

# MENTELLE NOTES

THE NEWSLETTER OF CLOUDY BAY AND CAPE MENTELLE

## Pinot Positioned

*Pinot Noir 2007 – a global convocation of pinotphiles held in Wellington heralds new horizons for New Zealand's wine producers. Guest speaker and US retailer Chuck Hayward talks with MN's editor...*

If there is one grape to get palates wagging it's pinot noir. And wag they did at the recently concluded Pinot Noir 2007, which continued a trend that began six years ago when New Zealand's pinot producers decided it was time to put their preferred red variety on the world map.

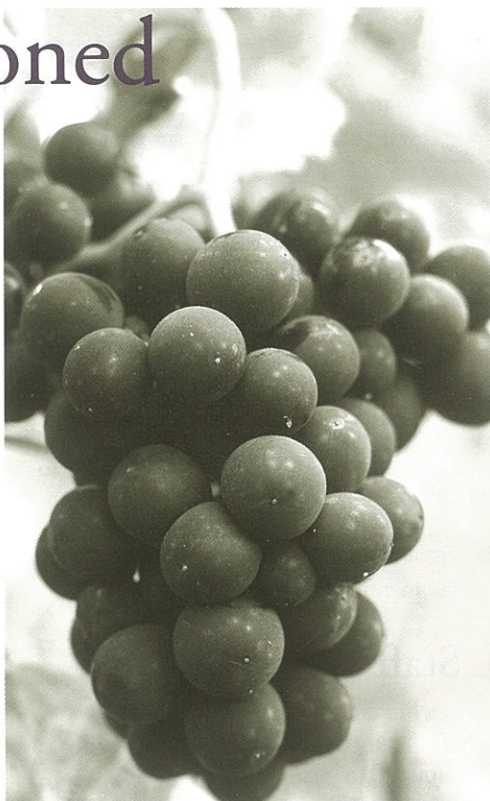
In a relatively short time, the Wellington initiative has garnered increasing recognition for the calibre of New World pinot noir, a direct outcome of the three pinot conferences held to date to study, compare and celebrate Kiwi pinot noir.

Pinot noir, born and bred in Burgundy, is now truly a global varietal. The French no longer have it on their own.

In fact, prominent UK wine writer Oz Clarke, who also attended Pinot Noir 2007, has laid down the proverbial pinot gauntlet.

'In the three years since I was last here, regional, vineyard, vintage and winemaker characteristics have leapt ahead to such an extent that I would now without hesitation serve a pinot noir from New Zealand alongside, or even ahead of a pinot noir from Burgundy.'

Stirring stuff, and not just for the French who have long held that Burgundy simply produces the best examples of pinot on the planet.



*Pinot – the pick of the bunch.*

But today New World pinots from California, Oregon, New Zealand and Australia are very popular with wine lovers who increasingly encounter pinots from these countries, wines that are defining the standards of what constitutes good quality pinot noir.

*The focus will inevitably shift to sub-regions as well as to individual plots and even rows in some of the existing vineyards.*

Winemakers, writers, and members of the global wine trade sniffed and swirled, debated, talked and even listened at Pinot Noir 2007, which also included a raft of terrific pinot-centric meals hosted by various Wellington chefs and caterers.

Then for many, it was time for a 'tiki-tour' of New Zealand's wine regions to

discover more about the trends in the country's production of pinot noir.

Call it wine tourism, or serious research, either way it was an ideal way for many international guests to familiarise themselves with New Zealand's regional diversity. And this is essential if New Zealand pinot noir is to carve out a wider and sustained presence on international wine lists, retail shelves and the tables of the world's wine lovers.

The particular styles of pinot emanating from Burgundy's villages has long been understood, but we are just beginning to understand the differences that exist within many of the New World's emerging pinot noir regions. And this encompasses not just New Zealand, but also Tasmania, Mornington Peninsula and the Adelaide Hills in Australia.

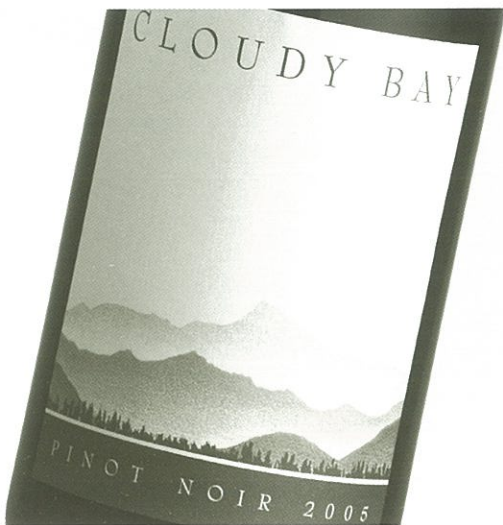
Such increased awareness is important because wine styles are definitely affected by each area's terroir. Many pinot noir enthusiasts already know of the differences between soft and fruity wines from Beaune, as opposed to the robust flavours evident in classic Pommard.

