

Peter's picks



Clifford Bay Marlborough Sauvignon Blanc 2008 ■ RRP \$22.00

Awatere sub-region. Dry sauvignon style, quite strongly flavoured with the dryness and a serious varietal statement. This is no easy-drinking quaffer but a reflection of the variety in its more intellectual mode. Looks really good; best with light or white meat courses and antipasto.

Vintage Wines & Spirits Ltd ■ PHONE 09 480 0789 ■ EMAIL info@vintagewines.co.nz



Sea Level Awatere Sauvignon Blanc 2009 ■ RRP \$16.95

This the wine of a serious – and very experienced – Marlborough winemaker (Sam Smail) under his own label. A potent wine, dry and with the freshness we would expect at this age yet with its own spine and attitude. A beauty, best with or just before food, a new statement perhaps for this variety.

Sea Level Wines ■ PHONE 0274 408 333 ■ EMAIL info@sealevelwines.co.nz



Tolaga Bay Estate Unoaked Chardonnay 2009 ■ RRP \$14.95

Showing really well already; this East Cape vineyard 'first vineyard in the world to see the sun' has produced a little gem bright and early. Balanced, well fruited and alive, a great anytime wine to suit food or the moment. Quite impressive.

Tolaga Bay Wines ■ Roy Johnson ■ PHONE 06 862 6465 ■ EMAIL roythegrape@xtra.co.nz



Tolaga Bay Estate Muscat 2009 ■ RRP \$14.95

Light, fresh wine with a nice grapey tone from muscat grown in a vineyard near East Cape. Lightly sweet and thus low in alcohol (10 per cent) which suits the style perfectly, nicely balanced and very acceptable to most people on the bar but good drinking anytime.

Tolaga Bay Wines ■ Roy Johnson ■ PHONE 06 862 6465 ■ EMAIL roythegrape@xtra.co.nz



Whitehaven Marlborough Pinot Noir 2008 ■ RRP \$29.95

A lovely wine, even at this young stage. Great texture and plenty of fruit showing through well in a balanced style. The completeness of this wine is what is satisfying in the mouth – a terrific pinot statement with life and soul. A credit to both vineyard and winemaking teams to encapsulate both the depth and drinkability in a wine with finesse and class.

Whitehaven Distribution ■ Danny Philpps ■ PHONE 021 738 315 ■ EMAIL whitehaven@paradise.net.nz



Selaks Winemaker's Favourite Methode Traditionelle 2006 ■ RRP \$25.99

New label made from chardonnay and pinot noir. Fresh and light, a satisfying sparkling with balance and poise and with wide appeal as an aperitif or for functions. Pretty nice also on the bar this spring-summer for the after-work crowd who will find it refreshing and tasty.

Constellation New Zealand ■ FreePHONE 0800 662 456 ■ EMAIL enquiries@constellationnz.com



Selaks Winemaker's Favourite Central Otago Pinot Noir 2008 ■ RRP \$25.99

Very good all-round style, balanced and with plenty of drinkability. Almost too good to be true, the edges are rounded, the fruit is tasty, balanced and alive, just bring on the roast. Nothing heavy or too serious and tastes ready for drinking from now on.

Constellation New Zealand ■ FreePHONE 0800 662 456 ■ EMAIL enquiries@constellationnz.com



Kemblefield Vista Merlot – Cabernet Sauvignon 2006 ■ RRP \$16.95

55-40 blend with a little malbec. Quite a tasty Hawke's Bay red, medium bodied with lots of flavours with just a little oak showing. Easy drinking with dinner; an uncomplicated food wine with wide appeal. Very good value. Ready, into 2011.

Kemblefield Estate Winery ■ EMAIL info@kemblefield.co.nz ■ WEBSITE www.kemblefield.co.nz



Peter has been writing about wine since the 1970s and has been a competition judge and wine educator. His book *Wine Label Language* was awarded the Gourmand of Europe prize as 'Best Wine Education Book in the English Language' in 2005. On top of this he has published 25 editions of *A Guide to New Zealand Wine*, growing in size from 56 pages in 1976 to 480 pages in 2007.

For a full list of this month's Peter's Picks, visit our website www.hospitalitymag.co.nz

Craggy Range Otago Station Riesling 2008 ■ RRP \$35.00

Beautifully fresh, with elegance and spine. A superb young wine that tastes bone dry, surely riesling at its best at this stage in development. The river-stone style gives lots to enjoy now, and lots more to open up. Superb wine – especially for the riesling enthusiast yet also the patient. Five years fine drinking ahead at least.

Craggy Range Winery ■ EMAIL info@craggyrange.com ■ WEBSITE www.craggyrange.com

Saveé Sea Marlborough Sauvignon Blanc 2008 ■ RRP \$9.99

Lovely characters with good depth, a delicious Marlborough wine, still very much alive after 18 months and with excellent balance in the fruit. From the Awatere sub-region, a tasty and refreshing wine any time with food or on the bar for the after-workers. Plenty of life ahead.

Paddy's Wines Ltd ■ PHONE 04 586 8303 ■ EMAIL paddys.wines-and-spirits@xtra.co.nz

Rinero Rosso Veneto IGT 2007 ■ RRP \$19.99

A very tasty wine from Veneto in northern Italy, based on merlot with the old ripasso formula which uses last years skins-lees to add complexity and depth. Works very well here; alive, spicy and very flavoursome with mild tannin. Nicely ready but plenty of time.

Paddy's Wines Ltd ■ PHONE 04 586 8303 ■ EMAIL paddys.wines-and-spirits@xtra.co.nz

Valli Waitaki Pinot Noir 2008 ■ RRP \$55.00

Central Otago-based winemaker Grant Taylor moves off-territory to the Waitaki Valley for this one. It's a beauty, youthful yet already gutsy with its lovely fruit tones which will smooth out and open up with a few more months. A wine with charm, not to be rushed.

Valli Vineyards ■ PHONE 021 554 837 ■ EMAIL granttaylor@valliwine.com

Kemp Rare Wines ■ PHONE 09 529 0935 ■ www.kemprarewines.co.nz

Stone Paddock Central Otago Pinot Noir 2007 ■ RRP \$25.00

Well fruited with lots of plums and cherry tones as well as strawberry. Carries some light tannin for the long haul. A wine doing very well, suited to a wide range of foods and continuing to open up with time.

Paritua Vineyards ■ James Kennish ■ PHONE 021 288 0885 ■ EMAIL james@paritua.com

Waitaki Braids Waitaki Valley Pinot Noir 2008 ■ RRP \$60.00

"Tiny berries" Michelle Richardson tells us, leading to finesse and elegance. Indeed it has and with it some concentration, a unique mix of gutsy fruit characters with some dignity and class. Very interesting wine as part of a new region, a young wine and the experience of this winemaker. Will be much appreciated for several years.

Waitaki Braids ■ WEBSITE www.waitakibraids.co.nz

Day Break Gisborne Sauvignon Blanc 2009 ■ RRP \$15.95

Lovely fresh style deliberately without the raciness of Marlborough. True to variety and quite an exciting concept, a new dimension for this variety, revealed here by Nick Nobilo at Vinoptima who knows intimately the sauvignon styles of New Zealand. Here's a variation on a theme that cannot be ignored.

Winespecific Ltd ■ PHONE 09 412 7849

