

# WINE PRESS

## RECENT REVIEWS

**Hunter's Marlborough Chardonnay 2006** Young Chardonnay, plenty of spine and good fruit to emerge as the year progresses. The wine is sound and each month that passes will open it out further. New look label accent on Hunter's people rather than hunting is a difference. I like the concept and the wine has heaps to offer. *Peter Saunders.*

**Hunter's Hukapapa Dessert Wine 2006** Hukapapa means frost or ice, denoting that this is a sweet wine that gets its intense flavour from a process called freeze-concentration — a man-made way of replicating the frozen grapes that produce German 'ice wine'. The process produces a deliciously rich but clean and pure dessert wine that goes nicely with a mild, creamy blue cheese. *Karl du Fresne, Sunday Star Times 22/7/07.*

**Hunter's Hukapapa Dessert Wine 2006** Made in the freeze-concentration manner. It has pawpaw and passionfruit aromas and flavours, good balance between sweetness, acidity and alcohol. *Graeme Barrow.*

**Hunter's Marlborough Chardonnay 2006** is still a bit young and brash, but has good concentration for the price. It has peach and grapefruit flavours plus a touch of toffee, fresh acidity and light integrated oak. *Graeme Barrow.*

Friends and visitors have benefited from bottles open around the house. And there's a few I would have liked to keep all to myself. Top of that list is **Hunter's Marlborough Riesling 2006** which has an enticing floral aroma (citrus blossom) and a balanced palate of apple and lemon. A hint of minerality suggests it would be excellent with a range of food, and it was a good match for the caper, olive and cheese pasta we supped on the evening the bottle popped open. *Aaron Watson.*

**Hunter's Marlborough Chardonnay 2006** 4 STARS Elegant, subtle wine, partly fermented and fully matured in barrels, with ripe, grapefruit flavours to the fore, mealy, buttery notes adding complexity, and cool-climate freshness and delicacy. This label consistently delivers great value. *Michael Cooper.*

**Hunter's Hukapapa Riesling Dessert Wine 2006** 4 STARS Freeze-concentrated style with sweet, lemony, limey flavours and a hint of sherbet. Fresh, simple and smooth, with some richness. *Michael Cooper.*

## GARY DUKE'S CELLAR CHART

2002 VINTAGE	2007	2008	2009	2010
Single Vineyard Chardonnay				
Riesling				
Pinot Noir				
Winemaker's Selection Pinot Noir				
Merlot				
Chardonnay				
MiruMiru™ Reserve				
Gewurztraminer				
Riesling				
2003 VINTAGE				
Chardonnay				
Pinot Noir				
Merlot				
MiruMiru™ Reserve				
2004 VINTAGE				
Riesling				
Sauvignon Blanc				
Gewurztraminer				
Chardonnay				
Estate White				
Hukapapa Dessert Wine				
Brookby Road				
Kaho Roa				
Pinot Noir				
Merlot				
MiruMiru™				
Merlot/Pinot/Cabernet				
The Chase				
2005 VINTAGE				
Sauvignon Blanc				
Gewurztraminer				
Unokked Chardonnay				
Riesling				
Pinot Noir				
Kaho Roa				
Chardonnay				
MiruMiru™				
The Chase				
2006 VINTAGE				
Sauvignon Blanc				
Rose				
Breidecker				
Riesling				
Gewurztraminer				
Chardonnay				
Pinot Noir				
Hukapapa				
Unokked Chardonnay				
2006 VINTAGE				
Breidecker				
Sauvignon Blanc				

## WINE & FOOD MATCH . . .

### HUNTER'S 2003 MIRUMIRU™ RESERVE

Reserve wine is a term given to a specific wine to imply that is of a higher quality than usual. Traditionally winemakers would "reserve" some of their best wine rather than sell it immediately, thus coining the term.

Sometimes, reserve wine originates from the best vineyards, the best barrels, longer aging or, with Hunter's, from fruit reserved for the purpose.

The story of this Reserve begins with Hunter's MiruMiru™ — originally released onto the British market in 1997 as an export-only sparkling wine. The French were becoming disturbed by the variations of Champagne, Champenoise, etc. to describe sparkling wines made in the traditional way but not originating from the Champagne region. Hunter's response was to release an export wine with the trademark MiruMiru™ which literally translates as the Maori word for bubbles.