Just as importantly, when one looks at New Zealand pinot, there is no way

to confuse the soft, lush primary fruit flavours one finds in Marlborough compared to the fuller-bodied expressions from Waipara.

Regional flavour profiles will evolve with time, so will consumer recognition of those differences, which will serve to increase international popularity of New Zealand pinot noir.

# New Releases



Cloudy Bay Pinot Noir 2005.

If there is one man Kiwi winemakers would love to hug this vintage, it has to be UK wine writer Oz Clarke, who recently attended Pinot Noir 2007. His plaudits are being broadcast far and wide, and it's no wonder, given his claim that 'New Zealand is producing some of the most thrilling wine in the world.' Better still, he admitted to preferring several New Zealand pinot noirs to Burgundies.

That's enough to make those winemakers who have persevered with pinot propose a round of self-congratulatory toasts. And the Cloudy Bay crew does feel pretty chuffed about these 2005 new releases – and not just the pinot. Try a bottle soon and see if you share Oz Clarke's sentiments.

## CLOUDY BAY PINOT NOIR 2005

'Opulent aromas of dark plums and cardamom spice are enhanced by the earthy scent of licorice and hints of smoky oak. The palate is highly concentrated with flavours of black cherry and red berry flavours supported by silky tannins through to a long generous finish.'

# Must

## PINOT AT CLOUDY BAY

Saturday 23 June  
Cloudy Bay Winery, Marlborough  
Details: Colleen Walker  
PH: 3 520 9140  
E: pinot@cloudybay.co.nz

The *Cloudy Bay Pinot Noir 2005* reflects an idyllic Marlborough vintage and will continue to gain additional complexity over 4-5 years if cellared in ideal conditions.'

## CLOUDY BAY CHARDONNAY 2005

'Savoury aromas of sesame biscuits and white mushrooms meld with the fragrance of ripe oranges and yellow plums, depicting the combination of wild yeast fermentation and vibrant Marlborough fruit. The palate is textural and generous with zesty citrus and nougat flavours, subtle toasty oak, and a long mineral finish.'

## CLOUDY BAY TE KOKO 2004

'An alluring and exotic mix of mango and pineapple infused with herbal notes of thyme and sage fades to traces of fresh ginger and smoky oak. Seamlessly integrated after three years in the cellar, the full-bodied palate shows vibrant citrus flavours layered over a mealy, pistachio nuttiness, deftly finished by the merest influence of oak.'

## Staff News

This year marks a few changes in the Cloudy Bay team. Susan Tremain has recently been appointed PR and Marketing Manager while Anna Paterson takes leave to enjoy the arrival of her second daughter, Olive.

Susan, who has a business degree and 10 years marketing experience, recently returned to New Zealand from the UK where she earned the nickname 'Champagne Tremain', an ideal pedigree for her new role.

## Summer Wine

Who says wine lovers don't drink red in summer? One of the most popular pours at this year's Marlborough Wine Festival was the Cloudy Bay Pinot Noir – a great match for char-grilled Marlborough Sounds salmon.



## Open Door

Visitors to Cloudy Bay will notice a few changes when they arrive at Cellar Door (below). West Australian architect Tom Roberts (see page 7) and his design team, including interior designer Corinne King from Christchurch, have completed a makeover that ensures New Zealand's icon winery is viewed at its contemporary best.

The new Cellar Door design is understated and feature clean lines, native New Zealand timbers and a reorientation of the room's layout. Now wine tasters sip facing the barrel hall and can enjoy current release wines in the surrounding landscaped garden.

Cloudy Bay welcomes visitors every day (except Christmas Day and Good Friday) from 10am to 5pm. Groups are requested to make an appointment.  
PH: 3 520 9140



# Burgundy Bound

*Cloudy Bay winemaker Nick Lane spent a season in Burgundy and discovered the true meaning of terroir...*

It was late August when Cloudy Bay gave me leave to go to Burgundy to poke my nose into something smelly. I was keen to revisit and delve deeper into their murky methods and had organised to work for *Domaine de Montille* in Volnay, as traditional as any wine property in Burgundy, complete with a revered old man, a feisty ambitious son and a free-spirited daughter.

Burgundy is a remarkable wine region. The most famous section is called the Cote d'Or (this translates as 'Gold Coast' but there are no beachfront hotels and far fewer retirees) that stretches south from Dijon to the village of Santenay. I was based in the village of Volnay which is about 5km south of Beaune.

