

MENTELLE NOTES

THE NEWSLETTER OF CLOUDY BAY AND CAPE MENTELLE

Valley High

Marlborough is expanding far beyond its original Wairau Valley boundaries. Keith Stewart reports.

If you stick with the glossy images of Marlborough that have become common currency in delivering an idea of New Zealand's most famous winegrowing region, you get the idea that there is a sweep of flat alluvial plain on which the vineyards squat, with beautiful blue grey mountains in the background. Just have a look at that Cloudy Bay label and you'll get the drift. But when you are there the views are decidedly different.

What is really happening in sunny Marlborough is that a lot of winegrowers are getting up close and personal with those hills, which is just as well, as there are a damned site more hills in Marlborough than there are plains. And being at the edge of the known wine world, the nooks and crannies these hills provide deliver some exciting prospects for the individuality and diversity of character that drinkers of the world's greatest wines demand.

Indeed, the new buzz word in Marlborough is 'valley', and it is in the valleys that most of the exciting new vineyard developments are happening, and the germs of new wine communities are developing around innovative vigneron.

Most with any sense of Marlborough already know of the Wairau Valley, the big flat bit, but there are also well established vineyards in the Waihopai, Omaka, Brancott and Awatere Valleys,



Hillside vineyard in the Ben Morven Valley.

and in particular, the tucks and slopes of the valley walls.

To stand in Cloudy Bay's new Barracks Block vineyard in the upper Omaka Valley, with its sexy contours and palpable promise of equally sensual future pinot noirs is to forget about global warming and become an optimist for the future.

The new buzz word in Marlborough is 'valley'... where exciting new vineyard developments are happening.

There is also a feeling that individuality is being nurtured here, where not just slopes are bursting with potential wine, but a new quest for character is being fostered by winemakers who have already proven their skill; names like Mike Just and Mike Eaton in Omaka, Sam Weaver on the crest between Omaka and Waihopai, Clos Henri in the nearby Delta, and Auntsfield in the Ben Morven Valley.

Grapes from Yarrum Vineyard in Brancott and Calrossie in the Dashwood Pass are also amongst those quickening the pulse of the nation's smartest winemakers, from Waiheke Island to Blenheim.

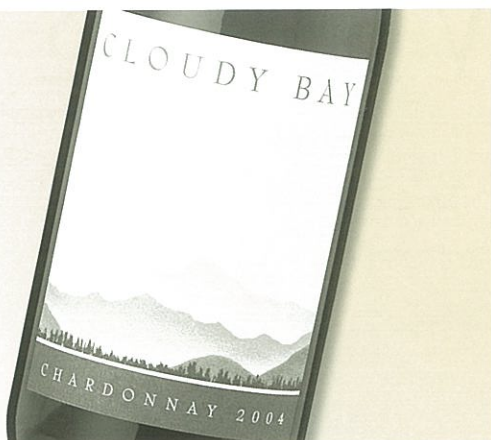
Over the Wither Hills and not so very far away in the upper reaches of the Awatere Valley, where Black Birch

soars and the landscape would fit easily into the next *Lord of the Rings* venture, there is even more evidence of an evolving Marlborough New World.

The Awatere is huge, and there is hope that a new cohort of glamour sauvignon blancs, rieslings, pinot gris and pinot noirs will be crafted here from unique pockets of soil and climate that demand the sort of individual attention that makes wine great.

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New Releases



Cloudy Bay Chardonnay 2004.

There is a compelling certainty about the vineyard year – and as *Mentelle Notes* goes to press the vineyard crew are preparing for another harvest. Every vintage adds maturity to the vines and the winemakers gain knowledge of the impacts of Marlborough's moods on its wines. Seasonal variation is inevitable but it is the winemaker's role to negotiate the impact on each wine, to ensure a balance between Mother Nature's bequest and maintenance of what marketers call stylistic consistency.

The 2003 vintage is remembered for its challenges – spring frosts, cool weather during the flower set and a redeeming autumn that produced a modest but intensely flavoured crop. Just what the doctor ordered for Te Koko.

The 2004 prescription was slightly different, more frost early in the season followed by warm weather conducive to an even flowering and desirable fruit set.

A Makeover

Regular long-term readers of *Mentelle Notes* may recall that the design of the newsletter has not changed since 1991. Its grey and green colour scheme and signature duo-tone photographs have stood the test of time.

