bottle of four-year-old Petaluma Cuddlee Creek Pinot revolved centre screen, along with a supplier list.

'Of course you could save yourself a couple of thousand dollars and get a case of Riddles Ranch Old Rusty Kneewobbler. Ale as good as this goes with anything!'

Shall I download a little more, SIR?
Y N



'With that Fat Ladies' dessert you'll need something gum-shakingly sweet but with balanced acidity and lashings of flavour. For such pudding plonk, you can't go past one of those icewines from the climate-controlled vineyards of Central Otago.'

A picture of icicle-coated vines covered by a massive dome morphed into view, matched by a giant label of Alan Brady Memorial Icewine.

'Remember to start with the Tequila.' Chortling to himself, the now reclining figure faded from view.

'Fan-bloody-tastic Jeeves, who was that man?'

'I believe, sir, his name is Mark Shield.'

'Brilliant, put him on my favourites list. That man's a legend!'

This story commemorates Mark Shield, a lavrikin Melbourne wine writer who sadly, died last October.

MUSTS

'Politics and Laughter'
with
The Two Kiwi Musketeers
Gary McCormick & David Lange
Sunday 17 October
Cloudy Bay Winery
Bookings: Chris Mullany
PH (03) 572 8914

Marlborough
Sauvignon Blanc 1999
11 - 14 November
Details: Tony Preston
PH (03) 572 9923

Wine Marlborough
Festival 2000
Saturday 12 February, 2000
Brancoti Vineyard, Blenheim
Details: PH (03) 577 8977
email: winemarlborough@xtra.co.nz

Pinot's Progress

Cloudy Bay's Ivan Sutherland and James Healy recently attended Oregon's 13th International Pinot Noir Celebration (IPNC) and share some of their experiences.



James Healy gets down to pinot first principles.

Imagine the opportunity of representing your country at a major international conference centred totally on pinot noir and great food. Pinot for breakfast, lunch and tea!

This prestigious event, held annually in the grounds of the Lynfield College in McMinnville, a small city south-west of Portland, Oregon, attracts a crowd of pinotphiles and pinot noir makers from across the world. Traditionally it is preceded by a series of technical workshops on aspects of growing and vinifying this most noble grape. So, armed with many cases of pinot, palates sharpened and enthusiasms running high, we set out for a 'total pinot noir immersion.'

The technical conference was held at the Steamboat Inn, on the picturesque North Umpqua River, once frequented by the late Zane Gray and famous for its steelhead (a North American species) fishing.

The conference involved morning sessions of critical peer assessment of unfinished or flawed wines. Then if your ego was still intact, the afternoon was free for field trips and the evenings to meet and eat.

A barrel sample of *Cloudy Bay Pinot Noir 1999* was included in the first appraisal, going the full nine rounds. It only suffered a few hits to the solar plexus, emerging relatively unscathed.

Faint praise from this hypercritical bunch approximates to 98 points in the *Wine Spectator* or seven stars in *Cuisine*. By the end of the three days we reckon we were seeing stars but had garnered a great deal of very useful knowledge. Burgundians be warned!

Next stop was McMinnville and the IPNC, a relaxed gathering that attracted 60 pinot-noir-producing wineries from France, USA, Canada, Australia – and for the first time, New Zealand.

IPNC is essentially an educational celebration of arguably the world's best grape variety.

For 72 hours over 600 pinot-prone folk – from the wine and hospitality trade, educators and other committed pinot noir aficionados steeped themselves in an intensive program, structured around great meals.

New Zealand was the featured country and opened the celebration. First up for the Kiwis was Stephen Carey, an Oregonian winemaker with a passion for the land of the long white cloud and photography.

Stephen proved a great ambassador, his superb images and enthusiasm for NZ pinot raising even a few Kiwi eyebrows.

Each of the main pinot noir regions of New Zealand – Martinborough, Marlborough and Central Otago – were represented and made their mark. NZ's cool climate pinots already enjoy international respect, some even believing pinot will give sauvignon blanc a run for its money as the nation's eventual flagship variety.

A magnificent salmon bake BBQ capped the IPNC program. The evening finished with a formal pinot noir Haka challenge by the Kiwis around the dying embers of the salmon bake.

On the final day, a sparkling pinot noir brunch featured Flynn Winery Brut 1991 (US), Billecart Salmon Rosé NV, and *Pelorus Vintage 1994*. Bubbles flowed, so did the compliments for the Kiwi contender.