As it turned out, I arrived three weeks before harvest, which allowed me time to work in the vineyard and undertake some tastings at other properties.

Invariably, that infamously muddy term *terroir* would be mentioned within the first few minutes. This idea that one piece of dirt (sometimes only an acre or two) can produce distinctive wines of great quality was crystallised by the contrast between many chunky Pommards and the velvety complexity found in the wines of Vosne-Romanée.

I also learned that 'terroir' is responsible for varying degrees of cork taint, oxidation, unripe flavours and a whole host of microbial faults.

Tasks in the vineyard were the standard fare – bunch thinning, weeding and wire work. All very physically demanding due to the fact that the grapes are positioned only one foot off the ground. All that bending under the hot sun leads to sore back syndrome that can, according to the locals, be remedied by smoking at least four cigarettes at the end of each row.

Vintage arrived on 21 September – whites first with Puligny, Meursault, Chassagne and Corton-Charlemagne. The reds soon followed in picks of one to six tonnes.

Hand-sorted batches were de-stemmed into open-top wooden vats, some up to 80 years old. The natural yeast



*Traditions die hard, so Nick jumps in.*

did its magic on the chardonnays in barrel and the pinots in vats.

I can speak French so it was decided I should organise the picking of some of the more tardy chardonnay blocks.

That day began badly. A 6am start and a failed alarm clock meant no breakfast. I'm not sure how the 12 pickers were selected but they were not the most experienced, further exacerbated by a long night with bottles of Absinth.

At 7.30pm after a day of heat, and an absolute earful from the pickers, I returned to the winery for a beer and sympathy.

My remaining time was spent bucketing out red fermenters and tasting the wines in the cellar. During this time I reflected on what happens differently in Burgundy, compared to back home in Marlborough.

Well in the winery, nothing much really. We are perhaps a bit more organised and cleaner, but no less attentive and passionate. Not surprisingly, the vineyard is the key – clay limestone slopes offering an optimum environment for both pinot noir and chardonnay, Burgundy's intriguing sibling varieties. So, without hesitation let's bring on the Barracks.

PS. Barracks is a new Cloudy Bay vineyard planted on high clay content soils in one of Marlborough's southern valleys. Predominantly planted to pinot noir, the first production from these blocks is expected in 2008.

## Pinot Immersion

*Cloudy Bay celebrates the seductive red grape on everyone's palates.*

Pinot 2007 has certainly pushed New Zealand's pinot producers into the limelight, many of their wines stirring keen debate at this triennial total immersion for pinot lovers.

If you fancy a slightly more intimate pinot noir celebration with like-minded pinotphiles, mark **Saturday 23 June** in your diary, when that garnet beauty will again strut the stage at the annual **Pinot at Cloudy Bay** tasting.

For many, Cloudy Bay and Marlborough are synonymous with sauvignon blanc, but increasingly the region is gaining recognition for its capacity to produce world-class pinot noir. Already the company's major investment in pinot noir quality is showing results, which will be displayed in this year's tasting of the 2004 vintage.

It will stand alongside an 'Oscar' line-up representing the world's best 2004 pinot noirs. Contenders include a quintet from France – including Domaine Hudelot-Noellat (Richebourg), Domaine Mugnier (Musigny), Domaine Fourrier (Gevrey Chambertin) and Domaine Alphonse Mellot (Sancerre); Bethel Heights and Patricia Green from Oregon; Giaconda, Stefano Lubiana and Kooyong 'Ferrous' from Australia's cooler regions, and six-a-side team from New Zealand. Among the locals, Neudorf, Mt Difficulty 'Pipe Clay', Craggy Range 'Te Muna Road', Pegasus Bay 'Prima Donna' – and the host Cloudy Bay.

Regulars will find the tasting format familiar. The contenders will be tasted blind in three brackets, interspersed by commentary from accredited pinot experts. Then all the wines are served with a leisurely three-course lunch featuring delicious seasonal Marlborough produce.

Tickets (\$250 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](mailto:pinot@cloudybay.co.nz) or call Colleen Walker PH: 3 520 9140

# Outlook Fine

*MN's editor gets the latest weather report from Cape Mentelle viticulturist Steve Meckiff.*

Australian poet Dorothea Mackellar probably laid no claim to status as an amateur meteorologist, but she could have. Long before climatologists cottoned on to the issues of global warming and climate change, young Dorothea highlighted the extremes of Australia's weather. Her famous poem 'I love a sunburnt country...' first published in 1908 in the London *Spectator* heralds the harshness and unpredictability of Australian climate.

Ninety-nine years later, most of the country's vignerons probably rate Ms Mackellar as prescient. Simply put, the 2007 vintage will be remembered as an extreme year – except in Margaret River.

