

# MENTELLE NOTES

THE NEWSLETTER OF CLOUDY BAY AND CAPE MENTELLE

## Sharp Focus

*Jane Adams winds back the lens to the early days at Cloudy Bay.*

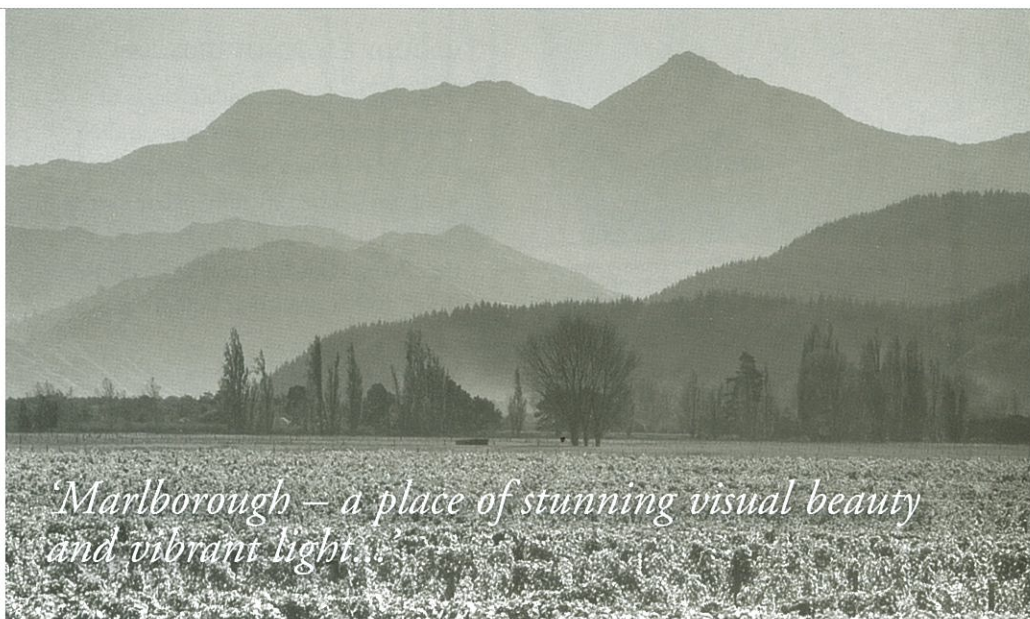
Time flies when you're having fun. Certainly, that's how it seems when one thinks back to the early days at Cloudy Bay. In fact, we're talking the mid-80s when founder David Hohnen first travelled to New Zealand to satisfy his niggling curiosity about New Zealand sauvignon blanc.

History has not always correctly recorded some of those earliest encounters...how David first met Kevin Judd at a wine show in Auckland, and David's first impressions of Marlborough. In fact, it was his initial glimpse of the Wairau Valley from the window of an early model Fokker aeroplane that inspired the timeless and internationally recognised Cloudy Bay label.

David asked Kevin to organise a photographer to shoot a silhouette of Mount Riley and the Richmond Ranges, to capture the multi-layered soft tones that these mountains often display, so as to convey the extraordinary beauty of the valley that has been home to Cloudy Bay since 1985.

Kevin Judd fancied himself as a bit of a photographer at the time, so he decided to have a crack at the brief himself. His efforts resulted in a series of images that inspired the Perth design agency, who transposed them to the everlasting and unmistakable Cloudy Bay label.

Since then, Cloudy Bay chief winemaker Kevin Judd has forged a second career as one of the world's celebrated landscape photographers with a specialist interest in all things wine – vineyards, winemakers,



*'Marlborough – a place of stunning visual beauty and vibrant light.'*

*The quintessential Cloudy Bay image...*

*Pic: Kevin Judd.*

even winery dogs. (See pages 7 & 8)

His evocative and arresting photos have been exhibited in many countries and appeared in books and international wine magazines including *Decanter*, *Cuisine* and *Gourmet Traveller Wine*, extending an appreciation of the natural beauty of New Zealand's terroir and wine regions to wine lovers worldwide.

Photography has been a part of the Cloudy Bay story from the beginning. Black and white portrait posters once adorned A-frames to announce each new vintage on pavements from London to Sydney; postcard portraits of the winery crew still regularly announce new vintages.

This photographic tradition and synergy will be continued in the forthcoming *Capturing the Essence Through Contemporary Photography* competition, launching in New Zealand and Australia this month to coincide with the release of the *Cloudy Bay Sauvignon Blanc 2008*. (See page 5)

Chairman of the judging panel, Kevin Judd, is known to be a man of few words, but when prompted he

has quite a lot to say about the links between winemaking and photography.

He champions the winemakers who capture Marlborough's terroir through site selection, viticulture and winemaking.

'As winemakers we work with amazing raw materials and create a personal interpretation of this special place by layering myriad flavours and aromas afforded by nature.'