Nearly 15 years later it was decided the old girl needed a new flash frock, something stylish, yet equally timeless, a look that would resonate with MN's fans (there are several...) and not upset their loyal readership, and still appeal to new recruits. The brief was more Armani than Gucci.

We hope you approve of the subtle changes, designed to give you an easier read while retaining the *Mentelle Notes* signature duo-tonal photography.

And while the editor has your attention, I would like to acknowledge the amazing loyalty and contribution from MN's readers. You may not realise it but you have played a major part in *Mentelle Notes*' reputation in the wine industry. Thanks too, to the ever changing line-up of contributors and staff who constantly surprise me with their writing talent.

Charge your Te Koko glass, and drink to another decade or two of good reading!

Cheers, The Editor.

Gone Fishing

The newest member of Cloudy Bay's winemaking team, Tim Heath admits to passions other than wine.

Ask Tim Heath why he took the job at Cloudy Bay and he'll likely tell you it was to explore all the best fly-fishing haunts in the South Island. And he isn't joking. Adelaide born, Tim was until recently the winemaker at Mountadam in the Eden Valley (where fly-fishing is limited), but he and his wife Amy jumped at the chance to cross the Tasman.

Tim joins the Cloudy Bay team with an oenology degree from the University of Adelaide where he completed an honours project that investigated the permeability of cork; studies that have made him a staunch supporter of screwcaps. He has also spent time winemaking in the Northern Rhône where he explored the marriage of shiraz and viognier, and in Alsace. The latter experience dovetailed well with his experience in the Eden Valley, and has cemented a passion for aromatic white varieties.

Tim admits to becoming a bit of a riesling fanatic and is delighted to have the opportunity to participate in the crafting of Cloudy Bay's aromatic wines. That of course comes before the lure of the fly, tramping in the Richmond Ranges, mountain biking and skiing – making the most of the Kiwi outdoors.

When indoors, Tim, who has worked as a part-time chef, says he loves to cook. No doubt his favourite dish is brown trout amandine.



Tim the trout fisherman...

Seven Deadly Sins

Viticulturist Siobán Harnett has agreed to share her closest correspondence with Melbourne wine writer Ralph Kyte-Powell.

Hi Ralph,

Greetings from the vineyards of Marlborough. It's all go here with trimmers and pluckers combing through the blocks getting everything ready for what is shaping up to be an early harvest.

I've just got in from a full vineyard tour to update our intake information. Hours and hours of driving down vineyard rows in first gear can get quite hypnotising. Leaves, bunches, leaves, bunches, post, leaves, bunches, leaves, bunches, vineyard-staff-frozen-in-terror-pressed-against-trellis-as-I-drive-down-narrow-row-in-wide-truck-oblivious.

I confess from time-to-time my mind wanders and I start reading too much into the vines. Each variety reacts so differently over the growing season from pruning to picking I've started to think they have personalities, traits – why, even mortal sins! So my imagination got the better of me and I've ascribed a Deadly Sin to each of the varieties we have here at CBV. I've discovered it's more fun than analysing soil tests, but not as much as haranguing tractor salesmen.

Pride – Riesling

What a Teutonic number this vine is. Back and shoulders straight with searing acid, eyes ahead and poker-faced, this variety gives nothing away. It proudly sets a regular, reliable crop every season with berry skins so thick and phenolic it's a brave soul that dines on these to check progress. Eating's cheating and riesling takes pride in its work.

Sloth – Chardonnay

Yawning, snoozing, scratching its basal leaves with a tendril, chardonnay figures life is just too much. Best to lie back in the trellis and let those people do all the work. Is it too much to ask for an extra three tucks and six lifting wires?

Lust – Pinot Noir

Coy and coquettish, pinot tosses its second set while ruby-red bunches steal glances from under its leaves. We know where this one will end up. I hope you brought protection.



Anger – Gewurztraminer

It's hard to be considered a real man when you walk into a winery reeking of rose petals. And you can hardly blame people for arriving at false conclusions – the little round leaves, the tiny, tiny berries, the low acid...*the mauve bunches*. It's a mistake easily made in our modern times that turns gewurztraminer bunches pink with rage.

I've started to think they have personalities, traits – why, even mortal sins!

Gluttony – Sauvignon Blanc

If you're throwing a party make sure this variety's invitation gets lost in the post. Otherwise you'll wake up next morning to find it frying bacon and eggs on your BBQ, wearing a Hawaiian shirt and finishing off the last of your vintage port collection. Sav has a combination of appetite and staying power that sees it hanging around Marlborough all growing season. We finally have to shoo it in the winery with big stories of all-you-can-eat fertiliser and irrigation that just doesn't quit. Works a charm.