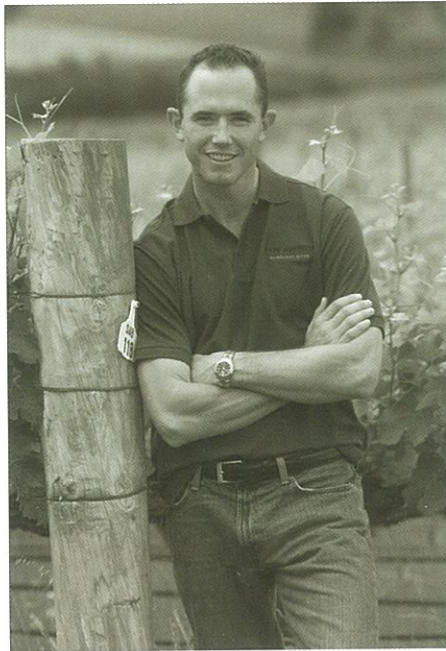
Persistent ground-cracking drought, severe frosts, hazardous hailstorms, bushfires – Mother Nature has been rolling out every challenge in her repertoire across the wine regions of southern Australia. Virtually nowhere has escaped unexpected and unwanted weather events.

Drought is a well-acknowledged, ongoing affliction for grape growers everywhere, but this year in the Barossa, Coonawarra, Yarra Valley and Tasmania they also copped severe frost damage; in the north-east of Victoria bushfires literally burnt out vineyards or 'smoked' the grapes; and in Orange they had several nasty hailstorms. In the Hilltops region in New South Wales, it bucketed four inches in four hours just before harvest was due to start. It's a litany that's bound to make some winemakers take up bus driving.

Unless of course you are in god's own country – Margaret River – where 2007 is destined to be the greatest vintage ever.

So why has Margaret River escaped the ravages of storm and tempest?

According to Cape Mentelle viticulturist Steve Meckiff, it's all to do with the ameliorating maritime influence of the Indian Ocean. But that doesn't mean he hasn't noted certain weather pattern changes.



*Steve Meckiff amid his magic 2007 Margaret River crop.*

*A land of sweeping plains,  
Of ragged mountain ranges,  
Of droughts and flooding rains,  
I love her far horizons,  
I love her jewel sea,  
Her beauty and her terror –  
The wide brown land for me.'*

DOROTHEA MACKELLAR

'We had a dry and atypically cold winter, which meant the vines shut down. Dormancy is a rare event in this region but it has a major impact on fruit quality. Spring brought good rains and the dams are chock-a-block. Since then it's been a perfect season.'

Meckiff doesn't want to tempt fate but his optimism is infectious.

'Right from flowering it has been a seamless year. The condition of the grapes is the best I have ever seen, with minimal disease. Pre-harvest they looked absolutely outstanding.'

'The sauvignon blanc and chardonnay is fabulous quality, and the reds although not yet picked are amazing. I have never seen such an even crop of black, ripe fruit.'

The harvest also pleases other Margaret River vignerons who are being feted by grape buyers from the eastern states, keen to source quality fruit to offset the ravages of drought, frost and fire.

'The bigger companies are offering 100% more than last year. Good quality merlot and carbenet is selling for \$3000-plus a tonne, shiraz over \$2000,' explains Steve, who also notes that the worst losses were experienced in some of the country's best wine regions.

The dramatic turnaround is the result of simple supply and demand curves triggered by the extreme weather conditions. Meckiff reports an estimated fall in Australia's national grape production of up to 600,000 tonnes this vintage, enough to soak up every last drop of the industry's rapidly dwindling wine lake.

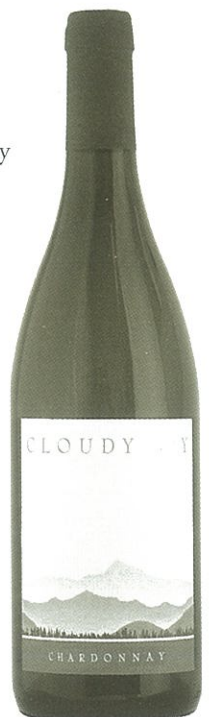
'The extreme weather has been a blessing in disguise for Western Australian growers, some of whom were close to giving up hope last year.'

Perhaps climate watchers and winemakers should read more poetry.

## Big and Beautiful

Typically, Cloudy Bay Chardonnay is released two years after the vintage date and while delicious drinking then – with savoury palate and restrained oak – the style gains additional complexity with careful cellaring.

Matured wines are a relative rarity, so it is with pride that the CB cellar master (aka Kevin Judd) has agreed to the limited release of the *Cloudy Bay Chardonnay 2000 Magnum Edition*. It is memory-making textural wine with great length, subtle sweet oak and beguiling notes of apple, citrus, spice and nuts. Think big but not too buxom.