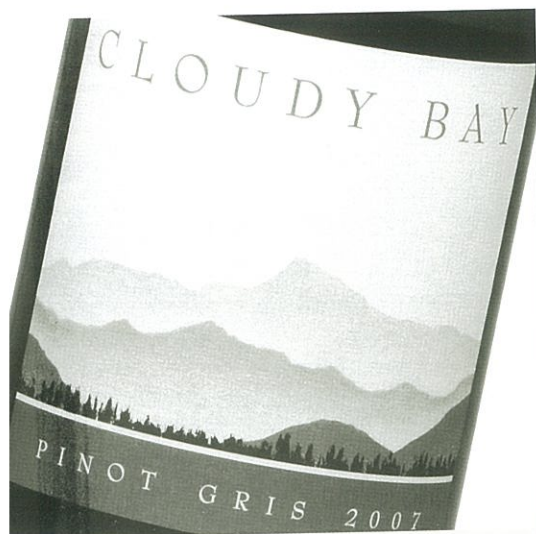
According to Kevin, that process is not dissimilar to photography.

'The Marlborough region also offers superb raw ingredients to photographers. It's a place of stunning visual beauty and vibrant light that creates multi-layered images offering an exciting and memorable visual journey.'

Kevin's two decades of photography celebrate those very synergies with a sharp, dedicated focus that occasionally has interfered with his winemaking responsibilities. If the light was right it wouldn't last as long as the barrel sample of chardonnay on the blending bench, nor would the golden afternoon glow on the burnished autumn vines. Meetings could always start a few minutes later...



# New Releases



Cloudy Bay Pinot Gris 2007.

No one has suggested it yet, but there is a case to be put for renaming New Zealand the 'Land of the Long Cool Aromatic White Wine'... Perhaps Winegrowers New Zealand's marketing department could pour a glass and brainstorm the endless global promotional opportunities.

The thought seems particularly apt this Spring, which heralds the release of no less than four aromatic Cloudy Bay white wines, led by the inaugural commercial release of *Cloudy Bay Pinot Gris*.

This wine has been a decade in the making.

'We're always thinking and experimenting, it's the way we do things at Cloudy Bay,' mused chief winemaker, Kevin Judd. 'We fine-tune new wines over several vintages, only releasing them when we are really happy with the style.'

*Cloudy Bay Pinot Gris* began life as a few cuttings sourced from a French nursery by then viticulturist Ivan Sutherland. The cuttings were painstakingly propagated (after a few false starts) and planted out over three years at the company's Mustang vineyard in the Brancott Valley.

The first crop was harvested in 2004, yielding a sole barrel. Rest assured the 2007 vintage resulted in slightly higher volumes – now available for avid gris fans in selected wine stores, restaurants and from the Cellar Door.

Equally delicious and available now are the new vintage releases of Cloudy Bay's other three popular white wines...ready for you to celebrate an all-white summer!

## CLOUDY BAY PINOT GRIS 2007

'Enticingly fragrant with aromas of honeysuckle, Nashi pear and candied citrus peel, with a subtle background smokiness. The soft silky palate carries delicate aniseed and nougat flavours that linger with freshness and generosity through to a persistent, off-dry finish.'

## CLOUDY BAY SAUVIGNON BLANC 2008

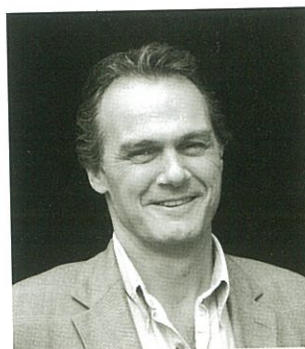
'Scented and summery, the Cloudy Bay Sauvignon Blanc 2008 has deliciously vibrant aromatics that infuse the tropical fragrance of fresh passionfruit and juicy pineapples with garden-fresh basil and the spiciness of crushed tomato leaves. The palate is long and succulent, combining exotic fruits with ripe, red capsicum and a twist of green olive...beautifully complemented by crisp natural acidity and a hint of lime zest.'

## CLOUDY BAY RIESLING 2005

'Delicately scented with the floral fragrance of wild honey and beeswax, hints of fresh kaffir lime leaf and lemon blossom. The palate is generous and judiciously balanced with mouth-watering citrus flavours that amplify the floral aromatics and lead to a crisp, off-dry finish.'

## CLOUDY BAY GEWURZTRAMINER 2006

'Heady varietal aromas of lychee and rosewater mingle with sandalwood, cardamom, and homemade quince paste. Rich with layers of musk, spices and dried fruits, the palate is luscious and flavoursome. The wine's striking intensity is tempered by a delicate natural balance of delicious acidity with a dash of residual sugar.'



## Top Drop

This edition of *Mentelle Notes* coincides with the appointment of Rob Remnant (pictured) as regional Vice President of

Estates and Wines Asia Pacific, the parent company of Cloudy Bay.

Rob's wine and liquor industry career spans over two decades, largely spent in Asia with Moët Hennessy and Jardine Matheson Holdings. Since its inception in 2003 he has been the CEO of Moët Hennessy's Australian division. He took over his new role in July replacing Dr Tony Jordan, who will become a global wine consultant with an ongoing role at Cloudy Bay.