Envy – Semillon

Well, how would you feel if you bought your best mate a lottery ticket and they won? Probably a lot like semillon in Marlborough – completely eclipsed by sauvignon blanc and cheesed off to the point your leaves curl and yellow (don't blame it on the virus...we know). It's gaudy, baubled berries drip off long bunches as it stares across the headland at its nemesis, sauvignon blanc. 'Bitch', it mutters.

Greed – Pinot Gris

Yes the grey grape, the one with great ambition, but schizoid personality. Everywhere you look these days its insidious tendrils are starting to twine. It captivated the Alsatians who make it fat, and the Italians who make it lean, and now this Burgundian mutant has infiltrated our hemisphere, coveting the dominant positions of both Glutton and Sloth. An aspirant of indistinct breeding surely can't prevail?

Better get back to the lab to analyse the sinners' sugars. More news from sunny Marlborough soon,

Yours, Siobán

Siobán Harnett claims to be almost sin free, an avowed status bound to be challenged by The Age's Ralph Kyte-Powell in the next issue.

Pinot Time

Set your watches...for the seventh Pinot at Cloudy Bay Tasting.



Pinots noted...

If there is one red variety destined to stir emotion, debate and the occasional dispute, it is pinot noir. In psychological terms, this classic Burgundian grape is a definite attention seeker and true to form she (most see pinot as feminine) will be in the spotlight again on **Saturday 24 June** at the annual **Pinot at Cloudy Bay** tasting.

For many, Cloudy Bay is synonymous with sauvignon blanc, but increasingly Marlborough is recognised for its capacity to produce world class pinot noir. Cloudy Bay's commitment to this beguiling grape is manifest in the company's investment in 2003 in a new vineyard site in the

Omaka Valley. The Barracks Block vineyard has been exclusively planted with the best Burgundian pinot noir clones. A purpose-built pinot cellar was commissioned for the 2004 vintage and enables the winemakers to handle individual fruit parcels with precision and care. The new 2004 release incorporates no less than seven clones from 25 different sites, and the final blend comprises over 40 unique batches. But pinot fans will need to wait till 2007 to see it in the international line-up.

'Pinot at Cloudy Bay...a red ring on the calendar for any self-respecting pinotophile.'

John Critchley, The Press

The star cast line-up at this year's Tasting has been selected to represent the world's best 2003 pinot noirs. Contenders include a clutch from France – Louis Jadot Gevrey-Chambertin Clos St-Jacques, René Engel Grands Echezaux, Sylvain Cathiard Vosne Romanée Aux Malconsorts; Adelsheim Elizabeth's Reserve and Elk Cove Vineyards La Bohème from Oregon; Spring Vale, Epis, Paringa Estate from cool climate regions in Australia; and the six-pack home team – Bell Hill, Fromm Clayvin Vineyard, Mount Edward, Carrick, Escarpment, and of course the host, Cloudy Bay.

The Tasting format remains the same. The contenders will be tasted blind in three brackets, interspersed by commentary from accredited pinotphiles. Then all the wines will be served with a leisurely three-course lunch featuring delicious seasonal Marlborough produce.

Tickets (\$235 per person) must be reserved on the enclosed registration form. Places are limited for this popular event so book early to avoid disappointment. More information is available from: pinot@cloudybay.co.nz or call Anna Paterson PH: (03) 520 9140.

Love Pinot

Pinotphiles probably won't need much prompting to plan ahead for **Pinot Noir New Zealand 2007** – a four-day pinot extravaganza to be held in Wellington from **29 January to 2 February 2007**.

Tastings, trips and think sessions are planned on one and one topic only – interspersed with New Zealand's very best dining, seafood, game and seasonal produce. It will spark your pinot-throbbing heart... More details at: www.pinotnoir2007.co.nz



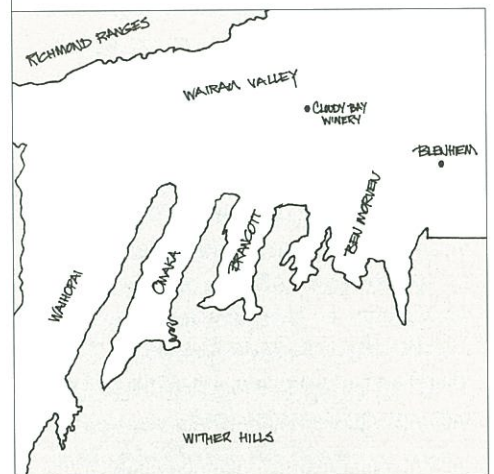
Pinot Noir

Valley High continued

Glenn Thomas has been shaping Awatere wines longer than most, and continues to develop his repertoire from the burgeoning range of new sites up and down the valley. John Belsham is also working his magic on choice pieces of Awatere terroir, and the insistent attention of Villa Maria has already made known the names of individual Awatere vineyards.

