

New Zealand 2011

STONE, VINE & SUN

WINE MERCHANTS

The wines in our New Zealand range are very popular throughout the year, and significantly outsell those we list from Australia. However, the crisply refreshing whites and the softly fruited, medium bodied reds make ideal spring and summer drinking so we do like to get this offer to you before the Easter holidays. Despite increasing competition from Chile, and exciting recent vintages in France's Loire and Burgundy regions, New Zealand continues to set the pace. In addition to many old favourites, this year we introduce a Hawkes Bay Merlot from Mud House, and return to the Sauvignon Blanc from the ultra environmentally friendly Yealands Estate.

Note: all wines in this list are bottled under screw-cap.

Gordon Coates
March 2011

Mixed Cases All include two bottles of each of the six wines listed, at a discount of at least 5%

Kiwi Sauvignons

£121.00 Code NZ111

2010 Mirror Lake, Marlborough
2010 Yealands, Marlborough
2010 Mud House, Marlborough
2009 Waipara Springs, Waipara
2009 Mud House, Swan, Marlborough
2010 Isabel Estate, Marlborough

Island Terroirs (three whites and three reds)

£124.00 Code NZ211

2010 Yealands, Sauvignon Blanc, Marlborough
2009 Mud House, Pinot Gris, South Island
2008 Mud House, Chardonnay, Hawkes Bay
2009 Mud House, Merlot, Hawkes Bay
2008 Opawa, Pinot Noir, Marlborough
2009 Waipara Springs, Premo Pinot Noir, Waipara

Kiwi Pinot Noirs

£180.00 Code NZ311

2008 Opawa, Pinot Noir, Marlborough
2009 Mud House, Pinot Noir, Central Otago
2009 Delta, Pinot Noir, Marlborough
2009 Waipara Springs, Premo Pinot Noir, Waipara
2009 Mud House, Swan Pinot Noir, Central Otago
2009 Felton Road, Bannockburn Pinot Noir, Central Otago

Kiwi Classics (one sparkling, two whites and three reds)

£200.00 Code NZ411

NV Hunters Miru Miru, Marlborough
2010 Isabel Estate, Sauvignon Blanc, Marlborough
2008 Felton Road, Chardonnay, Central Otago
2009 Delta, Pinot Noir, Marlborough
2009 Felton Road, Pinot Noir, Central Otago
2005 Esk Valley, Reserve Merlot/Malbec/Cabernet Sauvignon, Hawkes Bay

Sauvignon Blanc

Kiwi Sauvignon continues to develop a wide range of styles, probably broader than, say, Sauvignon Blanc from the Loire. Whilst we do not offer one of the oaked, expensive and exotic examples nor a softly ripe wine from warmer Hawkes Bay, we list the classic Marlborough style, with bright gooseberry and grapefruit leaping out of the glass, more austere and steely wines from the sub-regions of Awatere or Wairau, and a brightly tropical wine from up-and-coming Waipara in the South Island.

The Marlborough area as a whole, with its free draining stony soils, still dominates the Kiwi scene: about 90% of all the Sauvignon in the country is grown there. Long hours of sunshine, dryish summers, high luminosity, and warm days refreshed by cold nights, give high quality grapes with great ripeness but also fine aromatics.

2010 Mirror Lake, Sauvignon Blanc, Marlborough, 13°

Bottle £7.75 Case £88.35 Code MIR110

Mirror Lake Sauvignon Blanc, a wine cleverly sourced and blended from wine from some excellent estates (no names allowed!), has become one of our most popular white wines. The 2010 vintage continues to offer great value.

Bright and clear. Scent of ripe citrus, and that citrusy zip is to the fore on the palate, with lime and grassy notes. Refreshing. Now-2012

2010 Yealands, Sauvignon Blanc, Marlborough, 13.5°

Bottle £9.75 Case £111.15 Code YEA110

Peter Yealands has planted vines, reshaping the harsh landscape in the process, in the cool Awatere Valley, and built a winery designed to maximise sustainability. All aspects of production

are considered in order to minimise environmental impact; from sheep grazing between the vines, to motion sensors controlling lighting in the winery. We return to the Estate Sauvignon Blanc, sourced from the Seaview Vineyard.

