

Aromatic Whites

2009 Mud House Pinot Gris, South Island, 13.5°

Bottle £9.95 Case £113.43 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. We have not bought this wine before, but it went down so well with clients in January that we knew we were right to pick it. With six grams of residual sugar it 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

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

2008 Hunter's Gewurztraminer, Marlborough, 14°

Bottle £11.95 Case £136.23 Code HUN508

All too often Alsace varieties in New Zealand are dilute and characterless. This, by contrast, is just delightful, fragrant and powerful.

"Jane Hunter's well established Marlborough winery is enjoying an impressive run of form at the moment. This award-winning dry Gewurz is comparatively restrained and delicate, but we love its understated spice and tapering acidity." www.thewinegang.com, August 2009

Such a textbook scent of rose petals. A ripe and perfumed heart (and about 8 grams of residual sugar) but seems correctly dry and balanced, with a crisply mineral edge. Clean, fresh finish. Now-2011

2009 Felton Road, Dry Riesling, Central Otago, 13°

Bottle £15.50 Case £176.70 Code FET209

We had previously thought of Englishman Nigel Greening as the master of Pinot Noir at Felton Road, but his Rieslings were a revelation in the 2009 vintage.

*"A dry Riesling with a peach, apricot and passion fruit nose. Vibrant palate with more passion fruit and lime. Punchy texture and a fine minerality on the finish" **** Decanter, March 2010*

Wow – really intense dry Riesling. Limey, with fine acidity, this has cool and stony depths. Very young, we expect this to take on weight and complexity like a top Alsace Riesling. Now-2015

2009 Felton Road, Estate Riesling, Central Otago, 10°

Bottle £15.50 Case £176.70 Code FET409

What is termed the estate Riesling at Felton Road comes in a lowish alcohol, Germanic style, with stone fruit and grapefruit melded with sweetness and zip.

Although this has 53 grams of residual sugar, you are barely aware of it, such is the balance of racy acidity. Some real texture too. Both opulent and taut, a lovely sherberty example. Now-2016



Other Reds

2004 Redmetal, Basket Press Merlot/ Cabernet-Franc, 13° [bottled under cork]

Bottle £12.50 Case £142.50 Code RED304

Redmetal specialise in Bordeaux varieties grown on the gravelly soils of the Hawkes Bay area. The Basket Press is one of their top reds.

95% Merlot. Deep brick red colour. This has excellent curranty fruit and touches of liquorice, cloves, lavender and plum backed by some sweet, toasty oak. Now-2011 Limited stock

2006 Aurora, Bendigo Syrah, Central Otago 14°

Bottle £15.95 Case £181.83 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.

"It's a bit shy at first, but with time in the glass, it fleshes out to reveal sweet, smoky plum and berry, and pepper and spice characters on the finish." Simon Woods, First Taste in Wine & Spirit, February 2008



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

STONE, VINE & SUN

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New Zealand

New to our annual New Zealand offering are a wider range of whites: for the first time we add a Pinot Gris, and no less than three Rieslings - plus a really good value Pinot Noir, Opawa from Marlborough. There's plenty of variety among the reds too, with Bordeaux blends and a splendid Syrah supporting all those lovely Pinots. The best news is that most prices are stable on last year: new plantings coming on stream have increased available volumes and offset the weakness of sterling, and in addition we have bravely absorbed the uptick in VAT and the duty increase on many wines. These are lovely wines for spring and summer drinking.

Gordon Coates
March 2010

Note: all wines in this list are bottled under screw-cap, except the Red Metal Basket Press, Merlot/Cabernet-Franc

Mixed Cases

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

Kiwi Sauvignons

£117.50 Code NZ110

2009 Mirror Lake, Marlborough
2009 Lobster Reef, Blind River Home Black, Marlborough
2009 Mud House, Marlborough
2009 Waipara Springs, Waipara
2008 Mud House, Swan, Marlborough
2008 Isabel, Marlborough

Island Terroirs

(four whites and two reds)

£126.50 Code NZ210

2009 Waipara Springs Sauvignon Blanc, Waipara
2009 Mud House, Pinot Gris, South Island
2008 Hunter's, Gewurztraminer, Marlborough
2008 Mud House Chardonnay, Hawkes Bay
2008 Opawa, Pinot Noir, Marlborough
2007 Mud House, Swan Pinot Noir, Central Otago

Kiwi Pinot Noirs

£162.50 Code NZ310

2008 Opawa, Pinot Noir, Marlborough
2008 Mud House, Pinot Noir, Marlborough
2008 Delta, Pinot Noir, Marlborough
2008 Waipara Springs, Premo Pinot Noir, Waipara
2007 Mud House, Swan Pinot Noir, Central Otago
2008 Felton Road, Pinot Noir, Central Otago

Festive Kiwi Fruit

(one sparkling, two whites and three reds)

£186.50 Code NZ410

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



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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.