In 1998, the 1995 MiruMiru™ won a Gold Medal and the prestigious James Rogers Memorial Trophy at the International Wine Challenge in London for best wine of the show in its first vintage of production. In 2001 the 1997 MiruMiru™ won a Gold Medal at the Sunday Times Wine Club. MiruMiru™ was soon established on the wine lists at restaurants and retail stores across the United Kingdom, thus creating a demand for the wine back in New Zealand.

Kiwis first got a taste of the famed sparkling wine in 2000, when MiruMiru™ was made available through the Wine Club then added to local wine lists.

Hunter's Brut — the original Hunter's sparkling wine — was renamed MiruMiru™ Reserve and launched onto the New Zealand market in 2004. Chardonnay, Pinot Noir and Pinot Meunier — three traditional Champagne varieties — are chosen ('reserved') from the finest hand picked fruit from the Wairau Valley in Marlborough and used to create this dry, sparkling wine as a natural complement to MiruMiru™ and to enrich the line up of already highly acclaimed Hunter's wines.

### NEW EXPORT MARKET

We are delighted to announce that we now export to Vietnam. The agents are:  
Indochina Dragon Import Export Trading Co Ltd  
38 Dang Thi Nhu Street, District 1 Ho Chi Minh City, Vietnam



### Piquant Smoked Salmon Lasagne

#### Ingredients:

50 gr. Smoked Salmon	For the white sauce:
1 Pasta sheet	50 gr. Butter
8 small pickled peppers	50 gr. Flour
100 gr. Mozzarella cheese	200ml Milk
White wine sauce	1/2 Glass Hunter's Chardonnay
Chives and cracked pepper	Pinch of salt and pepper
for garish	1 Chopped sprig of Dill

#### Method:

TO MAKE THE SAUCE Melt the butter in a small pan but don't let it colour. When melted remove from heat and add the flour and make a roux. Place this back on the heat and cook the roux by stirring continuously for 3 minutes. Again remove from heat and add the milk plus white wine. Briskly whisk the mixture until it is smooth. You can heat the milk separately before you add it, this will help it to cook faster. Finally add the chopped dill and season to taste with the pepper and salt.

PUT IT ALL TOGETHER Lightly grease an earthenware dish with butter, lay the first layer of pasta down and on top of this place a thin layer of the white sauce. On top of this place the smoked salmon, which has been loosely broken up in to slivers. Then add another layer of pasta and white sauce. Take 6 of the small pickled peppers and roughly chop. Lay this on top of the white sauce and repeat the layering. You want to end up with a sheet of pasta that has a thin layer of white sauce. Finish it off by adding the cheese on top. Place in the oven until the cheese has a nice golden brown look to it. This is a good indicator to tell if it is cooked or not. You don't want to over cook it as this will dry out the salmon.

Serve it in the dish and garnish with left over white sauce, a sprig of chives and a few pickled peppers. Finally sprinkle some New York cut black pepper around on the plate for that extra zing.

FURTHER NOTES This recipe will make 3 small timbales as seen in the photo. You can replace the Salmon with your own favourite fish if need be. You may also replace the pickled peppers with roasted capsicum if you want less zing in this dish.



HUNTER'S  
MARLBOROUGH  
*Jane Hunter*

## SPRING 2007 NEWSLETTER

Pictured, left to right: Inus van der Westhuizen, assistant winemaker; Bryan Vickery, vineyard manager; Samantha Caporn, wine buyer, Direct Wines in the UK; Mac and Jane.



## WORLD'S LARGEST MAIL ORDER CO. COMES TO HUNTER'S

In 1969 Tony Laitwaite established Direct Wines Limited in the UK to visit France, stock up wines in the back of his small van and sell them direct to the public on his return. When the Sunday Times in 1973 published an exposé on some of the dirty tricks of the British wine trade, Laitwaite wrote to distance himself from the bad press. The letter drew 2,000 reader responses and prompted the newspaper to establish a wine club with Laitwaite's help. These days the company ships more than 30 million bottles of wine and owns Laitwaites in addition to The Sunday Times Wine Club.