The names might be a bit mind-numbing right now, but as the wines that carry them gain recognition in the not too distant future they will become to Marlborough what Meursault and Chambertin are to Burgundy.

Keith Stewart writes regularly for The Listener and is the editor of Grill magazine.



Kevin Judd's Valley mud map.

A New Mann



Robert Mann.

The Mann family is integrally linked to Western Australia's wine industry, and now to Cape Mentelle.

Robert Mann (grandson of Jack of Houghton's fame) has been appointed senior winemaker responsible for the Cape Mentelle portfolio. He started out pulling hoses in the Swan Valley near Perth, then studied at Adelaide University, majoring in oenology before working in Europe. Robert joins the Cape Mentelle team from Hardy's Tintara winery where he was senior winemaker.

Sauvignon on Tour

Chief winemaker, Kevin Judd travelled to Europe late last year to celebrate 20 years of Cloudy Bay Sauvignon Blanc, and to release the 21st vintage in the United Kingdom.



Pouring at a bathtub near you...

Being a winemaker has its moments, especially when the wine you created celebrates its 20th vintage. The two-decade milestone was cause for Kevin Judd to host retrospective tastings in the UK, Holland, France and Germany.

His first port-of-call was the historic city of Cambridge, where a tasting was held for the Professors and Cellar Masters of England's universities. Organised by Cambridge Wine Merchants, the retrospective tasting was followed by a dinner held somewhat prominently in the middle of CWM's shop.

The London venue chosen for the launch of the 2005 vintage, a media tasting and New Zealand inspired lunch, was somewhat more conventional but equally appropriate – Providores – the renowned restaurant of famous Kiwi chef, Peter Gordon.

The ante cranked up across the Channel when a record crowd of 80,000 Parisians gathered to watch their rugby team tackle the visitors from Toulouse at Stade Français. After the match the victorious Parisian side joined its club members to celebrate their victory with a glass of *Cloudy Bay Sauvignon Blanc*. (See French Footy Fever.)

While in Paris, Kevin Judd also conducted a Masterclass featuring the entire Cloudy Bay portfolio. It was held in the cellars of the famous wine school, Grains Nobles.

Noted French wine journalist Michel Bettane participated in the tasting and provided commentary for an audience of wine trade and media.

The following day at the conference centre Cercle Kadrançe, the 2005 Sauvignon Blanc was launched in conjunction with an exhibition of Kevin Judd's photographs from his book *The Colour of Wine*. The exhibition featured his signature panoramic Marlborough landscapes and was enjoyed by many guests throughout the day.

The unique combination of the photographic exhibition and tastings then headed for Munich, where for the first time ever a Cloudy Bay tasting was held in a bathroom. Yes bathroom.

The balcony suite on the top floor of the Hotel Anna provided this unusual venue where Munich's sommeliers and wine journalists gathered for their retrospective Cloudy Bay tasting, an introduction to screwcap closures, and a quirky Germanic view of Kevin's photography.

Hot Stuff

International viticultural consultant Dr Richard Smart has put the wind up some grapegrowers claiming that global warming over the next 50 years could affect the distinctive character of Marlborough Sauvignon Blanc. The theory is that a warmer climate won't deliver those unique grassy, herbal, zingy notes, a topic that deserves more detailed examination. Meanwhile, perhaps growers should be looking further and higher up those valleys highlighted by Keith Stewart? (See cover story).

The Life After

Three decades is a relatively long history for a New Zealand or Australian wine company. But long enough for many of the familiar faces – be they cellar, vineyard or winery staff – to move into the second and third phases of their careers.

Long-time recipients of *Mentelle Notes* may be curious to know what lured Cloudy Bay and Cape Mentelle founder David Hohnen and Cape Mentelle Vineyards winemaker John Durham to greener pastures.

Well, David joined up with his daughter and winemaker Freya to start a new wine company trading as McHenry Hohnen. The first McH wines were released in Australia in mid-2005, and carry such whimsical labels as 3-Amigos and Tiger Country. The red wines are now available in New Zealand from Negotiants and in the UK from distributor Louis Latour.