The travelling duo then set off on further explorations – to the Anderson Valley and a reconnaissance mission of California's significant pinot noir regions.

Vineyards were appraised with regard to soils, clonal source, vine spacing and canopy management; wines for their structure and flavour spectrums.

This 'see and taste' research suggests that some of the new pinot clones already trialled by the Californians will play a significant role in the ongoing improvement of New Zealand pinot noir.

The three-week tour came to a close outside Pinot Bistro on Ventura Boulevard, LA, where any eagle-eyed motorist would have spied Ivan and James relishing a 1943 Armagnac, musing in their marc on these tough spy missions. But hey, someone has to do it!



Lunch on the lawn at IPNC 1999, McMinnville.

CELLAR RAT



Haven't been in touch to say g'day lately, but it's time I did. Especially as we look back on the 20th Century, which might be decreed as the Fast Century.

Everything seems to go faster – cars, planes,

ships, people, food and especially, money. Seeing the New Millennium arrive is also a speed race. While everyone is arguing who will see the dawn first, the Rat has decided to sleep in and when he sees the sun on January the First 2000, that will be the dawn of his millennium. Then again the party invites haven't arrived yet, so I could change my plans.

Hey! That's what this New Year's all about, not just a party but the party. Unlike most things in life we won't get a second chance to see a millennium come into view. But wait, what's that cloud of dust on the horizon?

It's the Y2K bug, and it's wearing a black hat and has trouble tattooed on its forehead. Bigger, every party has an unwanted guest.

The doom and gloom merchants have already forecast the end of the world or business as usual. So, as we all sip our bubbly and wait for the dawn, what will this new day bring?

Probably the mother of all hangovers. But will that thirst-quenching saviour water be available when we need it? Then again, will anyone care until after lunch.

At CBV we're confident we have every unlikely event covered.

We're all having January off and hopefully when we get back everything will be sorted. OK, so it's the old ostrich head in the sand theory, but unlike the ostrich we'll be sitting down for added protection.

It's amazing just how much of the winery could be rendered useless by the Y2K bug, and that's just the staff.

In the good old days, it used to be the morning caffeine fix that kick-started the day. Now Christine rations the coffee and is forever checking the email.

Does anyone ever send anything other than rude jokes? The Rat, for one, certainly doesn't enjoy fondling a keypad, whether it's turned on or not!

The cellar staff seem very relaxed about not being able to do anything. As long as the CD player still works they'll be fine.

The vineyard staff also seem relaxed, having kept Y2K a secret from the grapes. Having all of our grapes on resistant rootstock should be a plus. The assistant winemaker says that after being accosted by a bear in Oregon, Y2K will be a doddle.

Sparkling wine production could suffer a minor glitch – the riddling machines. But we can cover that with hand riddling. Hang on, no, bummer that, let's just put the release date back a bit. Let's make 2000 the Year of Being Realistic.

So Y2K bug, come on down, we're ready as long as you don't affect the weather, cause if we can't do anything, it's better to do nothing on a sunny day.

So Mentelles, see you in Year 2000 and don't overdo it on December 31 'cause we don't want any hangovers from the '90s, now do we?

Love light and peace,

Gerald

Match Making

Christchurch chef and caterer Michael Lee-Richards talks turkey about the rigours of matching food and wine.

As a general rule folk who love food nearly always love wine. What's more these people definitely know what they like. While I understand that there are some basic rules in this gastronomic dating game, I must confess that I am not a purist and like to try different wine and food combinations as I go along. Sometimes I have found myself enjoying matches that might perhaps raise some eyebrows, but then, a raised eyebrow never killed anyone last time I looked.

Certain wines, like certain foods, come and go in popularity. A few years ago you couldn't pop into your local without tripping over 100-year-old oak barrels. Then sauvignon blanc had a wee flirtation and for several years was the 'in' tippie. Now a bottle of riesling peeking out from its ice-bucket on the bistro table is socially crucial.

These trends have all been good in the long run because consumers have had a chance to experiment with different wines and discover exactly what they do like. As a result they are better educated about their wine consumption choices and more open to try new things.

