



Wines of New Zealand

Sauvignon Blanc

With its free draining stony soils, long hours of sunshine, dryish summers, high luminosity, and warm days refreshed by cold nights, the Marlborough area still dominates the Kiwi scene: about 90% of all the Sauvignon in the country is grown there. However even within Marlborough Sauvignon comes in a wide range of styles, probably broader than, say, Sauvignon Blanc from the Loire. One can find a spectrum from the steely to the tropical, from almost spritzily bright to silky and smooth.

2012 Mirror Lake, Sauvignon Blanc, Marlborough, 12.5°

Bottle £8.50 Case £96.90 Code MIR112

Mirror Lake, a wine cleverly sourced and blended from wine from some excellent estates (no names allowed), has become one of our most popular white wines.

Bright and clear lemon with a green hint. Appealing scents of ripe citrus and mildly tropical fruits. Clean and bright entry, with elderflower and candy notes. Surprisingly structured finish. Now-2014

2012 Bascand Estate, Sauvignon Blanc, Marlborough, 13°

Bottle £9.50 Case £108.30 Code BAC112

The estate was founded in 1998 by descendants of Charles Stephen Bascand on land that he bought in the 1800s after captaining the steamer "SS Waipara", hence the picture on the label. Fruit from the Marlborough vineyard holdings is shipped to the North Canterbury winery.

Open and quite broad aromas of pineapple and cream with a nettley note. This is a ripe and generous wine with zesty citrus flavours and a clean dry, irony finish. Now-2014

2011 Mud House, Sauvignon Blanc, Marlborough, 13°

Bottle £10.50 Case £119.70 Code MUD111

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.

We love this wine as it always offers the bright fruit of a New Zealand Sauvignon without going over the top: there's a poise and balance so it's equally as good with food as on its own. Enticing aromas of green pea and ripe citrus. The palate has real zip and intensity, offering ripe gooseberry and lime. A classic. Drink this year

2012 Waipara Springs, Sauvignon Blanc, Waipara, 13°

Bottle £10.95 Case £124.83 Code WAI112

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. The founding Moore and Grant families continue to be closely involved with the estate. 10% of the Sauvignon was barrel fermented for weight and complexity.

Really lively character: interestingly tropical aromas, and perhaps a hint of ripe pear, followed by an intensely citrus and gooseberry mouthful. Taut, zesty, and truly dry, so ideal for drinking with grilled fish or salad. Now-2014

2011 Mud House, The Woolshed Vineyard Sauvignon Blanc, Marlborough, 13.5°

Bottle £12.95 Case £147.63 Code MUD211

Sourced from the Woolshed block of Mud House's Marlborough vineyards in the upper Wairau Valley. The sheltered hillside site and clay soils shape this wine's style.

Tropical scent: passion fruit, ripe citrus, mineral backing. Intense yet understated exotic fruits, and still elegantly focused and fresh. This finishes bright and long. Now-2014

2012 Isabel Estate, Sauvignon Blanc, Marlborough, 13.5°

Bottle £14.95 Case £170.43 Code ISA512

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, and as such always shows better after a year or more in bottle.

There are few Kiwi Sauvignons that match the finesse of Isabel. Notes of gooseberry, grass and fresh pine lead on to a palate of stone fruits. Silky textured, and offering a cool mineral finish, this is elegant and refined. Now-2015

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Chardonnay

We have long been wary of Kiwi Chardonnay: so many were (and some continue to be) clumsy, showing oily phenolics from too much skin contact and ill-judged use of oak. However, this contrasting pair, both from South Island, are really to be recommended.

2009 Mud House, Chardonnay, South Island, 13°

Bottle £10.50 Case £119.70 Code MUD309

Mud House source this excellent and fresh unwooded Chardonnay using halves of fruit from Waipara and Marlborough. A few months on the lees gives real weight and character.

Bright pale lemon. Open, appealing, nose, both lightly creamy and mildly chalky. Mid-weight. Creamy, ripe melon fruit, with some nice leesy substance, but also fresh and lively. Drink This year

2010 Felton Road, Bannockburn Chardonnay, Central Otago, 14°

Bottle £21.95 Case £250.23 Code FET110

Grown on schist gravels, the Chardonnay at Felton Road is classy and Burgundian in style, and, we think, improving with every vintage.

Pale gold. Creamily scented. This shows a really pleasing contrast of really ripe melon and citrus with vivacious cut and a characteristic, almost chalky, backbone. This is already poised and fine but will improve in the bottle. Attractively full finish. Now-2015

Sparkling Wine

Hunter's, Miru Miru, Marlborough, 12.5°

Bottle £15.75 Case £179.55 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-2014



Aromatic Whites

Whites from aromatic varieties other than Sauvignon are now showing real promise; we have added the Pinot Gris from Opawa this year. With increasing expertise and vine age (as one finds at Felton Road) the results are excellent.