John Durham has established a consultancy and is focusing his efforts on smaller Margaret River producers, as well as maintaining links with Cape Mentelle. Brenton Air is selling real estate. And previous UK marketing director Edward Berry has opened the Armadillo Café in Notting Hill Gate, London. So, there is a life after being Mentelle.



Pic: Adrian Lander.

Days past – John Durham, Brenton Air and David Hohnen.

French Footy Fever

David Cobbold has had a long association with Cloudy Bay making him the ideal correspondent to report an unusual Parisian sporting event.

Paris Stade Français and Toulouse are two of the star teams in the French national Rugby Union championship, between them supplying half the French national team. Having met in the final of the 2004/2005 European Championship (victory for Toulouse in extra time), and in the semi-final of the French Championship of the same season (victory for Paris), it was clear that the first game between the two star clubs in this season's French Championship would be a major event.

So major that the home team, Paris, decided to move the game from their modest stadium and its 14,000 capacity to the biggest sports stadium in France, the Stade de France, which holds no less than 80,000 spectators.

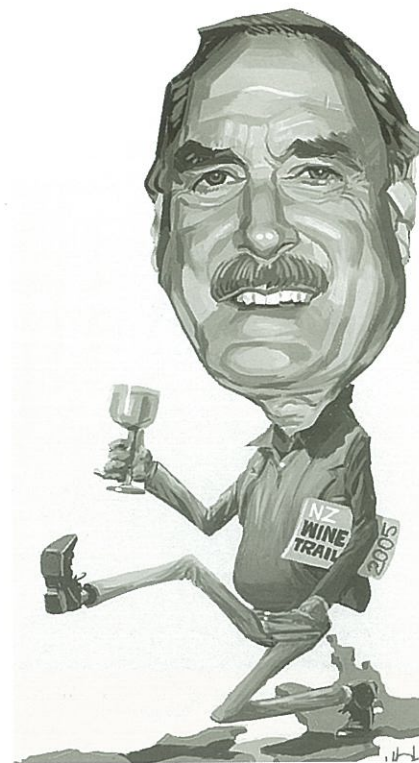
A tall order to fill such a ground for just a league game, but Max Guazzini, the media-savvy supremo of Stade Français (venue for the 2007 World Cup final) was up for the challenge.

The crowds flocked in, clocking up a record 79,500, near-capacity attendance for a national rugby match. And it wasn't even a final. Maybe they heard that Kevin Judd was going to be there?

Cloudy Bay, together with the other wines in the Moët Hennessy Wine Estates portfolio, was the 2005/2006 season exclusive wine sponsor of the Stade Français rugby team, status that delivered access to a corporate entertainment area. So, for the big October game, the corporate guests had three bites at the Cloudy Bay and Cape Mentelle cherry – as a prelude to the game, welcoming the players and team managers after the victory match, and celebrating the impressive Paris 29–15 goal win.

Actually Kevin Judd (only a modest footy fan) was in town to celebrate the 20 years of Cloudy Bay. After the game, his eagle-eye spotted Pieter de Villiers, originally from South Africa, and prop forward for the French national team. The fact that Pieter's family produces wine in South Africa may have fuelled the conversation, but the rugby man was proud to hold a magnum of the famous icon Sauvignon Blanc, together with Gaëtan Turner of South World wines, the distributor of Cloudy Bay in France.

Close Encounters



By kind permission of Murray Webb.

To some, actor John Cleese will always be synonymous with *Fawlty Towers* and *Monty Python*. Few fans would necessarily associate him with fine wine appreciation, more particularly a palate for fine New Zealand wine.

Cleese was recently in New Zealand and interviewed by Susan Wood on the Channel 1 current affairs program, *Close-Up*. Things seemed to be very close up and personal with Cleese sitting on an Auckland hotel room bed, talking about his Kiwi gastronomic discoveries.

Seems the latte from Pandoro went down well, so too New Zealand wine, and its star grape, sauvignon blanc.

'I think I began noticing New Zealand's wines about 15 years ago,' claims Cleese. 'I was having dinner with Kenneth Branagh one night, we had just made *Frankenstein* together, and we discovered we were both great fans of Cloudy Bay. Kenneth says it's his favourite sauvignon blanc.'

Wood then added some suitable nationalistic sentiments about the image of these two great Brit actors sitting sipping their sannies, and moved on to meatier topics.