Very pale and clear. Bright, open nose, with green hints. An attractive example of that dry, mineral style one associates with Wairau and Awatere, with restrained green citrus, nettle and elderberry fruit. Now-2012



2010 Mud House, Sauvignon Blanc, Marlborough, 13°

Bottle £10.25 Case £116.85 Code MUD110

Named after a mud block house which was built in the original vineyard, the Mudhouse Wine Company, founded by former Essex farmer John Joslin, produced its first wines in 1996. Current winemaker, Nadine Worley, is Australian born but loves cool climate winemaking - especially Sauvignon Blanc. The Estate Sauvignon is just so consistently reliable that it really is the benchmark here. The fruit for this wine was sourced from the Mud House Vineyard in the upper Wairau Valley, and from selected growers in the Awatere, Ure, and Wairau valleys.

Enticing aromas of green pea and ripe citrus. The palate has real zip and intensity, with gooseberry, lime and elderflower. Attractively balanced, and long. Delectable. Now-2012

2009 Waipara Springs, Sauvignon Blanc, Waipara, 13°

Bottle £10.50 Case £119.70 Code WAI109

The vines at Waipara Springs were among the first to be planted in the 1980s in the Waipara district near Canterbury on the South Island. Here they make a deliciously open Sauvignon, vibrant with ripe grapefruit, from calcareous soils.

Really lively character: interestingly tropical aromas, offering even a hint of pineapple, followed by an intensely grapefruity mouthful. Bright, fruity but truly dry, so good for drinking with grilled fish or salad. Drink this year.

2009 Mud House, Swan Sauvignon Blanc, Marlborough, 13°

Bottle £12.75 Case £145.35 Code MUD509

Sourced from two individual blocks within Mud House's upper Wairau Valley Vineyard. The Woolshed Block gives the wine its pungency, while the Hill Block adds depth and complexity. This wine is firmly at the tropical fruit end of the New Zealand Sauvignon flavour spectrum.

Broad, almost musky scent, with notes of ripe guava, asparagus and basil. Pungent passion fruit flavours, cut with zesty grapefruit acidity. So intense, and with considerable concentration and weight. Now-2012

2010 Isabel Estate, Sauvignon Blanc, Marlborough, 13.5°

Bottle £12.95 Case £147.63 Code ISA510

Isabel was established in 1982 by Mike and Robyn Tillier in the Wairau Valley near the Omaka river. Prior to 1994 the fruit was sold to several of Marlborough's leading wineries. We always list Isabel as we believe their Sauvignon Blanc offers such interest and refinement - it really is a sort of Kiwi Pouilly-Fumé. The team at Isabel believe the 2010 to be their best so far.

There are few Kiwi Sauvignons that match the complexity of Isabel. Notes of grass and lemon lead on to stonefruits and tropical hints. Silky textured, with fine minerality. Elegant and refined. Now-2013

Pinot Noir

Although winemaking techniques for Pinot in New Zealand are very much Burgundian - usually a cold soak, fermentation in open fermenters, *pigéage* (punching down the cap), and maturation in French barrels - the results usually show the seductive ripeness and fleshiness of New World fruit, especially the Pinots coming out of Central Otago.

As with the Sauvignon Blancs, styles can be very diverse, so read our tasting notes carefully. Marlborough continues as a source of cool-climate Pinots, and we really like that lighter style, with paler hue and fresher fruit: but many would argue Pinot leadership has moved south to Central Otago, where the vines enjoy a more continental climate, more akin to Burgundy. Latest, and highly promising, newcomer is Waipara, near Canterbury, with some limestone soils.

2008 Opawa, Pinot Noir, Marlborough, 14°

Bottle £9.25 Case £105.45 Code OPA108

Opawa is the second label of the prestigious Nautilus estate, based in Marlborough, with some 24 hectares of Pinot Noir from French clones. We really liked this example as we felt it wasn't just a jammy quaffer, but a wine which showed the variety's true, food-friendly qualities.

Pale garnet. Aromas of lightly cooked berries. Bright and generous red fruit, medium bodied, smooth on the palate and nicely creamy. Pure, but with just a touch of Pinot's savoriness and nutmeg spice. Drink this year.

2009 Mud House, Pinot Noir, Central Otago, 13.5°

Bottle £11.95 Case £136.23 Code MUD609

The team at Mud House feel that, while Marlborough is ideal for Sauvignon Blanc, the best potential for Pinot Noir is in Central Otago. Hence, this year's estate Pinot Noir is sourced from their

Bendigo Vinyard. The grapes were destemmed on arrival at the winery, and following fermentation the wine was matured part in tank and part in French oak barrels.