2011 Opawa, Pinot Gris, Marlborough, 13°

Bottle £8.95 Case £102.03 Code OPA611

Opawa is the second label of the prestigious Nautilus estate, based in Marlborough. The 25 hectares of stony silt loam soils are in a warm, free draining site which reliably ripens fruit early in the season.

Bright pale lemon hue. Varietal nose of gingerbread with a chalky note. Just off dry, with attractive weight and texture, subtle stone fruit and oatmeal on the palate. Long finish. Now-2014

2011 Mud House, Pinot Gris, South Island, 14°

Bottle £10.50 Case £119.70 Code MUD411

A South Island blend with the fruit sourced from three distinct regions: Marlborough, Waipara and Nelson. The gravelly soils in Waipara offer minerality, while the heavier soil sites in Marlborough provide stone fruit characters and that rich texture. With a few grams of residual sugar it isn't bone dry, but it's still refreshing, and makes a lovely aperitif.

Quite neutral, mealy scent. First impression on the palate is of attractive weight and fat, with ripe spiced fruit enlivened by fine, almost Italianate acid. The finish is attractively dry. Now-2014

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. Drink this year

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

2011 Felton Road, Dry Riesling, Central Otago, 12.5°

Bottle £17.50 Case £199.50 Code FET211

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

Pale, almost water white. Such a pure and inviting scent. Exotic pineapple fruit, balanced with fine acidity. Youthful, zesty and persistent. Now-2017

Pinot Noir

Central Otago continues to be the *en vogue* source of New World Pinot Noir. However, care is needed in selection as there are plenty of ambitious “Boutique” producers there pumping out highly priced, trophy-seeking Pinots of minimal charm and authenticity.

We seek wines that display Pinot’s characteristic fragrance and elegance. So, in addition to Central Otago, we recommend wines from Marlborough, Waipara and Martinborough. With vines planted over 30 years ago Martinborough has a well established reputation for exciting Pinot Noir, and the “Godfather of Pinot Noir” Larry McKenna’s Escarpment wines are new to our list.

Any qualifications about Central Otago Pinot do not apply to Felton Road. Global demand is driving prices up for these wonderful wines but we continue to ask for as much as we are offered. Expatriate Englishman Nigel Greening is convinced that growing vines biodynamically (all certified), allows each of the wines produced here to best reflect their origins. Winemaking philosophy is for minimal intervention: gravity flow into open-top fermenters, leaving about 20% of the grapes in whole bunch clusters; fermentation using natural yeasts; and, after ageing in only French oak, bottling without fining or filtration.

2011 Opawa, Pinot Noir, Marlborough, 13.5°

Bottle £10.75 Case £122.55 Code OPA111

With some 24 hectares of Pinot Noir from French clones, every vintage here seems to improve. This latest, under a new smart black label, is not just a jammy quaffer, but shows the variety’s true perfume and delicacy.

Red berry aromas, and a really appealing, fleshy palate of strawberries with gentle spice accents. Attractive weight too. Now-2015

2011 Escarpment, The Edge Pinot Noir, Martinborough, 13.5°

Bottle £11.95 Case £136.23 Code ESC111

In 1998, after building a huge reputation at both Delegats and Martinborough Vineyards, Larry McKenna established Escarpment on 24 hectares of alluvial soils alongside the Huangarua River in the south eastern tip of North Island. The Edge is an unoaked wine to be drunk young.

A generous mouthful of red cherry and raspberry fruit, backed by chocolate and tobacco. Made so moreish by the lively structure. Now-2016

2010 Mud House, Pinot Noir, Central Otago, 13.5°

Bottle £12.50 Case £142.50 Code MUD610

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, the estate Pinot Noir is now sourced from their Bendigo Vineyard. The grapes were destemmed on arrival at the winery, and following fermentation the wine was matured part in barrels of French oak (both new and used), and part in stainless steel tank.

This counterpoints lush and very ripe cherry and raspberry with a lick of toasty, mocha oak. Not subtle, but open and exuberant. Now-2014

2010 Waipara Springs, Premo Pinot Noir, Waipara, 14°

Bottle £15.95 Case £181.83 Code WAI610

This is the fifth vintage we have offered of the Premo Pinot from Waipara, from vines relatively old by New Zealand standards, grown on classic clay-limestone soils. The fruit was destemmed and fermented with natural yeasts in small, open-top vessels, followed by four weeks on the skins and then fifteen months in French oak barriques (20% new) has delivered a dense and fleshy Pinot which will also keep well.

Such a generous, richly fruited nose. This is full bodied for a Pinot, with velvety redcurrant and cassis given added depth by a tobacco back note. Finishes well, with more to come. Now-2016

2010 Escarpment, Kiwa Pinot Noir, Martinborough, 13.5°

Bottle £23.50 Case £267.90 Code ESC310

Of Escarpment’s four single site Pinot Noirs, the Kiwa particularly impressed at a recent tasting. Sourced from 29 year old vines of several UCD clones in the Cleland Vineyard, this was fermented in open topped wooden vats with twice daily punching down of the cap of skins, and after pressing was matured for 12 months in French oak barriques, 30% new.