Curiously, Rob's association with the company dates back to his childhood and his father's friendship with John Hohnen, father of Cloudy Bay's founder David Hohnen. Hohnen Senior used to visit the Remnant family in the UK and was known fondly as 'the giant' because of his stature and embracing personality.

## Bubbly Update

Due to seasonal variations it has been necessary to stagger the forthcoming release dates of *Pelorus Vintage*. Regrettably, Mother Nature decreed a very lean 2003 harvest, meaning the cellarmaster has had to juggle the allocation of two consecutive years of Pelorus. The Vintage 2004 was launched in March 2008, Vintage 2005 will not be available till October 2009. The availability of *Pelorus NV* is not impacted.

## Rice Wine

Ever wondered what the world's most powerful woman drinks between meetings? Well, when Condoleeza Rice was recently in Perth on an 18-hour stopover she especially requested *Cape Mentelle Sauvignon Blanc Semillon 2007* be poured at a dinner hosted by the University Club of Western Australia. A power drop indeed!



# Of Mice and Men

*Morris Gleitzman contemplates elixirs, rodents and life.*

'Red Wine Helps Obese Mice Live Longer.'

As you can imagine, that headline grabbed a lot of attention at our place. Specially from the mice. The whole cage was agog. Mini-croissants slipped from stunned claws. Paté and brie fell from trembling whiskers. The exercise wheel hung motionless (nothing new there).

Then rodent outrage. Their message was clear from their body language alone. The hurt glances, the angry glares, the way their little tummies wobbled indignantly. 'Why,' they were clearly asking, 'don't you give us red wine?'

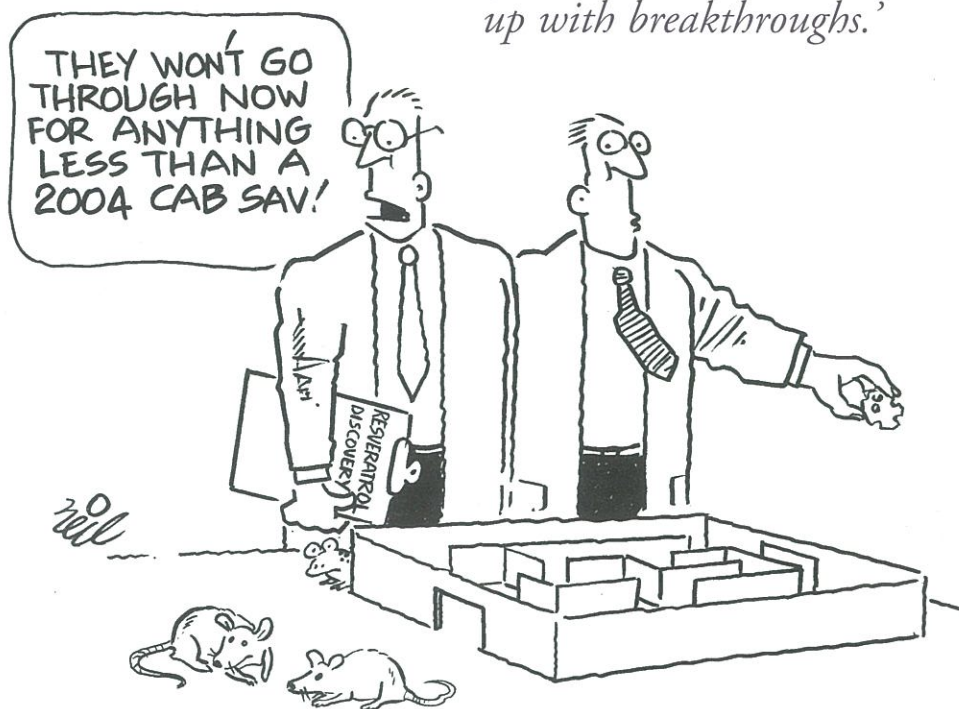
My answer was simple. The man in the pet shop explained to me once how mice love the taste of their own urine, so since then I've only given them badly made unwooded chardonnay, which up till now they've liked.

Not any more. Rather than waste time arguing, I splashed a bit of boutique shiraz in their bowl. Then I sat down to read the article, because that headline had my whiskers trembling too.

Wow, what a knockout scientific discovery. Seems there's a recently discovered chemical compound in red wine called resveratrol, which slows down aging and reduces the harmful effects of a high-fat diet. And if that's not enough, it's also an antioxidant, an anti-cancer agent, protects against fungal attack, and reduces platelet aggregation, which I think is a medical term for overeating in tapas bars.

Well, I was open-mouthed. As was the lady at the chemist when I asked if I could get Margaret River cabernet merlot on Medicare. (I was only joking. I've got private medical insurance, so I'll be claiming it from them.)

Of all the many health benefits of red wine discovered over the years (quenches thirst, relaxes muscles, makes your teeth match your lipstick), resveratrol is my new personal favourite. How delightful, at last, to be so enjoyably protected against unexpected and uncomfortable fungal attack.