# Cabernets or Bust

*Australian wine writer Fergus McGhie finally makes it across the Nullarbor.*

Appropriately, the 2006 Cape Mentelle Cabernet Tasting was held in the barrel room exclusively reserved for the company's flagship wine – cabernet sauvignon. One hundred and fifty guests and wine lovers arrived eager to sample a line-up of some of the world's greatest cabernets from the 2002 vintage.

It was a daunting scene, row-upon-row of deep, dark young cabernet, exuding aromas that on entering the cellar were a heady mix of charred oak, forest berries and musty cement floor. I couldn't wait to start swirling, sniffing and sampling the assembled wines.

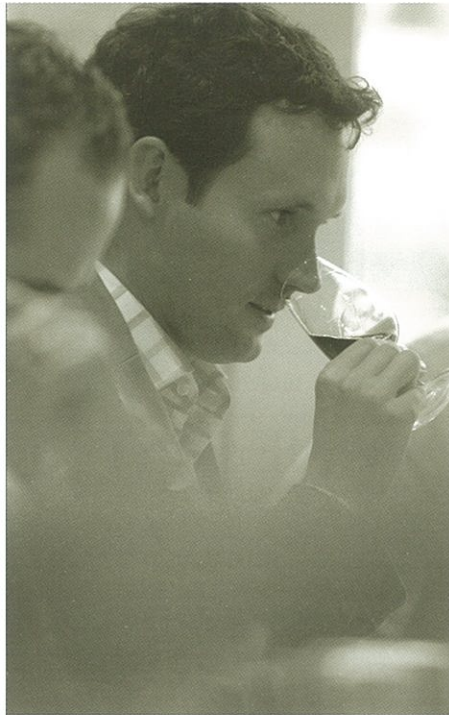
So many brilliant wines to try, their appreciation enhanced by the use (for the first time) of Riedel Magnum glasses, originally used three years ago at the National Show and now set to become the standard for all serious Australian wine tastings.

The chosen vintage was 2002, a challenging year in many parts of the wine world. Some of the tasting panel on the day found the tannins in many of the wines too astringent and unripe. For me, these were just the firm tannins of young cabernets from cooler vintages. The wines were all, however, fine examples of the best cabernets in the world. I'd never turn down a glass of Chateau Margaux, no matter what vintage was on offer.

The pick of the bunch? Certainly the Margaux was sensational but this cannot be said of the other French wines in the line-up; some were spoiled by an overt *brettanomyces* character.

The Ornellaia from Italy was savoury and delicious and scored highly on my card but general opinion was not on my side. The American wines were a mixed bunch, certainly interesting, but it was only the Duckhorn Vineyards Napa Valley Cabernet that had me sampling a second glass over lunch.

Of the Australian contingent, the Cape Mentelle was in fact my equal-pointed top wine. Sorry, I'm not being biased. Tim White from the *Australian Financial Review* also agreed, so I'm not alone in my praise.



*Cape Mentelle winemaker Robert Mann gets down to business...*

Two other Margaret River wines impressed me too, the Juniper Estate made by Mark Messenger (ex-Cape Mentelle, what a coincidence...) and the Woodlands 'Emilie May'. Yalumba's Menzies Cabernet from Coonawarra was also brilliant. What a shame great old names with pedigree like the Menzies are often overlooked by consumers eager to try the next 'big thing'.

*I'd never turn down a glass of Chateau Margaux, no matter what vintage was on offer.*

With a renewed love of cabernet and a weary head I returned home to Canberra completely sated. My first trip to Margaret River had been a great experience. It's a magical part of our country. I hear Cullen host a pretty good Chardonnay Tasting. Sounds like fun...

*Fergus McGhie is a wine columnist for the Canberra Times and between tastings can be found fossicking in the stock room of a Canberra wine store.*

## The Other Day

...I was watering the garden at daybreak, a task that now takes precedence to my morning jog to the beach, and smelling the roses, literally.

Any neurologist will tell you that smell can be a very powerful trigger... Suddenly I was in my late grandma's backyard. She was sitting under the lemon tree in her wicker chair rabbiting on, telling me that in my profession I should know how to sniff out a good wine. One better than the nasty fetid little traminer riesling she'd picked up at Dan Murphy's.

Well, I do. The hooter is constantly primed – and easily seduced. And not just by the roses you get in gewurz, or the apricot kernels in viognier, or the sun-dried hay in a well-made verdelho. It twitches to attention within 10 paces of Dad's cigar box – which if only I had a wine genie might morph into a Grand Cru Bordeaux. And it positively quivers when I unwrap Aunt Maude's dark Christmas cake – with powerful portents of another juicy, tooty-fruity bottle of *Cape Mentelle Zin*. (In fact, maybe she soaked the raisins in it? Must ask...)