Deliciously expansive Pinot nose. Rich, generous and yet finely poised; this builds in a rather Burgundian fashion to an intense, well honed finish. Now-2018

2011 Felton Road, Bannockburn Pinot Noir, Central Otago, 14°

Bottle £29.95 Case £341.43 Code FET611

Sourced from each of the three main blocks on the estate, and given eleven months in oak.

Mid ruby. That wonderful fragrance of red berry compote. Presently quite grippy in the mouth, but with well defined raspberry and red currant fruit, leading to a lingering finish. Now-2018

2010 Felton Road, Calvert Pinot Noir, Central Otago, 14.5°

Bottle £34.95 Case £398.43 Code FET810

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. It’s usually the most precocious of the single vineyard wines.

Big, open spicy and high-toned aromatics. That same vivid fruit appears on the palate, along with splendid flesh, toasty depths and fine balancing acidity. Already so attractive. Now-2018

2011 Felton Road, Calvert Pinot Noir, Central Otago, 14.0°

Bottle £35.95 Case £409.83 Code FET811

Classy, open pure fleshy red fruit, with a fine acid cut. A kiss of spicy oak adds depth and interest. 2014-2019

2010 Felton Road, Cornish Point Pinot Noir, Central Otago, 14.5°

Bottle £34.95 Case £398.43 Code FET710

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.

So richly aromatic. Dense briary fruit is seasoned with mocha, cinnamon and nutmeg. Whilst already approachable, this is still on an upward trajectory. Now-2018

2011 Felton Road, Cornish Point Pinot Noir, Central Otago, 14.5°

Bottle £35.95 Case £409.83 Code FET711

The exuberant nose leaps from the glass. More backward on the palate than Calvert, with intensely seductive youthful fruit, really taut structure and a subtle mineral thread. 2014-2019

2011 Felton Road, Block 3 Pinot Noir, Central Otago, 14°

Bottle £45.50 Code FET911 6 bottles only per customer

Block 3 of the Elms Vineyard is entirely comprised of "Waenga" soils, sandy loam with calcareous seams.

A broad creamy nose, hints of peach blossom. Such silky, ripe red and black fruit with savoury depth; so complete and well structured. Builds to an impressive finish - a keeper. 2014-2020

Other Reds

2009 Mud House, Merlot, Hawkes Bay, 14°

Bottle £10.50 Case £119.70 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. Ripe, fresh scent. This shows supple berried fruit, well-integrated oak giving the merest creamy toffee nuances, fine acidity and an attractively perfumed mid palate. Drink this year

2010 Crossroads, Syrah, Hawkes Bay, 13.5°

Bottle £14.25 Case £162.45 Code CRP610

Whereas a decade ago all the focus in Hawkes Bay was on Bordeaux varieties, there's now an acknowledgement that Syrah can achieve heights there too. This example comes from a vineyard in the midst of the famed Gimblett Gravels.

Soft ruby. Pleasing scent of berries - consistent with a berried, lively palate, both juicy and fleshy. Very much in a northern Rhône rather than Australian mode, a really poised and supple example. Now-2014

Mixed Cases

South Island Sauvignons

Code NZ113 £124.50

Two bottles each of six whites, at a discount of 7.5%

2012 Mirror Lake
2012 Bascand Estate
2011 Mud House
2012 Waipara Springs
2011 Mud House, Woolshed Vineyard
2012 Isabel

Island Whites

Code NZ213 £134.00

Two bottles each of six whites, at a discount of 7.5%

2011 Mud House, Sauvignon Blanc, Marlborough
2012 Waipara Springs, Sauvignon Blanc, Waipara
2009 Mud House Chardonnay, South Island
2011 Opawa, Pinot Gris, Marlborough
2010 Hunter's Gewurztraminer, Marlborough
2011 Felton Road, Dry Riesling, Central Otago

Kiwi Pinot Noirs

Code NZ313 £141.75

Three bottles each of four reds, at a discount of 7.5%

2011 Opawa, Pinot Noir, Marlborough
2011 Escarpment, The Edge Pinot Noir, Martinborough
2010 Mud House, Pinot Noir, Central Otago
2010 Waipara Springs, Premo Pinot Noir, Waipara

Kiwi Tour

Code NZ413 £163.00

Two bottles each of one sparkling, three whites and two reds, at a discount of 7.5%

NV Hunter's, Miru Miru, Marlborough
2012 Waipara Springs, Sauvignon Blanc, Waipara
2011 Mud House, The Woolshed Vineyard Sauvignon Blanc, Marlborough
2010 Felton Road, Bannockburn Chardonnay, Central Otago
2010 Mud House, Pinot Noir, Central Otago
2010 Crossroads, Syrah, Hawkes Bay

Note: all wines in this list (bar the Hunter's Miru Miru & Escarpment Kiwi Pinot Noir) are bottled under screw-cap

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WINE MERCHANTS

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