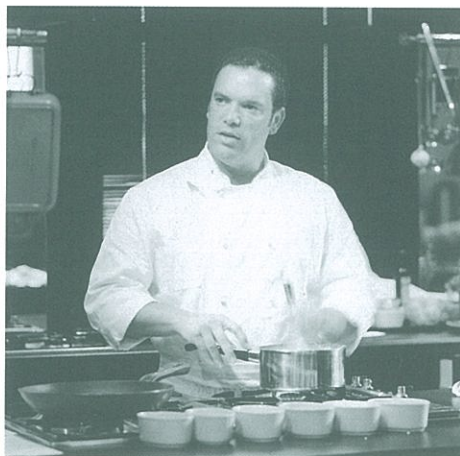
Wines really require you to think a bit primally. In other words, allow your senses to guide you. As a chef there are always two major things to consider in making wine and food matches.

The weight of the wine in the mouth is important and must balance with the food. A heavier dish, such as beef or a rich meat pie needs a similarly weighty wine. Lighter foods like salads and vegetables suggest the opposite. Secondly, the flavour of one must not overwhelm the other.

Whether it's wine or food, we can certainly become slaves to fashion. Placing a bottle of white wine within shivering distance of a refrigerator is a hanging offence these days. But I really do enjoy a chilled riesling at the end of the day as I collapse into the nearest beanbag, and I don't care who knows it!

Like many other chefs I have a handful of all-time favourite food and wine matches that can only be regarded as perfection and I want to share them with you, sure in the knowledge that while you may snort in derision, I won't be able to hear you. Here goes.

Baked salmon with baby mushrooms and shallots flavoured with thyme and black pepper served with a pinot noir is enough to propel me into planetary orbit. Just-cooked scallops are unbeatable with a crisp riesling, or, if the scallops are cooked with apple (dare I say it), a dessert riesling. A blue fillet steak with damson plum



Michael demonstrates his culinary philosophies.

glaze and a good full-bodied merlot is a hard act to follow, unless the pudding is an apricot-based dessert which commands the presence of a noble sticky.

And lastly, my absolute favourite – champagne. I have been known to pair it with little more than a tattered blue dressing gown and a bowl of cornies. Shoot me.



LIQUOR LORES continued

Some mourned the passing of the traditional Kiwi pub.

Unlike Aussie bars tiled from floor to ceiling in order to be easily hosed down later like a busy mortuary, New Zealand pubs had a charm about them in the form of sodden carpet which rose under your feet as you walked.

Things started to change towards the end of the '60s. World-renowned gourmands like André Simon and Robert Morley had previously been given epicurean tours of Aotearoa and emerged ashen-faced and quite speechless. Then came our own TV gastronome, Graham Kerr, grinning cheesily from the black and white telly – a poor man's David Niven.

Kerr often seemed to be four sheets to the wind while showing us naughty new ways with a chicken breast, but he planted in our minds an image of a dashing race of can-doers with amazing local produce.

From then on we diced the fennel and celeriac instead of chucking it on the compost. We began to realise that the bottle of Bristol Cream in the sideboard simply would not do with flounder or whitebait or – the very acme of chic – paella.

We wanted to know more.

Baby boomers set off in droves for the cafes and taverns of Europe. Many picked grapes in France or sous-chefed in good restaurants, or simply enjoyed trawling London's Oddbins on a Saturday evening for an eclectic range of Wines of the World.

Little by little they returned, full of beans and intellect for a lifestyle where, if one played hard, one deserved to party very well indeed.

They applied the full weight of their enthusiasm to transforming New Zealand from a dreary backwater where the only distractions were scenery and sport, and the local wine often made from granulated sugar suspended in water, to an exciting gastronome's garden with fine natural local produce for the stylish restaurants they insisted on opening.

Winemaking had never been a big industry. Bishop Pompallier had tried in 1840 to grow grapes and instil a wine culture but failed in the face of a hard colonial lifestyle.

There had always been vineyards in Henderson and Hawkes Bay but their product was variable and hard to come by. But now, armed with the dictum 'the poorer the soil, the better the wine', our new age pioneers laid vineyards in unlikely corners of Aotearoa.

The first person to plant a pinot noir vineyard in unfashionable Martinborough in the early '70s was lefty hippy rebel Alister Taylor, with Tim Shadbolt helping to build the first cellar there.

We started producing heady chardonnays in the '80s, moving through the years to subtle sauvignon blancs and a variety of excellent reds.

Our wine has become routinely award-winning on world platforms and our restaurants produce exquisite tucker to match. We have become a race of foodies and wine bores.

Every plumber, electrician and brain surgeon has views on the subtle ash hints of a Gisborne chardonnay. They know which slope it was grown on, how free-draining it was, whether the soil was flinty.