Pity Cleese didn't know his blancs when he was running *Fawlty Towers*, Cloudy Bay could have had another top hotel account!



Pieter de Villiers and Gaëtan Turner celebrate victory with a Cloudy Bay magnum.

On the Road

An occasional profile of Marlborough roads...starting at Jacksons Road.



Get in early, steam and just add butter...

It's hard to get lost when exploring Marlborough's wineries. For a start there is a good wine trail map and the three main north-south roads all run parallel up the Wairau Valley. But Marlborough's highways and byways lead to more than just its cellar doors.

Jacksons Road that forms the western boundary of the Cloudy Bay estate and delivers countless visitors to the Cellar Door is a good example. In just a kilometre or so you will pass orchards, three wineries, several vineyards, two restaurants and a working farm.

So, turn right as you leave the airport and head towards Blenheim, then it's first left.

Immediately you come to Katie's Taties farmgate stall, a must in season for terrific freshly dug spuds, open from mid-November till February. Next stop, Stonyfield Cherries where the McGills grow several delicious dark juicy varieties for the domestic market. They too have gate sales from early December till mid-January.

Look left again at the corner of Old Renwick Road and you'll spot John Hoare's landmark lemon grove. John is one of Cloudy Bay's original grape growers and prominent Marlborough real estate agent. He hasn't yet taken a stall at the Marlborough Farmers' Market (despite encouragement from MN's editor) but does invite inspection of the Hoare House adjacent the lemon grove, a salubrious two-bedroom lodge that is available for rental. (PH: 03 572 8900)

Next stop – mandatory of course, is Cloudy Bay, home of New Zealand's famed sauvignon blanc where the welcome is warm.

Almost opposite is Allan Scott Wines and Twelve Trees restaurant named after the dozen

walnut trees that once grew on the site. It is open daily for relaxed lunches.

Jacksons Road dinner destination is Gibbs Vineyard Restaurant, one of Marlborough's best kept secrets. Hosts Chris and Heidi Gibb offer warm hospitality and local produce in a cosy relaxed vineyard setting. Typical dishes include tortelli filled with Wairau Valley sheeps ricotta, mustard and herb-rubbed pink spring Marlborough lamb, and poached peaches with pistachio parfait. Bread is baked on site and served with Marlborough extra virgin olive oil. (PH: 03 572 8048)

If you have lunched instead of dined you could stop for a palate-cleansing ale at the Moa Brewing Company where Josh Scott is brewmaster. Open daily. (PH: 03 572 5146)

At the next crossroad you'll spot Rapaura Vintners, a major contract processing facility and the South Island home of Matua, Shingle Peak, Babich and Goldwater.

Technically, this corner marks the end of Jacksons Road, because its northern extremity is called Giffords Road, which runs down to the banks of the Wairau River. Here you will find Cranbrook Cottage, a 130-year-old stableboy's cottage tastefully renovated by Ian and Keren Mitchell to create a secluded, fully self-contained two-bedroom retreat, the ideal headquarters for a relaxed Marlborough escape. The breakfast and Keren's Marlborough food and wine tours are pretty good too! (PH: 03 572 8606)

Growing Gold

Some would think that grapes are the gold of Marlborough, but another crop thrives equally well in the long, hot, semi-arid summers – *crocus sativus* – otherwise



The crocus thrives in Marlborough.

known as saffron. Jill Van Agren planted an 800-square-metre patch in 2002 and now harvests upwards of 700 grams per year of these valuable stigmas more commonly associated with Spain and Iran.

Branded appropriately Saffron Gold, the fastidiously handpicked crop is dried and then packed into half and one gram swigger packs. For chefs, the weight rises to a mighty five grams. Agren also sells a distinctive saffron marmalade and golden saffron aioli.

Currently, her primary sales outlet is the Marlborough Farmers' Market (Sunday mornings at the A&P Showgrounds November – May) and mail order, but there are future plans for several new Marlborough growers to combine their harvests under the one brand.

And the 2006 crop is just about due. Picking starts in April and closely mirrors the grape harvest. If you wish to secure your ½ gram pack call Jill on PH: (03) 578 3793.

Aviator's Revenge

Mentelle Notes is delighted to stir debate – even when it concerns the reputation of an aircraft. The 'Plane Sailing' item in the October 2005 issue prompted passionate correspondence from Bernard Chidgey of Air New Zealand, a man mightily concerned to defend the record of the DC10, which we likened to the pinot clone 2/10.