Bright raspberry hue. Scents of ripe, mildly jammy fruit and toast. Rich raspberry coulis, with fine, balancing acid. Stylish and versatile. Now-2013



2009 Delta, Pinot Noir, Marlborough, 13°

Bottle £14.25 Case £162.45 Code DEL609

Delta, named after the triangular shape of some of the vineyards, is largely a Pinot Noir project. Here the Pinot is Burgundian in style, comparable to a Savigny, Pernand-Vergelesses or Saint-Aubin from a warm vintage. Only a third goes into barrel, so this wine relies on the quality of the fruit.

Bright pale ruby. Very pure raspberry and cherry fruit, with just a suggestion of oak. Attractively textured, with creamy substance in the mid-palate. This elegant wine would be perfect for simply cooked chicken. Now-2013

2009 Waipara Springs, Premo Pinot Noir, Waipara, 14°

Bottle £15.75 Case £179.55 Code WAI609

This is the fourth vintage we have offered of the Premo Pinot from Waipara, from vines relatively old by New Zealand standards, grown on classic clay-limestone soils. Fermentation, as in France, in small, open-top vessels, followed by four weeks on the skins and then fifteen months in French oak barriques (30% new) has delivered a dense and fleshy Pinot which will also keep well.

Winner of a Gold Medal at the 2010 New Zealand International Wine Show.

Such a dense, richly fruited and toasty nose. This is full bodied for a Pinot, with silky redcurrant and cassis given added depth by developing forest floor notes. Despite this richness the finish is balanced and long. Now-2015

2009 Mud House, Swan Pinot Noir, Central Otago, 14°

Bottle £16.75 Case £190.95 Code MUD809

A single vineyard wine; this is the top selection from Mud House's Bendigo vineyard.

Fermentation proceeds along the same lines as the Estate Pinot Noir, and following this the Swan goes into 100% French oak barrels, 25% new. This would convert anyone to the joys of Kiwi Pinot.

Deep ruby. Brambly, spicy perfume. Rich dark cherry fruit, with mocha notes; so silky. Seamlessly integrated structure, with a lick of toasty oak apparent on a long finish. Now-2015

2009 Felton Road, Bannockburn Pinot Noir, Central Otago, 14°

Bottle £26.95 Case £307.23 Code FET609

Expatriate Englishman Nigel Greening is convinced that growing vines biodynamically, along with minimal intervention winemaking allows each of the wines produced here to best reflect their origins.

This year, for the first time we are able to list all five Pinots, and they all taste remarkably different!

Mid ruby. Pungent scent of ripe berries. Already accessible, in spite of its youth, with its silky heart of soft red fruits. Delightful. Now-2016

Note: the following four wines are available in very small quantities, and ONLY 6 bottles of each wine per customer.

2009 Felton Road, Calvert Pinot Noir, Central Otago, 14.5°

Bottle £32.50 Code FET809

The Calvert Vineyard is just 1km east of the main Elms Vineyard, on deep silt loam soil. From youngish vines (planted 1999 and 2001) this nevertheless shows great depth of flavour.

Big, open spicy aromas. This is the most precocious of the range. Juicy ripe cherry core, with toasty depth and fine balancing acidity. Already so attractive. Now-2018



2009 Felton Road, Cornish Point, Central Otago, 14.5°

Bottle £32.50 Code FET709

Cornish Point is a vineyard almost surrounded by water, on loess soils over gravel. Nigel refers to the “exoticism” of the Cornish Point Pinot, and it does often evince a Vosne-Romanée-like spice.

On the nose the spice has a more smokey element. Dense bramble fruit seasoned with cinnamon and nutmeg. Firmly structured, this needs time. 2012-2019

2009 Felton Road, Block 3 Pinot Noir, Central Otago, 14°

Bottle £39.50 Code FET909

Block 3 of the Elms Vineyard is entirely comprised of “Waenga” soils, sandy loam over schist and tertiary sediments.

Such a piercing and pure nose of redcurrant, along with violet hints. Reflecting this on the palate; intensely red-fruited and very silky. Powerful and very long. 2012-2019

2009 Felton Road, Block 5 Pinot Noir, Central Otago, 14°

Bottle £40.00 Code FET509

Immediately east of Block 3, with a higher clay content, the issue of block 5 tends to favour power over finesse.