But as is so often the case with scientific breakthroughs, there is bad news too. Resveratrol is found mostly in the skin of grapes. This means the healthiest wines turn out to be the ones with longest skin-contact in the fermentation process, which as we know can compromise flavour. In other words, do you really want to live 150 years with a permanently puckered face?

There are consumer issues as well. Presumably resveratrol slows down aging in wine as well as people. I've just cellared a dozen *Cloudy Bay Pinot Noir* for my wake, which the tasting notes tell me I should try and schedule for around 2030. But what if my consumption of red keeps me going till 2050? And the resveratrol in the wine only delays its peak until 2040? There goes the wake. I'll have to drink it at the christening of the child I'll be fathering in 2041.

All this has left me a bit confused. I've always been a big believer in the late Len Evans's famous Theory of Capacity. You know, the idea that with a finite lifespan, and therefore a finite number of bottles we can squeeze into it, we should drink only the best, or second-best if somebody else is paying for it.

Chances are, though, that premium viticultural components (superior fruit

*'I have faith in the power of science to keep coming up with breakthroughs.'*

genes, world's-best-practice vineyard management, transportation of grapes in the boot of a late-model Mercedes) will in themselves increase the resveratrol content of premium wine, which throws the whole equation out of balance. Particularly if cheap plonk is low-resveratrol, and we daren't drink it as a balancing agent in case we get tinia.

I've decided not to worry. I have faith in the power of science to keep coming up with breakthroughs, including new health benefits from drinking red wine, and possibly also new health benefits from chewing the corks. (The cork industry is very hopeful of that.)

Only last week, I discovered that red wine has the ability to increase the cash flow of regular drinkers. I needed a credit facility from the bank to buy some mediocre Italian reds (in banking jargon it's called a low-D.O.C. loan). The loans officer was hesitant at first, but after he'd drunk a couple of bottles, he offered to finance an extension on my house as well. As it happens I don't need one, but he did kindly agree to pay for the cellar the mice are putting in under their cage.

*Australian Morris Gleitzman writes children's books and wine columns and intends to do so until at least 2040.*



## Vintage 2008

*Viticulturist Siobán Harnett with a belated but incisive weather report.*

A mid-October 2007 frost singed the shoot tips in some of the chardonnay blocks, however, the damage was mitigated by warm and dry flowering conditions towards the end of the year.

Idyllic flowering weather led to excellent set in all varieties, in particular sauvignon blanc, which bloomed into a bountiful crop. The season finished close to the long-term average in terms of heat summation, sunshine hours and rainfall. However, the majority of the season was exceptionally dry and the rain fell primarily during the second half of harvest, producing some furrowed brows and grey hair – speeding up vintage.

Harvest started slightly earlier than usual and was particularly condensed. All vineyards were picked in just over a month and the vintage was completed earlier than ever before. Open canopy management and tight pruning regimes came to the fore in allowing most fruit to reach ripeness before the rains in the later part of harvest.

The wines are showing great promise with excellent varietal definition. The sauvignon blanc has delicious tropical fruit with classical pungency and zing, and the pinot noir barrels already display excellent potential with ripe aromatics and outstanding body and colour. Time will only enhance the wines of this excellent vintage.



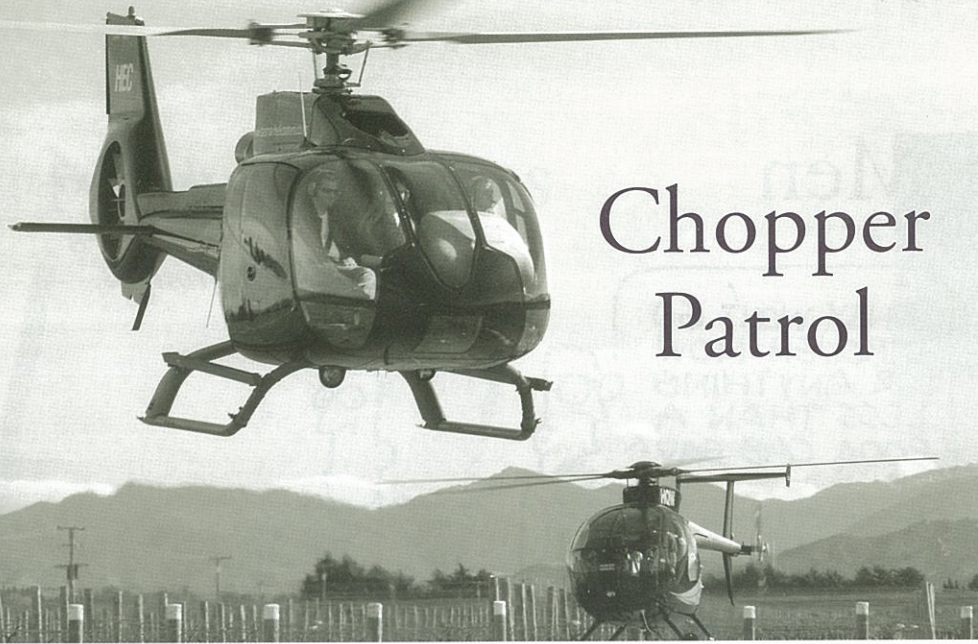
*Cloudy Bay winemaker Eveline Fraser checks progress...*

## Must

MARLBOROUGH WINE FESTIVAL  
SATURDAY 14 FEBRUARY 2009

*Brancott Estate, Blenheim*  
[www.wine-marlborough-festival.co.nz](http://www.wine-marlborough-festival.co.nz)  
*Tastings of Cloudy Bay Te Koko,*  
*Chardonnay & Pinot Noir.*

## Chopper Patrol



*The whirly-gigs in action.*

Vineyard managers don't study aeronautics but arguably they should, given the prominent role that helicopters play in the vineyard.