A small girl passing the Shamrock in the late 1990s need have no fear of recycled hops flying through the air. All she might see outside the Shamrock, now transplanted as an upmarket Thorndon restaurant, is a young stockbroker in a Hugo Boss suit, doing business on a cellphone while cradling a glass of Cloudy Bay Chardonnay.

As my mother wrote all those years ago, 'Considering what a small population New Zealand has, she certainly has every reason to be proud of the achievements of her sons and daughters, and this, in spite of her so-called lack of culture.'

Ginette McDonald recently visited Marlborough in search of stockbrokers. She didn't find one but discovered a liking for pinot noir. Her gardening show Ground Force screens again this month.

Uncle Joe's Block

The first Cloudy Bay Sauvignon Blanc was sent to London in 1986 and soon the tom-toms of the wine trade were thumping out the word. News travelled to the deepest parts of the wine jungle, all the way to the head office of Veuve Clicquot in Reims.

The word must have been good because in 1989 the president of that venerable company travelled to Marlborough, New Zealand, to parley with the natives for a piece of the plain that produced this sensational new wine.

Joseph Henriot concluded a deal on a property at Conders Bend in the heart of the valley. During his brief stay he took time to visit the Cloudy Bay winery and, as they say, 'one thing led to another.'

VINE WATCH

You've heard of Bay Watch and Neighbourhood Watch, that effective community 'keep your eyes peeled' approach to home security. But how about 'Vine Watch' a new disease management system that's operating in Marlborough's valleys?

Cruise the district roads and you won't find too many bikini'd beach babes or beady-eyed old ladies with truncheons, but you might encounter one of five Hort Research installations, curiously fenced solar panels on poles with extra wires, widgets and gadgets.

One is strategically located behind the Cloudy Bay winery, a compact weather station that automatically measures rainfall, air and canopy temperatures, wind speeds and directions.

All this data helps viticulturists ascertain the impact of the prevailing weather on vine growth, and thereby to predict disease danger periods.

Downy and powdery mildew and botrytis prone periods are monitored in the various vineyard blocks through weekly reports which assist in developing disease management programs, in turn designed to minimise the use of sprays and improve cost efficiencies. More importantly, the early warning systems



Ripping rows at the new Conders Bend vineyard.

For the past ten years Cloudy Bay's 'Widow's Block' has grown garlic and grain and fed a few sheep. Now it is being readied for planting and over the next two years the 42 hectares of free-draining stony silt loams (sauvignon blanc country) will be planted.

allow more environmentally friendly viticultural practices.

In the 1996-97 and 1997-98 seasons the field trials instigated by Cloudy Bay, Corbans and Montana with the Marlborough Grapegrowers' Association produced some powerful results. Notably, it was found that selective leaf plucking minimised conditions conducive to botrytis infection; that the monitoring resulted in a 46% reduction in the use of fungicides

which in turn resulted in cost savings of 10-30%.

The integrated disease management system has now been validated for Marlborough conditions and is progressively being adopted by a number of other vineyards. Outlook fine!



The Matthews Lane weather station.



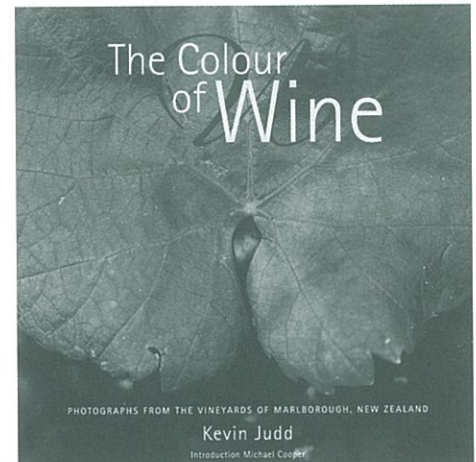
The Bordeaux Room at Vinopolis.

THE COLOUR OF WINE

Regular MN readers will be aware that when he's not making wine Cloudy Bay's Kevin Judd is out and about capturing the beauty of Marlborough's vineyard landscape. His evocative photographic images have appeared in countless international publications (and MN).

The best of the best have now been artfully compiled in *The Colour of Wine*, published by Craig Potton Publishing in Nelson, a unique winemaker's view of his own terroir. What better Christmas gift or souvenir of visits past could there be for your wine-loving friends?

MN has twisted the photographer's wrist and secured a limited number of personally signed copies at a special price of \$45. With 120 colour photos and an introduction by Michael Cooper, it's too big to fit in the Xmas stocking but it will squeeze down the chimney. Order on form enclosed or call the winery PH (03) 572 8914 to avoid disappointment.