Deepest of all in hue, with brooding savoury aromas. In the mouth this is so richly textured and brimming with summer pudding fruits. Poised, complete and lingering. 2012-2019

Sparkling Wine

Hunter's Miru Miru, Marlborough, 12.5°

Bottle £15.50 Case £176.70 Code HUN1NV

Jane Hunter, Australian by birth and viticulturalist by training, is a great Marlborough pioneer, as she first started making wine there in 1983. Overcoming the tragically early death of her husband in a car accident, she has taken Hunter's from strength to strength. Miru Miru (Maori for bubbles) is based on all three main Champagne varieties: Chardonnay, Pinot Noir and Pinot Meunier.

Fine mousse. Rich aromas of apples and nougat, and that creaminess carries on to the palate. Lively, fresh pear and hazelnut flavours. Elegant and persistent. Now-2013

Chardonnay

2008 Mud House, Chardonnay, Hawkes Bay, 13°

Bottle £10.25 Case £116.85 Code MUD308

Mud House source this excellent unwooded Chardonnay from the warmer Hawkes Bay region. Four months on the lees gives real weight and character. The 2009 South Island Chardonnay will follow.

Mid yellow. Open, appealing, drink-me nose, lemony but also mildly nutty. Mid-weight. Ripe melony juice, correctly fresh, and with some nice leesy substance. Drink this year.

2008 Felton Road, Chardonnay, Central Otago, 14°

Bottle £18.95 Case £216.03 Code FET108

Grown on schist gravels, the Chardonnay at Felton Road is classy and Burgundian in style. Without the phenolics and oiliness which mar so many Kiwi Chardonnays, this could stand proudly on the world stage.

Pale gold. Smoothly rich and buttery, this is drinking very well (only 12% new oak in this vintage), with rounded melon fruit cut by a chalky backbone. Attractively full finish. Now-2014

2009 Felton Road, Bannockburn Chardonnay, Central Otago, 14.5°

Bottle £20.95 Case £238.83 Code FET109

The Estate Chardonnay, labelled Bannockburn in this vintage, is sourced from several blocks in the Elms vineyard. If the 2008 is more Meursault, then this is Puligny.

Refined scents of spring flowers and hazelnuts. Zesty lemon and lime flavours vie with taut structure, hinting at further development to come. Racy and persistent. Now-2015



Aromatic Whites

2008 Waipara Springs, Riesling, Waipara, 10°

Bottle £9.95 Case £113.43 Code WAI408

Waipara Springs announce on their website that for this Riesling they are “aiming for an elegant wine exhibiting fruit concentration and vibrant acidity balanced with natural sugars and low alcohol”, i.e. a Riesling in the traditional Mosel style. They have certainly succeeded: this is so appealing, off-dry (25 grams of residual sugar) yet with a refreshing zippiness from a spritz of natural carbon dioxide.

Cocktail-like gush of Key lime, mandarin and sugar syrup, balanced perfectly by sprightly, almost fizzy, acidity. Such a mouthwatering aperitif now and for summer. A bottle would vanish very fast indeed - and so it can, with only 10° of alcohol! Now-2013



2009 Mud House, Pinot Gris, South Island, 13.5°

Bottle £10.25 Case £116.85 Code MUD409

A South Island blend with the fruit sourced from three distinct regions: 50% Marlborough, 35% Waipara and 15% Nelson. The gravelly soils in Waipara offer minerality, while the heavier soil sites in Marlborough provide stone fruit characters and that rich texture. With six grams of residual sugar this isn't bone dry, and it makes a lovely aperitif: it will really come into its own when the weather warms up.

Neutral, Italianate scent, with just a suggestion of sandalwood. First impression on the palate is of attractive weight and waxy texture, enlivened by stone fruit - nectarine and white peach. Very seductive. Now-2012

2010 Hunter's Gewurztraminer, Marlborough, 14°

Bottle £14.25 Case £162.45 Code HUN510

All too often Alsace varieties in New Zealand are dilute and characterless. This, by contrast, is just delightful, with textbook varietal character.