They are the critical first line of defence when Jack Frost strikes, deployed to fly over the vines to stir up the cold air with their whoop-whoop blades. At risky times in the season, Cloudy Bay has several choppers on standby, not quite *Apocalypse Now*

but there are usually three at the ready when forecasts indicate temperatures may drop below zero.

Choppers are also useful for ferrying VIP guests to resorts in the scenic Marlborough Sounds; for aerial vineyard surveys; and visitors in a hurry to get to Blenheim. Chopper commuters are advised they can land at the winery, but please telephone (03) 520 9140 for prior permission.

## Sitting Pretty

Creativity can turn an old wine barrel into funky art or functional furniture. And Cloudy Bay's engineer, George Baxter, 24, has loads of it.

After a day's work ensuring the bottling line is operating smoothly, George relaxes in his workshop turning old barrels into deck chairs and lamps.

George's interest in sculpture started in high school. After graduation he undertook several short design courses, including a sculpture program with renowned Nelson artist Geoff Thomson.

Preferring to work in wood and steel, George creates practical items such as gates and furniture, as well as wall installations. He was commissioned by the Liquorland Top 100 Wine Competition to design the 2007 trophy, and winners in the Moa Hunt mountain bike race regularly hold aloft George's work.

'I have a hundred ideas in my head,' said George, who is also an award-winning multi-sport athlete who regularly competes in mountain biking, kayaking and adventure races around New Zealand. He is currently in training for the high-profile Coast to Coast in February 2009.

At this stage, George's furniture recycling is a hobby but with just a single barrel deck chair outside the Cloudy Bay lunch room, George is busy building more to avoid staff disputes.



*Barrel boy, George Baxter.*

**Survey Results** Thanks to all MN readers who completed the questionnaire – your enthusiastic support and positive comments are welcomed. Congratulations to the five winners of the Aromatherapy Six-Pack: Tony Forster, Auckland; Vinay Gupta, Auckland; Mavis Hughes, Auckland; Valda Palenski, Hokowhitu; and Marion Stuart, Whangaparaoa.



# Paris Match

*Cloudy Bay viticulturist Siobán Harnett recently found herself on the streets of Paris...*

Men in Paris have such style. She was thinking this while waiting on the footpath, fretting at being 15 minutes late. It took so long to say goodbye to everyone in the office. So much kissing, so little time in this city.

The dusty, dark little car caught her attention as it crawled slowly by. Lucas was staring through the passenger's window, searching for her face among the Friday afternoon pedestrians. As she watched him looking for her, she briefly felt removed...the third person...and then she thought, damn, men in Paris can even make buzz-cuts look good.

'I'm taking you away from the tourist cafes of downtown Paris. I've been there all day for work. If I'm to relax as well, we'll go somewhere local.' She agreed. It sounded stylish.

*'So much kissing, so little time in this city.'*

The terraced bar looked onto a double block of park. Green relief at the end of a built-up week for the chlorophyll-deprived Parisians. Sinking into their chairs, Lucas's cell phone began to wail and he pulled a grimace that said it couldn't be wriggled out of.

She busied herself with the wine list, and thought, some things are international. Eventually he wound up the conversation and apologised to the point where she wanted it to happen all over again. Cue the champagne – innate Latin timing.

He leant forward. 'What's really hot in Paris at the moment are the old French liquors – the stuff your grandparents would drink – bars can't keep up with demand for absinthe and Lillet.' 'Yes,' she replied. No one wants to identify too closely with parents, but grandparents... a more nostalgic valency altogether.

Then she spied her demographic moment. 'Tell me Lucas, what do Parisians do with their time after mandatory retirement at 65?'



*'Mais oui...j'arrive immédiatement!'  
– Lucas en route his Antipodean assignation.*

He shrugged and looked out to the park. 'They visit the doctor – a lot.'

Pointing her champagne glass at him, her face beamed at having solved the mystery. That explains the pharmacies on every corner in this town...and the veterinarians! With so much time on your hands it's only

natural to examine the health of *le chien* as well, *non?*

Lucas listened and laughed while her observations tumbled onto the table. Dogs on escalators, ubiquitous angry taxi-drivers, delicious cheese that smelt like the underneath of a pony hoof, the fine art of being made to wait to make a point (what point?), the constant need for drama to galvanise any event, the tolerance, patience and fascination of the exotic mixed with pernickety, romantic traditionalism.