PHOTOGRAPHS FROM THE VINEYARDS OF MARLBOROUGH, NEW ZEALAND
Kevin Judd
Introduction Michael Cooper

VISIT VINOPOLIS

One might have expected the French to dream up a wine theme park, but no, Vinopolis, the world's first visitor attraction solely devoted to wine, is a creation of the British.

Built at a cost of £23 million and covering 100,000 square feet of the dramatic vaulted arches of London's Bankside, this vast showcase reflects Britain's almost insatiable thirst for wine and knowledge.

Consumption stats show that 10 million people drink at least a bottle of wine weekly, which suggests that there won't be a lack of visitors to the Vinopolis complex of retail shops, restaurants, art gallery and tasting halls, as well as a multi-media wine odyssey that takes you on a tour of the world's wine regions.

You'll know you're in Australia when you get to the 747 fuselage and rest in its seats to watch the Aussie walkabout video, which of course calls at Cape Mentelle.

New Zealand is signposted by a giant bottle of 'Misty Cove' and a collage of Kevin Judd's vineyard landscapes.

Vinopolis is open daily from 10am-5.30pm.

Winter Wine

Vines might go dormant in the depths of winter, but that doesn't mean the vigneron of Marlborough hibernate. On the contrary. If you'd been lucky enough to be in Blenheim mid-August you would have found the Wairau alive with the sound of clinking glasses.

Participants in the second annual Winter Wine Weekend sipped and spat their way through several entertaining and educational events that included a series of tutored varietal seminars, a charity wine auction held in the barrel hall at Cloudy Bay, and a heat of Liquorland's Wine Options that attracted over 30 teams.

Madame C and the Veuves (the CBV team) definitely need more gargling practice, but felt compensated when the *Cloudy Bay Chardonnay 1994* magnum fetched \$160 for local cancer research.

Plans are already afoot for next winter – an occasion not to be missed!

DUNNY DO

Any canny marketer will tell you that success is all in the branding of a product. A powerful well-designed logo that is consistently reinforced is bound to build strong consumer recognition and, inter alia, brand loyalty. In simple terms it means they see your brand (or bottle) on the shelf and buy it.

Some folk take the theory very seriously. Which is why, if you're driving down Matthews Lane in Blenheim (just behind the Cloudy Bay winery) you'll come across this corporate convenience, a portaloos that proudly carries the corporate dolphin on its swing door. It was installed for the annual 'Silver Secateurs' pruners' competition. If the brand strategists are right there should soon be a queue for this one-off loo.



The official Pelorus dunny.



Puzzling over pinot at the Winter Wine Weekend.

A SAVVY WEEKEND

Marlborough celebrates its flagship grape in November – at the 'Celebration of Sauvignon Blanc' (12 - 14 November). The spring weekend will be totally devoted to explorations of the alluring charms of the variety that put New Zealand wine on the world map. Activities will include a technical field day, seminars and tasting workshops, plus some savvy fun and games. Budding cyclists will want to pump up their tyres for the 'Tour de Wairau'.

Details: PH (03) 572 9923 or email: wine-marlborough@extra.co.nz

SANTA'S CELEBRATION SACK

Ho, ho, ho! Who has been especially good this year – paid the parking fines, taken

mother-in-law to lunch at her favourite restaurant and cleaned out the garage? You have! Well, the CB Santa reckons you're entitled to treat yourself to his special loyalty program Six-Pack, just the thing to bring Christmas cheer to all you goody-two-shoes.

It comprises two bubbly bottles – *Pelorus Vintage 1995* the new *Pelorus NV*; *Cloudy Bay Sauvignon Blanc 1999* (2 bottles); *Cloudy Bay Cabernet Merlot 1996* [1 bottle] and that little sweetie, *Cloudy Bay Late Harvest Riesling 1996* [375 ml].

Santa's superior selection will add sparkle to your Christmas celebrations, especially at the very festive price of \$162. Be sure to place your order early so the sleigh boys have time to deliver!



THE OTHER DAY...

I was planning my mid-life crisis.

Now, I fully realise that most of us don't get round to actually planning a mid-life crisis, content to simply regain Karma nestled between nubile 16-year-old identical twins.

Suddenly, you're woken from that fantasy by the sound of the key in the front door and a cheery, 'Honey, I'm home' from she who's been to the P&C meeting and must be obeyed.