100% Wairau Valley fruit. Such an inviting scent of rose petals. A richly textured heart of lychee and Turkish delight, and about 12 grams of residual sugar. Very well balanced and finishes clean and dry. Now-2013

2010 Felton Road, Dry Riesling, Central Otago, 12.5°

Bottle £16.95 Case £193.23 Code FET210

The fruit for Nigel Greening's Dry Riesling is sourced from both Calvert and Elms vineyards. Whole bunch pressed and then allowed a long slow fermentation with natural yeasts, resulting in a wonderfully expressive Riesling.

Pale, almost water white. Very open and inviting floral scent. Lemon and lime fruit, balanced with fine acidity. Youthful, zesty and persistent. Now-2016

2010 Felton Road, Bannockburn Riesling, Central Otago, 9°

Bottle £16.95 Case £193.23 Code FET410

The estate Riesling, now labelled Bannockburn, at Felton Road comes in a lowish alcohol, Germanic style, with stone fruit and grapefruit melded with sweetness and zip.

Although this has 56 grams of residual sugar, you are barely aware of it, such is the balance of racy acidity. Very much in the Mosel style. Both opulent and taut, a lovely sherberty example. Now-2017



Other Reds

2009 Mud House, Merlot, Hawkes Bay, 14°

Bottle £10.25 Case £116.85 Code MUD709

Fruit for this wine is sourced from the Gimblett Gravels and Ngatarawa sub-regions of Hawkes Bay. The Merlot is rounded with small additions of Malbec and Cabernet Franc.

Mid ruby colour. This has soft brambly fruit, whilst the subtle oakling gives creamy toffee nuances. Assertive, ripe tannins give an almost Italianate structure. Now-2014

2006 Aurora, Bendigo Syrah, Central Otago 14°

Was £15.95 Now £11.95 Case £143.40 Code AUR106

Aurora is a boutique vineyard and winery in Bendigo, Central Otago. Whilst most of the vineyard is given over to Pinot, Syrah was also planted in the warmest terrace slopes in this corner of the Cromwell basin.

Whilst one does not (yet) associate New Zealand with Syrah, the quality of this cool-climate example is pretty astonishing.

Deep-hued and opaque. Scent of black cherries with mocha. Densely textured, blackcurranty in style, this is really well-crafted Syrah. Rounded, well-textured and harmonious. Drink this year. Limited availability.

2005 Esk Valley, Reserve Merlot/Malbec/ Cabernet Sauvignon, Hawkes Bay, 14°

Bottle £16.95 Case £193.23 Code ESK305

The Kiwis began lauding the virtues of the Gimblett Gravels a few years ago, making allusions (if not comparisons) to the more famed gravels in that rather important corner of France near Bordeaux. Here is a well-known Gimblett Gravels wine, from the Cornerstone and Ngakirikiri Vineyards, and of the splendid 2005 vintage in Hawkes Bay - a bit cheaper than top 2005s from Bordeaux!

Deep hue: vigorous purple. Aromas of cassis and vanilla. Such generous fruit, a gush of mulberries, blackcurrants and damsons. With oak, fruit and tannin all so well-integrated, this is consciously Bordeaux styled, very smooth and classy. Now-2014



For orders and all enquiries, please contact:

Simon Taylor: simon@stonevine.co.uk Gordon Coates: gordon@stonevine.co.uk

Telephone: 01962 712351 Fax: 01962 717545

Email: sales@stonevine.co.uk Website: www.stonevine.co.uk

No. 13 Humphrey Farms, Hazeley Road,
Twyford, Winchester, SO21 1QA

Opening times:

Weekdays: 9.00am-6.00pm Saturdays: 9.30am-4.00pm

Terms and Conditions

We offer a 5% discount for unmixed cases (12 bottles) except where indicated.

We offer a no quibble guarantee. If you're unhappy with any aspect of your wine we'll provide a refund or a replacement without fuss, though we reserve the right to make a small charge to cover collection and delivery.

Delivery Charges* to one address are as follows:

1-5 bottles	£8.50
6-11 bottles	£6.95
1 case of 12 bottles	£5.50
13-24 bottles	£8.50
More than 25 bottles	£10.00

Please note: free delivery for orders of £250.00 or more (to one address), or over £75 in the Winchester area.

(*Delivery prices vary for delivery to the Highlands, Islands and Northern Ireland - please ask us for a quote).

Wines are dispatched (subject to availability) within two working days of receipt of your order and should be delivered within 48 hours. We will not take payment from credit or debit cards until your goods are dispatched to you.

STONE, VINE & SUN

WINE MERCHANTS