Lucas revelled in the philosophy session. He was from Paris, it was like breathing to him and he had a view on everything.

They wound and darted their way back into the city toward her hotel.

'I hope you don't have far to go to get home.' 'No, not far.' 'Where do you live?'

Lucas glanced at her while he shifted gears.

'Just back there where we were drinking.'

I tell you – all style those men in Paris.

*Siobán Harnett is looking forward to her next French sortie and glass of Lillet.*

## Shutter Bugs

Fiction writers have the Booker Prize, journalists the Pulitzer Prize – and now photographers have Cloudy Bay's *Capturing the Essence Through Contemporary Photography* competition.

Launched to coincide with the release of the *Cloudy Bay Sauvignon Blanc 2008*, this Australasian competition has been created to celebrate and support the photographic arts.

Winemaker Kevin Judd will host this year's Sauvignon Blanc launch, which coincides with a series of exhibitions featuring his vineyard images, to be staged in Auckland, Wellington, Sydney, Hong Kong and Singapore – a precursor to the photography competition.

Entries are now invited from both professional and amateur photographers (over 18 years) resident in New Zealand who are requested to submit a series of three images that meet the brief 'The essence of Cloudy Bay is...'

The closing date is 31 December 2008.

The winner will be selected by the judging panel, chaired by Kevin Judd. He or she will be invited to Marlborough between February and April 2009 to participate in a photographic shoot during the 2009 vintage. The prize includes economy return flights, a week's 4-star accommodation in Blenheim and all meals.

The selected images may be featured at subsequent exhibitions or in Cloudy Bay's visual communications, all copyright remaining with the photographer.

Digital entries will be accepted on CD or via email (A4 size at 300dpi). All images should be unpublished originals of copyright-free subjects. For details check [www.cloudybay.co.nz](http://www.cloudybay.co.nz) or register by email: [essence@cloudybay.co.nz](mailto:essence@cloudybay.co.nz).



*Harvest in action...*



# Pinots Perform



*Tasters take up your glasses....*

It wasn't a Tri-Nations match but the anticipation in the air was palpable. Would the Antipodeans challenge the team from the northern hemisphere? Would there be any disputes when the 21 pinots in the line-up were unveiled? Who was going to be the best performer on the day?

According to Australian wine writer Ray Jordan, those who gathered at the annual **Pinot at Cloudy Bay** tasting were given ample evidence of just how far new world winemakers have progressed. He expected the French wines to be good (and they were), but Jordan was also keen to assess the new worlders' style, sophistication and varietal integrity.

'The New Zealand wines were superb. They demonstrated the structure, finesse and lifted ethereal qualities that are so attractive with this variety,' wrote Ray.

What's more, he commended Cloudy Bay's particular pinot progress, citing the '06 release as 'the best yet.'

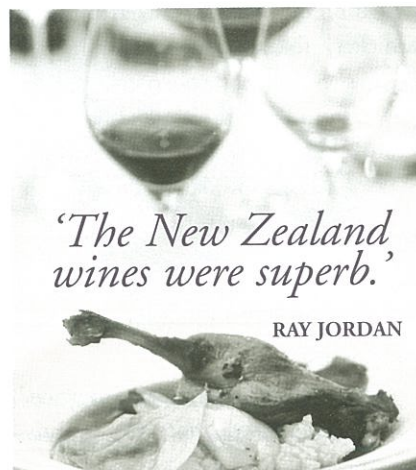
After the tasting, guests settled back over chef Alain Hauswirth's succulent slow-cooked duck leg, with their favourites from the 2005 vintage line-up. No one enjoyed the lunch more than the dedicated pinot-loving Gunn family from Nelson who have attended four of the nine Cloudy Bay Pinot events, keen to support the local players, and celebrate Mrs Gunn's very happy birthday!

*New Zealand Herald* correspondent Jo Burzynska also gave the home team the thumbs up, stating that the New Zealand contingent amply held their own in the impressive pinot hall of fame.

'Gone are the days when in international line-ups New Zealand pinots would stick out like a goblet of Cold Duck at a champagne launch.' And we have New Zealand's talented winemakers to thank for that!



*Shirley Gunn, take four.*



*The classic duck match.*

## Riding High

Some girls lust for Aston Martins, others for a nippy Peugeot 206 convertible – and then there is Senior Leading Hand Cathy Wye who has always wanted a big yellow Gregoire. Her dreams came true this vintage when the Cloudy Bay bean counters allowed her to have a shiny bright spanking new model-152 Gregoire 160-horsepower harvester.

According to Cathy, her new dream machine purrs its way up and down the rows. It has hydraulic pinch adjustment – to change the distance of the beater rods from the driving seat, more fans that reduce leaf and twig litter, and cruise control. All of which adds up to greater TLC for the harvested fruit and less trauma for the vines.

Apart from her harvester prowess, Cathy, once a nurse, speaks fluent French and makes a mean crème brûlée.