2009 Mirror Lake, Sauvignon Blanc, Marlborough, 13°

Bottle £7.75 Case £88.35 Code MIR109

One of our best selling whites last year was the initial release of the Mirror Lake Sauvignon Blanc, a wine cleverly sourced and blended from wine from some excellent estates (no names allowed!). The 2009 vintage is just a little crisper and livelier.

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-2011

2009 Lobster Reef, Blind River Home Block Sauvignon Blanc, Marlborough, 12.5°

Bottle £8.50 Case £96.90 Code LOB109

Lobster Reef is a project of Cape Campbell Wines, family owned, and operated by Murray and Daphne Brown. The Browns have been growing grapes in Marlborough since 1980. Having successfully built up and sold one brand, in 2002 they bought 300 acres on the Blind River plain, south of Seddon and the Awatere Valley. They were the first to plant vines in this area in 2003, having gone through the process of planning and engineering irrigation, as this is one of the driest regions in New Zealand.

Pale lemon with green glints. Bright aromas, with smokey and flinty notes. The palate also shows that mineral character, with mouth-watering, steely lime and gooseberry backed by a firm texture, and a crisp, dry finish. Now-2011

2009 Mud House, Sauvignon Blanc, Marlborough, 13°

Bottle £9.95 Case £113.43 Code MUD109

We have already road-tested this wine at a tasting here at SVS in late January led by Nadine Worley, winemaker at Mud House. Everyone loved it, which is not surprising given the remarkable array of accolades it has already won back home: gold medals at both the Air New Zealand

Wine Awards and the New Zealand International Wine Show; and, best of all, the triple whammy of gold medal, Sauvignon Blanc Trophy and Champion Wine of the Show at the Top 100 Liquorland Wine Awards. In spite of this acclaim we are able to offer it at last year's price, making this terrific Sauvignon a real bargain at under £10 a bottle. A quarter of the fruit for this wine was sourced from the Mud House Vineyard in the upper Wairau Valley, the remainder from growers in the Awatere, Ure, and Wairau valleys.

Enticing aromas: ripe fruit, mineral notes, and a whiff of honeysuckle. The palate is so consistent with those elements too, so lively and fresh, yet with a more tropical hint of guava. So complete, and long. A winner. Now-2011

2009 Waipara Springs, Sauvignon Blanc, Waipara, 13°

Bottle £9.95 Case £113.43 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. Now-2011

2008 Mud House, Swan Sauvignon Blanc, Marlborough, 12.5°

Bottle £12.75 Case £145.35 Code MUD508

This is sourced from Mud House's Wool Shed Block in the upper Wairau Valley.

Intense, almost musky scent, with notes of ripe melon and basil. Intense sherberty lemon and lime with red apple. So characterful, and with considerable concentration. A show-stopper. Now-2011

2008 Isabel Estate, Sauvignon Blanc, Marlborough, 13.5°

Bottle £12.95 Case £147.63 Code ISA508

Isabel was planted in the late eighties by Mike and Robyn Tillier in the Wairau Valley near the Omaka river. They were not only ahead of the game in selecting a particularly good site, but also planted vines at high density to ensure better quality fruit. We always list Isabel as we believe their Sauvignon Blanc offers such interest and refinement – it really is a sort of Kiwi Pouilly-Fumé. There is always texture from lees ageing, and in this vintage 5% was barrel fermented too.

There are few Kiwi Sauvignons that match the complexity of Isabel. Grassy yet stone-fruited, and with a beguiling silky texture, this is both weighty and refined. Now-2011

Pinot Noir

New Zealand is currently competing with Chile for the prize of best-value Pinot Noir: this year we add a surprisingly classy and grown-up wine from Opawa at a fair price.

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 Cental 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. Now-2011

2008 Mud House, Pinot Noir, Marlborough, 13.5°

Bottle £9.95 Case £113.43 Code MUD608

The 2008 vintage is the last estate Pinot from Marlborough fruit - in future Mud House will source the grapes from their vineyards in Central Otago. This is mature, softly red-fruited and charming.

Soft raspberry tone. Scents of ripe, mildly jammy fruit and toast. Cooked strawberry quality, soft and rounded. Very winning – and perfect for fowl from simple roast chicken to well-hung pheasant. Drink this year.

2008 Delta, Pinot Noir, Marlborough, 13°

Bottle £12.50 Case £142.50 Code DEL608

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 (but cheaper than) a Savigny, Pernand-Vergelesses or St. Aubin from a warm vintage. Only a third goes into barrel, so this wine relies

on the quality of the fruit. It has just been rated by wine critic Matthew Jukes as one of the top 60 New Zealand wines.