He writes, 'The DC10 was a very sophisticated aircraft, rather shy, a lady of the skies, much ahead of her time, with a very comfortable ride – as any passenger who was regularly seated in the back rows would know. She was way ahead of the Boeing 747. Her problems were caused by being handled poorly by people who were ham-fisted. Dare I compare her to early attempts to make quality cabernet in New Zealand? Indeed Bernard, you may.

Latest Drops

PELORUS NV

'There are so many sparklies to choose from it can be difficult to find the right one for your celebrations...among the best is New Zealand's Pelorus NV.'

METRO (UK)

PELORUS VINTAGE 2001

'If you were choosing one wine to represent New Zealand in a wine World Cup, this would definitely be one of the finalists.'

Graeme Barrow, NORTHERN ADVOCATE

CLOUDY BAY SAUVIGNON BLANC 2005

'A shift to a more luscious style. A truly dry sauvignon blanc with appealing mouthfeel and a nice mix of mineral, lemongrass, gooseberry and riper red capsicum flavours.'

91 Points, Bob Campbell MW, WINE

CLOUDY BAY TE KOKO 2003

'This unusually good two-year-old sauvignon blanc is the best yet under Cloudy Bay's Te Koko banner. Richer in nose than past vintages and with less of an aged sauvignon blanc taste, it has full body and long flavour.'

Joëlle Thompson, NEW ZEALAND HERALD

CLOUDY BAY CHARDONNAY 2003

'This Marlborough chardonnay – consistently one of the region's best...unfolds to reveal a creamy texture, taut structure and ripe fruit, nicely touched off with a savoury character from the French oak. Gorgeous with rich paella.'

Karl du Fresne, SUNDAY STAR TIMES

CLOUDY BAY GEWURZTRAMINER 2003

'New Zealand is a great source of Alsace-style gewurztraminer, producing wines of out-there opulence. This version has a powerful, exotic nose of lychees and roses with an overlay of decadent musky spices. The palate is rich and viscous with a hint of lush sweetness and clean acidity to keep it focused.'

5 Stars, Ralph Kyte-Powell, THE AGE (AUSTRALIA)

CLOUDY BAY PINOT NOIR 2003

'Smooth and savoury, with cherry, red berry and spice flavours, this warm, vibrantly fruity Marlborough wine has excellent varietal character, complexity, depth and roundness.'

4 Stars, Michael Cooper, CUISINE

Desert Drink

It's well acknowledged that Mentelle Ambassadors are an adventurous lot. Lately it seems some are not content with just one shot from one exotic location, preferring to submit a photographic travelogue – evidence of various Cloudy Bay bottles' journeys across countries and continents.

Amanda and Paul Warwick from Kelburn in Wellington took

their *Cloudy Bay Sauvignon Blanc* on an intrepid Middle Eastern safari through Lebanon, Syria, Jordan and Israel, a brave manoeuvre considering the drinking laws of some countries. Along the way they met various CB fans, including a winemaker in the Golan Heights and Jack the camel at Petra. The eagled-eyed Warwicks also spotted what is possibly the most expensive bottle of Cloudy Bay ever, in the Intercontinental Hotel in Dubai. It was listed at an oil-sheik-only price of NZ \$390 a bottle!

You too can be part of Cloudy Bay's export effort. It's easy. Next time you are far from home and spot a bottle of Cloudy Bay – at a kiosk on the Amalfi coast, on the beverage list of a Korean bathhouse, or in the bar fridge of your friend's batch – buy (or borrow it) and take a photo. Digital images need to be 5-mega-pixel resolution if you wish to be in the running. Then send it to the Editor, Mentelle Notes. Email entries to: info@cloudybay.co.nz, or pop it in the post.

Taking a bottle with you is also commended and encouraged. 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.



Amanda Warwick at Masada desert fortress overlooking the Dead Sea, Israel.

A Good Match?

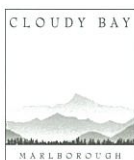
For many, wine and cheese are like Fred Astaire and Ginger Rogers – the ultimate pairing. Countless wine and food writers have filled countless column centimetres espousing the best marriages – goats cheese and sauvignon blanc, blue cheese and sauternes, cheddar and cabernet, and then along comes Dr Hildegard Heymann of the University of California (Davis) to spoil the party.

Her research shows that cheese dulls the taste of red wine. What's more, her wine tasters couldn't tell the difference between expensive wine and cheap plonk after eating cheese.