This is why most mid-life crises falter. Lack of planning.

Most of us, it seems, are convinced that we must choose the most dangerous option. Who ever heard of a bloke having a mid-life crisis by taking up stamp collecting? Lawn bowls is out as well: no street cred with the lads at the pub.

If you want to survive the crisis with family jewels intact, you've got no option but to kill something. It's a blokey thing. Mind you, it's not easy to get a second-hand AK47 these days. That's why I took up fly-fishing.

It has potential to kill the odd fish in a blokey sort of way, sweet with the cops, and the old fly rod is a dead-set chick magnet.

Hohnen told me, so it must be true.

Style. That's what fly-fishing has. Style and raw sex appeal.

But let me be the first to warn you: fly-fishing is fraught with danger. Especially as you stand outside the tackle shop flailing madly, whipping the heads off daisies and dogs; threatening to electrocute yourself on power lines. The chick magnet certainly comes under serious pressure when you look like a circus ringmaster having a seizure.

Then you wonder why your wife's friends all hiss 'pervert' in the supermarket, till you discover she's telling them you spend hours fiddling with your flies.

Finally, when you brave the icy waters, there are more hidden dangers.

Credibility plummets when you hook your first catch, and it inflates in an orgy of oinking and farting, declaring itself to be a most expensive Blowie. Then, when you snare something decent like a trout, you grab it with gusto, only to spend the next four hours in Emergency waiting for stitches.

It's not all disaster though. My kudos soared after the No.4 hook punctured my ear as it whistled past at 100km.

'Great body piercing' the chicks giggled, as I emerged from the river, blood streaming down my neck.

I'm now re-planning my mid-life crisis. The fly rod is gathering dust in the shed. Does anyone know any 16-year-old identical twins?

*Cheers,
Bruce Lees*

CRICKETERS' CHOICE

Everyone knows that cricket is a civilised game, its players men of breeding and taste. And now MN has incontrovertible evidence. Three of England's great men of willow organised a tasting of 'wines to drink while watching the World Cup.'

David Gower, Bob Willis and Ian Botham brought three wines each, among them three Aussie drops, plus a Volnay, a Batard Montrachet – and that Kiwi interloper. The Cloudy Bay, Botham's nomination, was recorded as 'a New World classic that can be as hard to get hold of as the legendary all-rounder who drinks it.' Perhaps those who seek him should check out more wine shops.

Great Scott

Cold, remote places certainly seem to be a lure for Mentelle Ambassadors. Meet Victoria Metcalf, a biochemistry PhD student from Christchurch who earlier this year went to the Antarctic on a month-long research mission sponsored by the Enderby Trust. To ward off polar chills she took along a *Cloudy Bay Chardonnay 1997* and shared it with some fellow students while moored at Scott Base.

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 – in a hotel in Holland, a bar in Basel or a warung in Bali, buy it and take a photo. Then send it to The Editor, Mentelle Notes. Taking a bottle with you is also highly commended and encouraged. MN will publish the best and most alluring photo and the winning Mentelle Ambassador will receive a FREE mixed case of CBV wine. All entrants receive a CB T-shirt.

Victoria Metcalf keeps warm with Cloudy Bay.