*Cathy Wye at the wheel.*

## On The Ball

Award-winning English actor and singer Michael Ball is a self-confessed Cloudy Bay fan, preferring to wind down after performances with his favourite wine *Cloudy Bay Te Koko*, presented to him here by Kiwi fan Carole Reid, at the Shaftesbury Theatre stage door after a recent performance of *Hairspray*.



*Kiwi fan Carole Reid with Michael Ball.*



# Pier Review

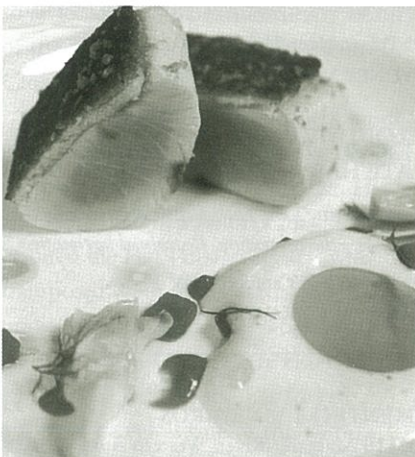


The Pier crew: from left Katrina Kanetani, Grant King and Greg Doyle with Trudi Jenkins.

Sydney's three-hat Pier restaurant was recently the setting for a memorable collaboration with *Vogue Entertaining & Travel* that treated their readers to a unique and intimate wine tasting, cooking class and meal prepared by celebrated seafood chef Greg Doyle and his Pier team.

Editor-in-Chief Trudi Jenkins summed up the occasion. 'I am still getting amazing feedback from people who attended, they loved the 'up close and personal' nature of the masterclass, seeing behind the scenes of a top restaurant...'

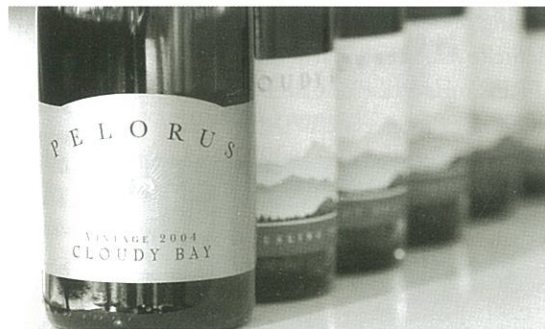
Then guests savoured Greg Doyle's exquisite seafood including carpaccio of John Dory paired with a selection of Cloudy Bay wines in Riedel glasses, presented by winemaker Tim Heath.



Crusted kingfish.

The entire event was also created for Brisbane readers at Alchemy where Pier chef Grant King prepared bread-crusted kingfish with preserved lemon.

MN can't guarantee the same dishes will be on the menu if you choose to dine at either of these exemplary establishments, but Cloudy Bay wines will be available. For reservations: [www.pierrestaurant.com.au](http://www.pierrestaurant.com.au) or [www.alchemyrestaurant.com.au](http://www.alchemyrestaurant.com.au)



Cloudy Bay selection.

## Santa Selects

Every year Santa pops by to choose his favourites from the Cloudy Bay portfolio – a six-pack carefully designed to solve all your Christmas dinner wine matching challenges. Fill the house with Christmas cheer and two bottles of *Pelorus (Vintage 2004 and NV)*, the zingy *Cloudy Bay Sauvignon Blanc 2008*, plus two bottles of *Cloudy Bay Pinot Noir 2006* for the roast duck or char-grilled whole salmon. Then for the pudding, that beguiling little sweetie *Late Harvest Riesling 2004* – all at Santa's you've-been-very-good price of \$227.40.

## Dog Gone!

Long-time readers may recall that *Mentelle Notes* has been known to feature winery dogs, normally as RIP notices. Eventually, the editor decided there had been enough dead dogs.

But never say never, which is why MN chooses to draw your attention to an entertaining new book *Wine Dogs of New Zealand* featuring not only the canine photography of Cloudy Bay chief winemaker, Kevin Judd, but also a fascinating foreword.

'It was Sydney 2003, pouring the releases at Taste New Zealand, a sea of eager wine trade pushing empty glasses in front of us, when out of the crowd pops up this long-haired Aussie with a big grin.

'G'day mate, love your photos, Craig McGill's the name and I'd like you to shoot some pictures for me in NZ.'

Hmmmm, who is this bloke? Should I know him?

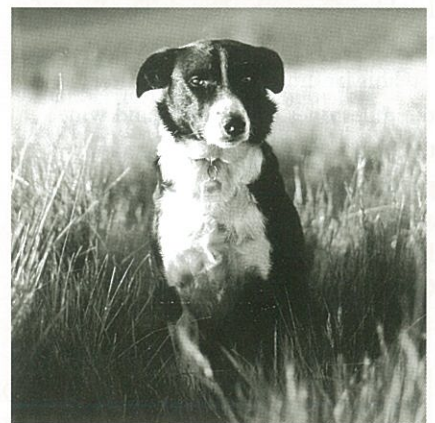
'I don't do much commission work 'cause of the day job. What do you have in mind?'

Perhaps he's the new art director for *Wine Magazine*...