Most varieties seem to have a single dominant aroma, and I reckon that's a great way to sort out the plethora of wines around. Find a smell you like, match it to a wine, and stick with it.

Mulberries and merlot. Pepper steak and shiraz. Forget the cat's pee, just think green peas mashed with asparagus for sauvignon blanc (Kiwi that is.) It's buttered mid-brown toast for an older Hunter semillon, and brioche when you next pop a cork on an older bubbly vintage *Pelorus*...

See, the smell-wine-finder is easy. Except for one variety and that's the one on everyone's lips, or so my patients tell me. Pinot Gris. The grey grape, the nondescript, or the schizophrenic (and I've met a few of those...) Can't get my nasal passages humming – gun-smoke and flint, honeysnaps maybe, but really I reckon it's about afternoon tea – Earl Grey in porcelain cups and spiced pear flan. Granny would have loved it!

*Bruce Lees*

# Sip and Slim

*Sick of diets that don't work? Like drinking wine? Well, read on...MN's editor offers another possible option.*

Check out any publishing bestseller list and apart from spot-removing remedies and speedy-cleaning tips you will likely find at least one diet or health regime book in the Top 10 at any time. Liver cleansing, Australia's controversial CSIRO Total Well-Being Diet, Detox, Fat-burner, Raw Food, Get-juiced, Low-Carb, High Protein, Dr Atkins, Gutbuster...cabbage soup, hard-boiled eggs, flab-fighter – it's enough to put you off your dinner.

Sensible nutritionists and dieticians would just tell you to look at your plate, divide the portion in half, then savour, slowly, the remaining garden fresh, just-picked, lightly steamed veggies and poached chicken breast or dry-grill seared salmon, with a glass of your favourite chardonnay or pinot noir. And to feed the remainder of your excessive serve to your dog before taking him for a constitutional round the block.

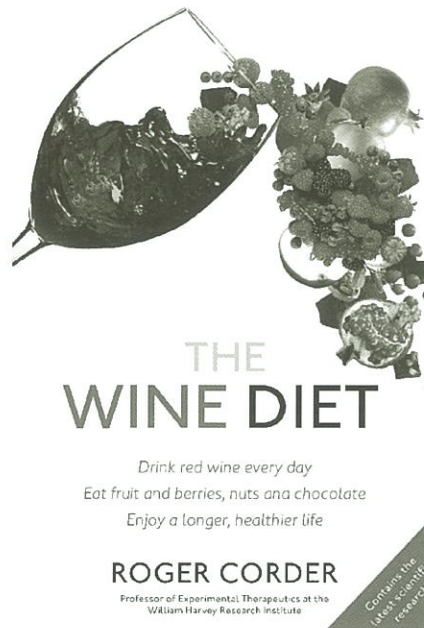
Simply put, most diets are fads and don't work. Commonsense, exercise and inner strength are far better weapons in the fight against creeping kilos and cholesterol.

Then along comes Professor Roger Corder, an expert in Experimental Therapeutics at the William Harvey Research Institute in London, creator of *The Wine Diet*.

Dear MN Reader, I can almost hear your knife and fork snapping to attention, as will I am sure those of the bevy of astute wine marketers, a talented bunch perpetually focused on ways of making us fill and swallow more glasses of wine every day, without of course, breaching the nation's prevailing responsible service of alcohol morays or driving codes.

Yes, this is a diet tailored for lovers of fine, healthy, and if you wish, slimming wine.

Dr Corder's premise is that daily consumption of red wine is essential for a healthy lifestyle. His research has revealed the existence of what he terms 'dietary polyphenols', a diverse group of plant chemicals led by procyanidins, an



abundant polyphenol in young red wines that he sees as the key health component. Should you not be a wine drinker, this magic plant chemical is also found in apples, cranberries, cocoa and chocolate.

The good doctor's experiments show that some red wines have higher levels of procyanidins (that improve blood vessel function) than others. What's more, he claims older vines produce higher levels.

The variety with the highest levels is a rare one – tannat – commonly grown in south-west France under the Madiran appellation.

Cabernet sauvignon rates well too, largely Corder believes because of the berry (small) pulp to pip ratio. High altitude Argentinian malbec is up there also, along with sangiovese and aglianico.

Concentration levels are affected by winemaking techniques. Peak levels can be extracted from the seeds during fermentation once the alcohol level reaches 6%; prolonged fermentation, cap plunging and skin maceration also raise extraction levels. In other words, bigger old vine extractive reds will do the trick rather than a glass of rosé.

Dr Corder offers a five-heart rating scale, '5' indicating that a 125ml pour typically contains at least 120mg of procyanidins.