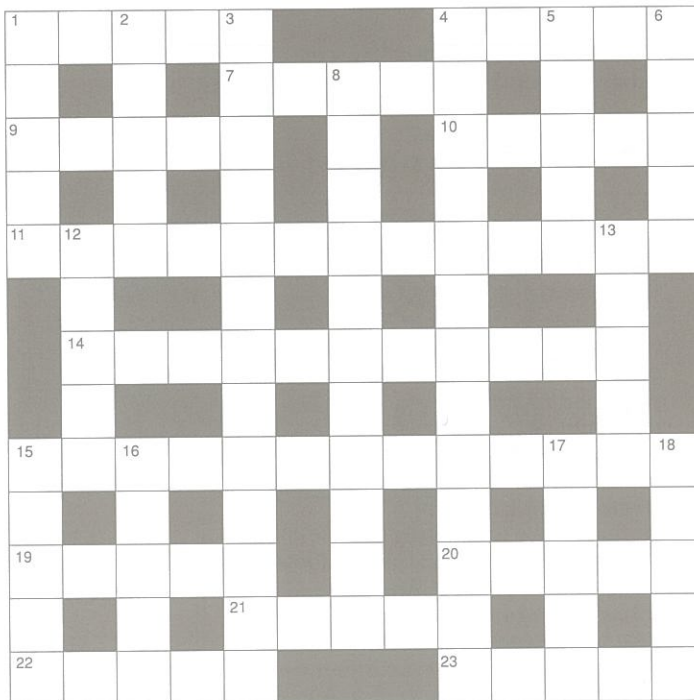
MENTELLE CROSSWORD

Across

1. Leave around rubbish (5)
4. White wine, open bodied, light nicely chilled (5)
7. Champagne player (5)
9. Party on a rug? (5)
10. Find a country within dialogue (5)
11. Would you drink white or red wine with this? (9,4)
14. Asking for one inept gin to be broken (11)
15. It sounds bad to beg (8,5)
19. Winemaking region redefines one lore (5)
20. Rode a giant wave back for the first time (5)
21. Follow mum – there's no reason (5)
22. Carry wine in broken sacks (5)
23. Harvest a financial return (5)

Down

1. Come apart without halt a grand in Bordeaux winegrowing region (5)
2. Chilean wine starts rotting in our jazzy apartment (5)
3. These rebels are so gorgeous they should be bottled (9,4)
4. Sinash the New York boarding? I can't wait (5,2,3,3)
5. Sound like 3/4 of a man (5)
6. Drug joke (5)
8. Placing it on pins. I go away (11)
12. Raise a sick man and turn him away (5)
13. Fix conservative (5)
15. Protocol acceptable? Well one place is in (5)
16. These must be balanced for a good drop (5)
17. Botrytis! What sort of rot is that? (5)
18. Satisfied despite dates being broken (5)



Fed up with fumbling footy teams and the neighbour's barking dog? Well settle down at the kitchen table with the first MN Crossword, created by the agile mind of Australian TV and radio presenter and boffin, Adam Spencer. He doesn't think it'll take till 2000 to nut out, but if you're struggling with the cryptic clues, open a chilled bottle of CB crisp white and try again. Adam reckons the enzymes in sauvignon blanc are real brain cell twerkers.

Send your entries marked 'Crossword' to The Editor, Mentelle Notes, PO Box 376, Blenheim. The first correct entry wins a mixed case of new release CB wines. The correct answers will be published in the May 2000 edition (but the winner won't have to wait that long for the reward!)

Pelorus

'Probably the best sparkling wine produced outside France.'

Richard Ehrlich, INDEPENDENT ON SUNDAY, UK

'The New World's richest sparkling wine. If you can't get hold of the 1928 Bollinger this will have to do instead.'

Tim Atkin, LIFE MAGAZINE, UK

Cloudy Bay Sauvignon Blanc

'Among the world's great wines. Assertive and aromatic; lots of gooseberry and spice.'

Anthony Dias Blue, BON APPETIT, USA

'I fell hard for the Cloudy Bay and drank as much of it as I could, much to the approval of the poker-faced wine steward, who gave me a barely perceptible smile whenever I ordered a bottle he liked.'

Pam Kaufman, FOOD & WINE, USA

Cloudy Bay Chardonnay 1997

'A great example of how to handle cool region fruit. High quality French oak provides structure and complexity but doesn't interfere with the impact of the intense melony grapefruit aromas and flavours... One of the best chardonnays around.'

Highly Recommended, WINEWISE, Australia

Cloudy Bay Pinot Noir 1997

'Damned fine pinot. Concentrated to within an inch of its life. The base bouquet tone is a well of reduced raspberry and soy. The middle note is pure raspberry conserve; the top note of briary spice and pepper. The palate is plump and sensuous, and builds to a concentrated piquant finish...but in perfect balance.'

90 points, Philip White, ADELAIDE ADVERTISER

'Has wine industry insiders talking about it as the most impressive pinot noir of the moment.'

Keith Stewart, PACIFIC WAVE

'Wonderful fruit richness, toasty oak and complexity – it's as good as any Martinborough wine!'

LOGAN BROWN NEWSLETTER

'A really satisfying pinot in the Elle McPherson, broad-shouldered seductress category.'

Ken Gargett, VINE WINE & CELLAR, Australia

Cape Mentelle Shiraz 1997

'Probably the best shiraz yet from this outstanding Margaret River winery...'

Best Buy, WINE MAGAZINE, Australia

Cape Mentelle Cabernet Merlot 1997

'A deep-flavoured, full-bodied red of complex bouquet. Oak, mint, crushed leaves and dark berries vie for attention. It also has good tannin and structure. Excellent now.'