'I want you to photograph dogs for a book I am publishing.' Dogs..!?

'You want me to do what? I'm no dog photographer...'

And the rest is history, 200 pages of bow-wows and a canine cult that now boasts its own website ([www.winedogs.com](http://www.winedogs.com)). Meet Dixie, the Judd family's Border Collie and 168 other hounds in this quirky, ideal Christmas gift. RRP \$40. Also available ex-winery \$45.60 (inc. postage).



Dixie waiting for an obedient sheep.



# Vino Espresso

Shelley Bishop choosing her ambassadorial bottle in Turin.

Ask any Italophile about aperitivos and digestivos and they will reel off a list of appetite stimulants like Cynar, or post-prandials like grappa and amaro. Invariably these tipples are taken standing at the counter of a favourite café, where earlier in the day the traditional order is a mandatory short black or ristretto. It's not that usual to order a glass of chilled Kiwi Sauvignon Blanc – unless you are in Turin.

Rob and Shelley Bishop, from Upper Hutt, discovered their ambassadorial entry bottles of *Cloudy Bay Sauvignon Blanc* and *Chardonnay* at the Enoteca San Quintino in a side street in Torino, where the proud proprietor was reportedly keen to discuss the merits of screwcaps, still regarded with suspicion by many Italian wine lovers. The Bishops also confess to tackling

## Well Hung

The New Zealand Portrait Gallery in Wellington is celebrating the founders and pacemakers of New Zealand's wine industry at the current exhibition *Looking Down the Barrel: The Face of New Zealand Wine*.

This landmark show chronicles the milestones of New Zealand wine through painted and photographic portraits of such influential figures as Romeo Bragato, John Buck, Jane Hunter and Larry McKenna – and Cloudy Bay's founder David Hohnen.

the famous Bottega del Vino in Verona and some serious Barolos in Piedmont before heading home.

You too can be part of the Cloudy Bay export effort. It's easy. Next time you are far from home and spot a bottle of Cloudy Bay – in a bar in Broome, a health club in Havana or a steak house in Texas – buy (or borrow it) and take a photo. Digital images need to be high resolution if you wish to be in the running. Then send the photo to the editor, *Mentelle Notes*. Email entries: [marketing@cloudybay.co.nz](mailto:marketing@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. All entrants receive a CB T-shirt.



Kevin Judd and David Hohnen, 1995.  
Pic: John McDermott. Courtesy: New Zealand Portrait Gallery

Curated by John Saker, the exhibition prominently features Kevin Judd's photo-portraits capturing faces that include Alex Corban, Peter and Joe Babich and John Hancock. Shed 11. Open Daily 10am – 4pm until 10 November. The show moves to the Millennium Gallery in Blenheim from 6 February to 22 March, 2009.

## Latest Drops

### CLOUDY BAY SAUVIGNON BLANC 2008

*'Every long business lunch in the late '80s included at least one bottle of Cloudy Bay; it burst on to the scene as the Marlborough sav blanc that you just had to be seen drinking. And, after all these years, it's still one of the best.'*

Max Allen, WEEKEND AUSTRALIAN

### CLOUDY BAY PINOT GRIS 2007

*'Thoroughly engaging wine with distinct honey and pear aromas with a little citrus rind. The smoky savoury background adds another dimension. The palate is rich and textural with layers of flavour.'*

93 Points, Ray Jordan, WEST AUSTRALIAN

### CLOUDY BAY SAUVIGNON BLANC 2007

*'Still commanding a cult following in Britain two decades after it burst onto the scene Cloudy Bay has always produced a wine that stands slightly aside from the mass of Marlborough sauvignon blancs in its creaminess and in its peach flavours.'*

Robert Joseph, DAILY TELEGRAPH (UK)

### CLOUDY BAY CHARDONNAY 2006

*'Marlborough chardonnay doesn't get much better. Layers of fruit, oak, mineral and nutty lees flavours with impressive weight and richness. Impossible to fault. Excellent value.'*

97 Points, Bob Campbell MW  
GOURMET TRAVELLER WINE

### CLOUDY BAY PINOT NOIR 2006

*'Cloudy Bay makes one of Marlborough's best pinots. The '06 has smoky pinot and dark-earth aromas with savoury notes of forest undergrowth. It's savoury, yet ripe with silky, plummy fruit. The palate is long and supple with good intensity and light firmness at the end.'*

5 Stars, Ralph Kyte-Powell, UNCORKED, THE AGE

*'A superb Marlborough pinot, loaded with fragrant dark cherry and spice aromas, the palate rich and deep with ample tannins that are soft and rounded. Marvellous flavour and balance.'*

95 Points, Huon Hooke  
SYDNEY MORNING HERALD

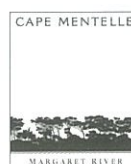
### CLOUDY BAY LATE HARVEST RIESLING 2004

*'A fascinating wine with plenty of interesting flavours, ethereal texture. Restrained lushness.'*

95 Points, Bob Campbell MW  
GOURMET TRAVELLER WINE



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