For the record, his highest score for an Australian red is three hearts for D'Arenberg's High Trellis Cabernet Sauvignon.

It is not known if Cloudy Bay Pinot has gone under his microscope but the vines are slowly maturing...

Corder's work is provocative and entertaining. Only one niggle, he includes 40 recipes and neglects to offer suitable wine matches. The broad bean soup with spring onions and mint would pair well with sauvignon blanc (but rate no stars); the Cape Mentelle Shiraz is a dead-ringer for the Basque chicken – and surely worthy of a star rating.

*The Wine Diet by Dr Roger Corder is published by Sphere.*

## Pinot Positioned cont.

In the future, as the country's pinot plantings mature, the focus will inevitably shift to sub-regions as well as to individual plots and even rows in some of the existing vineyards. Already, there is an awareness of differences that exist in the sub-regions of Central Otago, between Gibbston Valley and Bannockburn.

In Marlborough, the new plantings of pinot noir on the region's hillsides are yielding wines that have more concentration and character than many of the wines coming from the valley floor.

Vineyard practices and cellar treatments are constantly being adjusted to accommodate this new information in the never-ending effort to improve wine quality.

And now, for the last word, back to Oz Clarke.

'Burgundy has held on to its mystical superiority for too long. I agree with American retailer, Chuck Hayward, who claimed, 'that to say pinot noir reaches its peak in Burgundy is only an opinion, not a statement of fact.'

'And I believe that the time has come when Burgundy and New Zealand should respectfully shake each other's hands as different but equal partners in the world of fine wine.'

*Mais oui!*

# Not all Beer and Skittles

*Cloudy Bay viticulturist Sioban Harnett discovers the wild West...*



*Tom Roberts and his getaway vehicle.*

It was a hot date in Fremantle. Outside the new Maritime Museum Tom Roberts pedalled into view ringing his bicycle bell like he'd just discovered it. He was grinning like a bad case of tetanus while his long legs pumped and circled.

We were there to view the recovered wreck of the *Batavia*, the Dutch East Indies trading ship that ran aground off the coast of Western Australia in 1629. The *Batavia* and its grisly story piqued my interest a number of years ago. After being sent to a Catholic single-sex boarding school, the thought of hundreds of stranded innocents clustered on a coral atoll being systematically knocked off by a single psychopath and his henchmen was both deeply disturbing and just like fourth form.

Tom didn't waste time with greetings, he launched straight into the history of the Pearler proudly parked in the carpark and then announced it was time to go inside and view the *Batavia*.

I skipped ahead and briefly stood blinking while my eyes adjusted to the dim light inside. Tom strolled behind with the easy gait of an adult who had escorted many little people on such outings.

The museum was as reverential as a church. Idle chatter died away as we wound our way through the display until we reached the recovered hull.

I stood silently marvelling as only a Virgo can – 341 people, all their belongings, supplies and a stone portico packed into such a small space! The recovered lice combs confirmed my suspicions – things were snug and steamy on the *Batavia*.

Tom leaned over my shoulder and stage-whispered, 'Come and look at the skeleton – he's got a machete mark on his skull!' It was obvious Tom doesn't have daughters. If he did, he would have mentioned the lice combs upstairs.

I stood in front of the skeleton, squirming and staring. Having been to Amsterdam – so flat, overcast and damp, Western Australia must surely have been shocking and foreign to them. The bright sunlight, white sand, turquoise water, pounding surf, heat, layers and layers of clothes. The lice!

I was definitely in need of a beer. Tom had just the remedy so we agreed to wander out to collect his bike.

'This isn't my real bike of course. This is my son's. I rode my real bike to work every day for 25 years. It was a large yellow, anonymous brand that I used to park unlocked everywhere in Fremantle, and sometimes return days later to collect it. Not long ago, someone used it as a getaway vehicle in a cash register smash and grab. I never got it back.'

Listening wide-eyed I marvelled, 'The bicycle equivalent of being shot at the age of 90 by a jealous lover...'. Tom grinned and stretched back in his chair, sipping his Little Creatures.

My head was full of old yellow bicycles, bloody mutinies and little creatures in lice combs.

Over lunch Tom continued to feed me stories of Western Australia, Margaret River and old stories of Cape Mentelle. Summer days, rolling empty roads fringed with eucalypts, stoic blokes in wide cars without seat belts, and Jesus haircuts. It was the ultimate induction from the architect himself...

*Sioban Harnett still looks forward to her next Western adventure and taking Tom – Cloudy Bay's architect – to Te Papa when he is next in NZ.*

## Pre-Season Match

*Mentelle Notes* and other Cloudy Bay fans recently participated in a comprehensive tutored new release tasting hosted by chief winemaker, Kevin Judd at White at the Auckland Hilton. Guests previewed the *Cloudy Bay Pinot Noir 2005* as well as selected new release wines from the company's portfolio. The Auckland event was followed by several trade tastings, a cross-country workout that ensured Kevin is in good condition for the looming harvest.