Direct Wines Ltd is the world's largest mail order wine company.

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Hunter's association with the company — still family owned — started in 1986 when we began a record-breaking run of awards at the Sunday Times Wine Club Festival in London, winning wine of the show in 1986, 1987, 1988, 1992 and 2001. We have maintained a friendly relationship with Tony and the company ever since.

It was a delight, therefore, to welcome Samantha Caporn who, as a wine buyer for the company was on a whirlwind tour of Marlborough, tasting more the 80 wines in the process. Most wines were Sauvignon Blancs. There is a huge market for Sauvignon among the company's customers, and Samantha was here to help satisfy the demand.

# UK WHIRLWIND

Promoting wine overseas often involves jam-packed whistlestop tours of the "If its Tuesday, this must be Bristol" kind. The upside is visiting and discovering delightful places and meeting friendly and interesting people that only seems to happen on this kind of trip. Jane's recent trip through the UK had all of the above and more. Here's a sample scrapbook of her wine-tasting Albion odyssey.



Jane with Neal (left) and Peter McAlindon of Direct Wine Shipments, Belfast — loyal Hunter's stockists in Northern Ireland since the mid 80's — and the venue for tastings there. There's a story of gritty survival as the company evolved from a corner shop in the fifties to a successful and modern wine merchant (see below).

Edward McAlindon opened an off-licence (a bottle shop not connected to a hotel) in 1954, fulfilling an ambition 'Ned' had harboured for many years. Sadly he died just a couple of years later. His son Kevin took over the business. Kevin's brother Denis was with the Diplomatic Corps and introduced Kevin to a new 'world of wine'.

In 1969 'The Troubles' began and the shop found itself on the boundary between two opposing communities.

All through those soul-destroying years Kevin's found an outlet in his growing passion for wine. Visits to Chapoutier, Hugel, Marques de Caceres, Torres and Bolinger changed his life and set the foundation for DWS as a wholesale and retail wine business.

The yearning to learn more about viticulture and vinification propelled Kevin to start studying again. He was in the first wave of Northern Ireland graduates to gain the two-

## ▶ INSTITUTE OF DIRECTORS, PALL MALL

This was an excellent venue for a tasting of New Zealand wines. Jane and Simon Powys-Maurice (pictured below) from Laytons Wines (our agents for England and Wales) fielded questions from a cross-section of executives who wanted to find out more about New Zealand wines. Jane also gave a tasting of Hunter's Wines. On the night the Riesling attracted particular attention as did the MiruMiru™.



LONDON

BELFAST

year Wine & Spirit Education Trust Diploma. The Diploma acted as a stimulus for DWS to concentrate further and develop wine appreciation classes and tutored tastings with top winemakers.

During the mid 1980s and early 1990s Kevin's two sons, Peter and Neal joined DWS. They both attained their Diplomas and helped make further efforts to keep the DWS portfolio evolving.

DWS continues to offer a very stimulating set of wines, services, advice and educational courses. In many ways it has become an institution.

"It's amazing the way they've built up the company and the list from what was basically a corner grocer's shop. Now it can compete with any wine merchant in the United Kingdom." Oz Clarke's Wine Buying Guide.



Peter Henderson, Wine Importers of Scotland and Jane with the staff at the prestigious Balmoral Hotel, Edinburgh.

The Balmoral Hotel in Edinburgh is a fabulous old hotel — luxury in the true sense of the word right in the heart of the city. The 188-room hotel has Hunter's Pinot Noir and Sauvignon Blanc by the glass in their Palm Court Cafe and on the wine list in their signature Number One Restaurant.

Another excellent restaurant serving Hunter's is Ducks at Le Marche Noir in the New Town. (Ducks is a restaurant chain. Le Marche Noir is the name of this particular outlet).

Edinburgh

Tucked away in a quiet leafy crescent, the restaurant oozes character and serves fine Scottish food. At the tasting there much interest was shown in Kaho Roa.



Ducks at Le Marche Noir tasting: Ken Syer, Jane, Ewa Pajak.