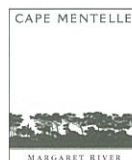
Her cheese sample stable ranged in intensity from Stilton to Emmenthal and the selected wines were shiraz, cabernet sauvignon and pinot noir. Not surprisingly, the stronger the cheese the more palate-dulling its effect.

Heymann's theory is that the fat in cheese coats the mouth, inhibiting taste. Or put another way, the protein in cheese binds with certain compounds in wine. More grist to the wine marketing 'apple when buying, cheese when selling' adage.

And if you wish to read the full scientific report before chucking out your cheeseboard, it has just been published in the March issue of the *American Journal of Enology and Viticulture*.



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CAPE MENTELLE VINEYARDS
PO Box 110 Margaret River, Western Australia 6285
T: 61 8 9757 0888 F: 61 8 9757 3233
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A View from the Vineyard

'The red sweet wine of youth.'

RUPERT BROOKE

CLOUDY BAY

MARLBOROUGH NEW ZEALAND

PRICE LIST & ORDER FORM

MARCH 2006

Selection	Description	Case Price	Bottle Price	Quantity Ordered	Total Cost
CLOUDY BAY					
PELORUS NV	6-PACK Classic Marlborough bubbles that tingle all the way down. Delish!	\$197.70	\$32.95		
CLOUDY BAY TE KOKO 2003	6-PACK Exotic and tropical – lychee, mango and mandarin, blended with mystique and bergamot. A real head-turner.	\$215.70	\$35.95		
CLOUDY BAY CHARDONNAY 2004	Seamless, rich, creamy and complex. Think peaches, figs, roast cashews and oatmeal. But far superior to Bircher museli...	\$395.40	\$32.95		
CLOUDY BAY PINOT NOIR 2004	6-PACK Enticing, delicate tannin frame under supple plummy fruits; hints of toast and new leather. Red velvet...	\$227.70	\$37.95		
CLOUDY BAY 2002 LATE HARVEST RIESLING	12x375ml A favourite little sweetie. Citrus zing, luscious with a crisp finish.	\$355.80	\$29.65		
MAGNUMS					
CLOUDY BAY CHARDONNAY 1999 1.5L MAGNUM INDIVIDUALLY GIFT BOXED	Not only reds age with elegance...!	N/A	\$77.65		
GIFTS					
CLOUDY BAY BLACK BIBBED APRON	Bib up for the next family barbecue. One size fits all.	N/A	\$25.00		
WINE DOGS A BOOK FOR CANINE AND WINE LOVERS	All wineries have faithful hounds. Meet them and their winemaker owners through the lens of Kevin Judd's and other cameras.	N/A	\$42.50		

MAXIMUM
1
CASE
PURCHASE

SPECIAL OFFER
BUY 3 CASES
AND RECEIVE A
CLOUDY BAY APRON
FREE!
SPECIAL OFFER

REMITTANCE DETAILS		
<input type="checkbox"/> I enclose a cheque made payable to CLOUDY BAY VINEYARDS		FOR NZ DELIVERY ADD \$7 PER CASE/MAGNUM
CHARGE MY CREDIT CARD		TOTAL NZ \$ INCLUDING GST
<input type="checkbox"/> Visa <input type="checkbox"/> Mastercard <input type="checkbox"/> Amex <input type="checkbox"/> Diners Club		
<input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/> <input type="text"/>	Expiry Date	<input type="text"/> <input type="text"/> / <input type="text"/> <input type="text"/>
Signature _____		

CONTACT & DELIVERY DETAILS	
Name (Mr/Mrs/Ms)	First Name _____ Surname _____
Postal Address	_____ Postcode _____
Tel (Daytime) () _____	(Evening) () _____
Fax () _____	Email _____
Delivery Address and Instructions _____	

PLEASE NOTE

- 1) Feel free to make up your own mixed case using the bottle prices listed.
- 2) All prices are GST inclusive
- 3) Send order with payment to Cloudy Bay Vineyards Ltd, in the Free Post envelope provided or Facsimile (03) 520 9040
- 4) Only persons aged 18 years or over may legally order wine.
- 5) Deliveries can only made to a street address or RD number – not a PO Box.
- 6) Please allow 10 days delivery.
- 7) Send Em Mentelle in the UK regrettably no longer available.



Cloudy Bay Vineyards Limited

P.O. Box 376, Blenheim, Marlborough, New Zealand. Tel (03) 520 9140 Fax (03) 520 9040 Email info@cloudybay.co.nz

www.cloudybay.co.nz