## Which Egg?

New Zealand's wine exports are setting a cracking pace, with export earnings topping NZ\$500 million for the first time. According to the 2006 NZ Winegrowers Annual Report exports have risen 18% in value and 12% in volume on the previous year. Over 100 million litres of wine left the Land of the Long White Cloud.

What's more, 72 out of every 100 bottles sold offshore were sauvignon blanc. Which raises the question of eggs.

According to NZ Winegrowers chief executive, Philip Gegan, the growth is a mixed blessing. He advocates diversification efforts to further promote pinot noir and other white varieties.

On that front, Cloudy Bay is now exporting riesling and gewurztraminer, with a pinot gris in incubation.

## Black Magic



A new water bottle for Ethiopians.

Long-time readers will be aware the Mentelle Ambassador program running for many years has captured the efforts of countless globetrotting ambassadors. They have gone to frozen wastelands, hired helicopters over Manhattan, climbed mountain peaks, trekked across England and dived to ocean depths, clutching bottles of Cloudy Bay and Cape Mentelle.

Previously none have taken up arms for the cause, but that has now been rectified by Chris Bain, resident of New Farm, Brisbane, who made sure her new Ethiopian friends were equipped with a secret, non-lethal weapon – Cloudy Bay Sauvignon Blanc.

Actually she took the bottle to share with her partner, Michael, who had been working in Ethiopia, and not wanting to waste a perfect empty screwcap bottle, presented it to two members of the nomadic Mursi tribe

## Sign Up

Visitors to Marlborough can put their compasses away. Marlborough Winegrowers have finally unveiled a region-wide signage project designed to assist wine tourists find their favourite vineyard. The smart stainless steel signs were designed by local Blenheim designer, Kirsty Sutherland, and are strategically located at the gateway points to Marlborough. They all point to good wine.

who live in the Mago National Park in the South Omo region. They wanted to use it as a water container and we assume it is still in service.

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 regatta in Stockholm, a hot spa in Hokkaido, or a riad in Casablanca – 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: [info@cloudybay.co.nz](mailto:info@cloudybay.co.nz)

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.

## Home Delivery

Wondering how to get a case of your favourite Cloudy Bay wine home to Vladivostok? Probably not. But nothing is too hard for the Cellar Door staff who can arrange to ship the purchases of Cellar Door shoppers to the US, UK, Japan and Australia. Wines are packed in sturdy styro-foam cartons to ensure their safe arrival. Ask about the new International Delivery Service when you next visit.

## Latest Drops

### CLOUDY BAY SAUVIGNON BLANC 2006

*'Weighty, ripe scented and rounded. It's a more subtle, less 'in your face' style than some of its competitors, with good body and texture and a complex array of flavours, ripe citrusy, mineral, leesy, opening out to a powerful finish.'*  
5 Stars, MICHAEL COOPER'S BUYERS' GUIDE TO NEW ZEALAND WINES

*'A prince among New Zealand sauvignon blancs...'*  
John Lewis, NEWCASTLE HERALD (AUSTRALIA)

*'Subtle and tender in texture, with a swish of sophistication.'*  
Tony Love, ADELAIDE ADVERTISER

### CLOUDY BAY GEWURZTRAMINER 2004

*'No expense spared to produce this trophy wine. Intense yet very refined, lingering Turkish Delight, spice, clove, jasmine flavours. Great power delivered with subtlety. Full-bodied with a silken texture.'*  
96 Points, Bob Campbell MW  
GOURMET TRAVELLER

*'A fabulous, decadently complex, lush gewurztraminer – it could easily be Alsatian... a simply glorious wine.'*  
96 points, Huon Hooke  
SYDNEY MORNING HERALD

### CLOUDY BAY RIESLING 2003

*'Riesling is often cited as the queen of white wine grapes and here's an example that demonstrates just that. A beautifully scented dry wine that will be the perfect partner to fish and prawn cakes.'*  
Lauraine Jacobs, SUNDAY STAR TIMES

### CAPE MENTELLE CABERNET SAUVIGNON 2002

*'A fine, elegant cabernet sauvignon for easy, early drinking or cellaring medium term. Classic, deep, curranty fruitcake, pure and fragrant with some bay leaf. Plenty of deep fruitcake cassis flavours on the tongue, has cut and juice, and plenty of dry, brick dusty tannin. Lots of succulent flesh and tang.'*  
93 Points, Tim White  
AUSTRALIAN FINANCIAL REVIEW



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