Mid raspberry, pale and slightly smudgy look. Blueberry and red cherry, with just a suggestion of oak. Bright, juicy attack, Burgundian in its crispness. Not sweet, but very fresh, pure and lively, with attractive creamy substance in the mid-palate. Perfect for simply cooked chicken. Now-2012

2008 Waipara Springs, Premo Pinot Noir, Waipara, 13.5°

Bottle £14.95 Case £170.43 Code WAI608

This is the third 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 nine months in French barrels (30% new) has delivered a dense and fleshy Pinot which will also keep well.

At the moment this is all full-on primary fruit, offering a smoothly lush heart of ripe raspberries and black cherries. Full-bodied for a Pinot, if it develops as previous vintages, it will take on savoury notes, a bit like an old-fashioned (possibly adulterated!) Burgundy. Now-2014

2007 Mud House, Swan Pinot Noir, Central Otago, 14°

Bottle £15.50 Case £176.70 Code MUD807

A single vineyard wine from Mud House's Bendigo vineyard, this goes into French oak barrels, 25% new. Right now it's poised between vibrant youth and settling down to smooth maturity. Very well-received at our Mud House tasting in January, this would convert anyone to the joys of Kiwi Pinot.

Deep ruby. Brambly, spicy perfume. Rich and moreish ripe red cherries, with more than a touch of Kirsch. Joyously open and stylish, very supple and long. Now-2012

2006 Peregrine, Pinot Noir, Central Otago, 13.5°

Bottle £18.25 Case £208.05 Code PEE106

Like most Otago wineries, Peregrine is new, founded 1998, with vines in the Cromwell basin and Gibbston. Unlike most Kiwi Pinots, Peregrine tends to have a real tannic structure, and a strong black-fruited tone.

Deep hue. Aromas of black fruit, wrapped in clean, cedary oak (all French, 35% new). Weighty and mouthfilling. Not over-ripe, rather ambitiously black-fruited and well-constructed, just a touch of that attractive meaty note which Pinot delivers early in New World examples. Now-2012

2008 Felton Road, Pinot Noir, Central Otago, 14°

Bottle £23.50 Case £267.90 Code FET608

I sense a slight change in style at Felton Road, the project of expatriate Englishman Nigel Greening: the willingness and confidence of a top grower to stand back and just let the terroir - the soils, the vines and the weather - talk through his wines. Nigel makes five Pinots here, and they all taste remarkably different!

Mid ruby. Really typical Burgundian scent of young Pinot, mildly rubbery. Very young, like a vital Chambolle-Musigny in its purity of soft red fruits. Understated. Now-2015

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

2008 Felton Road, Cornish Point, Central Otago, 14°

Bottle £27.75 Code FET708

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 this seems a little more developed than the other Felton Road Pinots, with almost feral and gamey hints. Dark, brambly fruit with cinnamon and nutmeg. Fascinating. Now-2017

2008 Felton Road, Calvert Pinot Noir, Central Otago, 14°

Bottle £27.75 Code FET808

From youngish vines (planted 1999 and 2001) this nevertheless shows great depth of flavour.

Rich, chocolatey aromas. Very Burgundian, in a masculine, Gevrey-Chambertin idiom. Black cherry core, with hints of spice and fine acidity. Powerful. Now-2017

2008 Felton Road, Block 3 Pinot Noir, Central Otago, 14°

Bottle £35.00 Code FET908

Block 3 is entirely comprised of "Waenga" soils, sandy loam over schist and tertiary sediments.

Deepest of all in hue, intensely black-fruited and very silky. A little monolithic right now, but terrific length is the clue to its class and potential for the future. A keeper. 2011-2018

Visit our website:

www.stonevine.co.uk

Chardonnay

2008 Mud House, Chardonnay, Hawkes Bay, 13°

Bottle £9.95 Case £113.43 Code MUD308

For the 2008 vintage Mud House switched the sourcing of their excellent unwooded Chardonnay to warmer Hawkes Bay, a promising region for the grape. Four months on the lees gives real weight and character.

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. Now-2011

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 green. Smoothly understated, this is already drinking very well (only 12% new oak in this vintage), with rounded melony fruit cut by a chalky backbone. Zesty finish. Now-2014

2007 Felton Road, Block 2 Chardonnay, Central Otago, 14°

Bottle £21.95 Case £250.23 Code FET307

From the Elms Bannockburn vineyard.

Creamy, refined scents, lightly yeasty but pure. Layers of melon and lime, which build well on the palate, and deliver a long, fragrant finish. Now-2012 Very limited stock

Sparkling Wine

Hunter's, Miru Miru, Marlborough, 12.5°

Bottle £13.50 Case £153.90 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, the wholly Champenois fizz from Chardonnay, Pinot Noir and Pinot Meunier, has now become a non-vintage wine.

Aromas of apples and dairy notes, and that creaminess carries on to the palate. Lively, fresh stone-fruit and apple flavours. Stylish and youthful. Now-2012