Sussex

From left: Ted James, General Manager Spread Eagle Hotel; Del Taylor, Alexander Hadleigh Wine Merchants, Southampton; Jane; Pontus Carminger, Director, Historic Sussex Hotels (Spread Eagle Hotel, Midhurst; Ockenden Manor, Cuckfield & Bailiffscourt Hotel, Climping); Adam Smith, General Manager Ockenden Manor, Cuckfield.

Another real discovery was the Spread Eagle Hotel. Originally a coaching inn to the aristocracy, it dates back to 1430. Walking through the hotel is like a journey in time, with its huge fireplaces and Tudor bread ovens (above which is the Queen's room, said to have accommodated Elizabeth I).

The Spread Eagle is part of Historic Sussex Hotels. These also include Ockendean Manor in Cuckfield and Bailiffscourt Hotel in Climping. Ockendean Manor is an Elizabethan Manor House in nine acres of gardens, while Bailiffscourt Hotel is a comparative youngster, being built in the 1920's. It is set in 30 acres of parklands.



## ▶ RICK STEIN CONNECTION

The tasting above is at Sam's Bistro in Chiswick in London. Sam the proprietor worked with Rick Stein and the restaurant is in conjunction with Rick. It opened to rave reviews and note was made of the great New Zealand Pinot Noir (Hunter's) on the wine list!

CHISWICK



## MARLBOROUGH REGIONAL SILVER SECATEURS GRAPE VINE PRUNING COMPETITION

Tarf Puhī Puhī, Michael Jay (pictured above) and Aaron Jay, Hunter's assistant vineyard manager are the Hunter's pruning team entered in The Silver Secateurs grape vine pruning competition.

Developed to recognise the importance of pruning, cane selection and tying down in the grape growing industry, the event features regional competitions followed by a national final.

## UPCOMING

## EVENTS

### Marlborough Wine Weekend

26-28 October 2007

189 wines, 36 wineries, 4 live acts, 3 valleys, 2 lunches, 2 celebrity chefs, 2 gourmet dinners and a cruise with brunch . . . that's the Marlborough Wine Weekend. Spread over three days in various beautiful locations around Marlborough, the event will progress from a sub-regional tour and tastings to the International Sauvignon Blanc Celebration, The World of Pinot Noir and much, much more!

For details visit [www.wine-marlborough.co.nz](http://www.wine-marlborough.co.nz). The event is limited to just 300 tickets, so if you want to attend, don't delay with your booking. Tickets are available at [www.ticketdirect.co.nz](http://www.ticketdirect.co.nz).

### Hunter's Garden Marlborough

31 October — 5 November, 2007

Book online at [www.tdtasman.co.nz](http://www.tdtasman.co.nz) or phone 0800 627 527

This year's celebration of things botanical welcomes back Sally Tagg who was guest artist at Hunter's winery a few years ago. Celebrity Chef Jo Seager is bound to contribute a few fun filled hours when she presents her latest culinary delights.

The many tours and speakers cover Urban Fruit Production, Colour in the Garden, the ever popular Stonewalling, Ornamental and Herb Planters as well as Garden Design by Mucking In designer Richard Greenwood. Local Florist Kimberley Judd will demonstrate how to turn flowers into art form, Margaret Barker will be entertaining with photographs and stories of her travels plus the story of Larnach Castle Garden.

The ever popular garden tours will include some new and stunning gardens, while the hugely popular Christmas Tour is again on the list of evening events. Keep some free time to look at Marlborough's other attractions and just sit back with a glass of Hunter's Sauvignon Blanc and relax and enjoy the view.

### UK Wine Deliveries

With Christmas coming it is time to start thinking about having Hunter's Wines delivered to friends and family in the 'old country'. If that means you then the best way is to contact:

ENGLAND & WALES  
Thomas Chadwick at Jeroboams  
Ph 0044 207 28856  
Email: [tom.chadwick@jeroboams.co.uk](mailto:tom.chadwick@jeroboams.co.uk)

SCOTLAND  
Ailsa Cowe at Wine Importers  
Ph: 0044 131 334 0958  
Fax: 0044 131 334 1252  
Email: [ailsa@wineimporters.net](mailto:ailsa@wineimporters.net)

Alternatively you can phone us (0800 486 837) with any enquiries. If you want to order as well we will do so on your behalf by email.