Huon Hooke, SYDNEY MORNING HERALD

MENTELLE NOTES

is the free publication of
CLOUDY BAY &
CAPE MENTELLE VINEYARDS
For further information
please contact the winery
PO Box 376 Blenheim
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email: cloudybay@xtra.co.nz

A View from the Vineyard



Ivan Sutherland, Viticulturist, Cloudy Bay

‘Wine is the only natural beverage that feeds not only the body, but the soul and spirit of man...’

ROBERT MONDAVI



PRICE LIST & ORDER FORM

OCTOBER • 1999



Wine	Description	Price per Case	Price per Bottle	Amount Ordered	Cost
Pelorus Vintage 1995	A fabulous vintaged fizz! A more savoury complex yeasty style for serious sippers.	[Six-pack] \$233.10	[Two-pack] \$77.70		
Pelorus NV	An exciting non-vintage sparkler to see in the New Year! Tingly bubbles, cream, nuts and toast.	[Six-pack] \$194.70	[Two-pack] \$64.90		
Cloudy Bay Sauvignon Blanc 1999	That crisp tangy Kiwi strikes again. Tropical fruit, crisp and refreshing – bottled Marlborough sunshine!	\$267.60	\$22.30		
Cloudy Bay Cabernet Merlot 1996	A decade dazzler! Deep red, wild berries with cedar and charry oak.	\$289.80	\$24.15		
SANTA'S SIX PACK	1 x Pelorus 1995 1 x Pelorus NV 2 x CB '99 Sauvignon Blanc 1 x CB '96 Cabernet Merlot 1 x CB '96 Late Harvest Riesling	\$162.00	N/A		
BOOK OFFER The Colour of Wine	Marlborough through Kevin Judd's talented lens. The perfect gift for wine-loving friends!	N/A	(inc. postage) \$47.50		
POLO OFFER Ink <input type="checkbox"/> White <input type="checkbox"/>	Medium <input type="checkbox"/> Large <input type="checkbox"/> XL <input type="checkbox"/>	N/A	(inc. postage) \$67.50		
UK DELIVERY Order by 30 November for XMAS delivery	Please indicate your requirements below for delivery to the UK and include price in your total order.	\$317.00 \$283.00 \$244.00	N/A		



ADD FREIGHT COSTS \$6 PER CASE

SEND THEM MENTELLE IN THE UK

If you would like to surprise family and friends this Christmas why not send them a gift case of Cloudy Bay wine. The following selection is available for delivery from our London warehouse. (Prices include VAT and delivery within mainland UK) Please note cases cannot be split or mixed. Please allow 21 days for delivery.

Wine	Price per Case Delivered in UK	Amount Ordered
Cloudy Bay Sauvignon Blanc 1999*	\$317	
Pelorus 1995 [6 bottles]*	\$283	
Pelorus NV [6 bottles]	\$244	
Total \$		

*Limited to one case per order

Address wines to be sent in UK (Mainland only) (Please print)

Name

Address

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

Tel: ()

TOTAL
(INCLUDING GST)

Name (Mr/Mrs/Ms)
First Surname

Address

.....Postcode

Tel: ()(W)(H)

Fax: ()(W)(H)

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

Signature

DELIVERY INSTRUCTIONS

Note any special delivery instructions below:

Delivery Address:

- PLEASE NOTE**
- Orders must be in full or half case lots.
 - Feel free to make up your own mixed case using the bottle prices listed.
 - All prices are G.S.T. inclusive
 - Send order with payment to Cloudy Bay Vineyards Ltd, P.O. Box 376 Blenheim, New Zealand or Facsimile (03) 572 8065
 - Only persons aged 20 years or over may legally order wine.
 - Deliveries can only be made to a street address-not a PO Box or RD number.
 - Please allow 15 days for delivery.

REMITTANCE DETAILS

Cheque Bankcard Visacard Mastercard American Express Diners

Credit Card Number. Valid until.

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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 • Marlborough • New Zealand
Tel: (03) 572 8914 • Fax: (03) 572 8065

SIGN UP WE'LL SEND YOU MENTELLE

If you or a friend within New Zealand would appreciate receiving a free copy of Mentelle Notes please complete this coupon.

Send to: PO Box 376, Blenheim or Fax to: (03) 572 8065 email: cloudybay@xtra.co.nz

Name: (Mr/Mrs/Ms)
First Surname

Address:

..... Postcode:

Tel: ()

Fax: ()