

# NEW ZEALAND

## SAUVIGNON BLANC

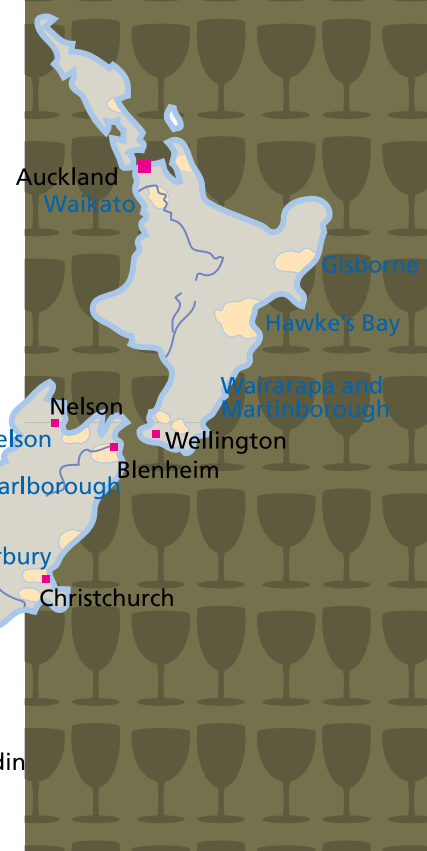
New Zealand produces no more than half a per cent of the world's wine production. Without Sauvignon Blanc, the figure would be so small as to not be worth considering. Never before has one grape variety meant so much to the exporters who now send over 50% of their Sauvignon abroad, much to the U.K.

### Why is Sauvignon Blanc so fashionable ?

Forty years ago, restaurant lists might have a Sancerre or a Pouilly Fumé but would expect to sell far more Chardonnay be it Chablis, Macon Villages, Australian or Californian. Tastes have become drier, it is true but it is in our view the unique combination of pungent aromatic fruits, concentrated flavour and long finish which makes Sauvignon so exciting. It must be crisp too since bland versions are really not very nice. One of the most interesting points is the demand across the range from entry level through Forrest Estate and Alpha Domus up to the top of the range Palliser Estate and Cloudy Bay.

The success of Sauvignon Blanc enabled growers to try other varieties, white and red. Chardonnay is more Burgundian in style than Australian and the cool nights and sunny days are very suitable for Pinot Noir, often one of the world's most difficult varieties to get right.



Our Alpha Domus Merlot Cabernet Sauvignon was a Wine of the Month in April 2009 Decanter and Alpha Domus were praised for their Bordeaux blends which include 'The Navigator' and 'The Aviator'. If either came from Bordeaux, their quality is such that they would command double the price. The Alpha Domus winemakers are pictured at the winery.



So yes, yes, yes to New Zealand Sauvignon Blanc but don't forget the Chardonnay and the Reds - they are quality personified.



 **RED**

	Taste Guide	Trade Sales Price
<p> <b>Tohu Pinot Noir, Marlborough</b></p> <p>This is a new wine to our list and has taken a little bit of finding! The excellent 2007 and 2008 vintages helped us in a search for a reasonably priced New Zealand red. There is a lot of fruit evident on both the nose and in the mouth with damsons and dark cherries up front.</p>	<b>B</b>	£7.29
<p><b>Alpha Domus Merlot Cabernet, Hawkes Bay</b></p> <p>The family owned Alpha Domus vineyards in Hawkes Bay are committed to quality. This classic St. Emilion style blend gives the wine ripe fruit flavours and a soft spicy finish.</p>	<b>C</b>	£8.23
<p><b>Forrest Estate Pinot Noir, Marlborough</b></p> <p>Instantly appealing, full-bodied and rounded, this wine has excellent depth of cherry and raspberry fruit and a well integrated sweet smoky finish.</p>	<b>C</b>	£8.99
<p> <b>AD The Navigator, Hawkes Bay</b></p> <p>A big generous wine, vivid in colour and with huge depth of flavour. The Bordeaux style blend means you may find black fruits, chocolate and plums.</p>	<b>D</b>	£12.49
<p><b>AD The Aviator, Hawkes Bay</b></p> <p>Made from the same grapes and in the same style as top class Bordeaux, this wine exudes quality and sheer class. Tasted blind, a number of very experienced tasters mistook this wine for very high quality St. Julien.</p>	<b>C</b>	£23.45



 **WHITE**

<p> <b>Flying Kiwi Sauvignon Blanc, Marlborough</b></p> <p>The plentiful 2008 and 2009 vintages have meant that there is some very good Sauvignon Blanc around – as well as some rather bland and dilute offerings. Award winning winemaker Alan McCorkindale is dedicated to producing fruit-driven, fresh and vibrant wines with classic gooseberry aromas and flavours.</p>	<b>1</b>	£5.83
<p><b>Southbank Estate Sauvignon Blanc, Marlborough</b></p> <p>Entry level New Zealand Sauvignon Blanc is rarely as zesty and tangy as this. We are pleased The Times shared our view in a recent article commending this wine.</p>	<b>1</b>	£6.55
<p><b>Forrest Estate Sauvignon Blanc, Marlborough</b></p> <p>Marlborough Sauvignon with excellent concentration, persistent, lingering flavours and crispness on the palate.</p>	<b>1</b>	£7.99
<p><b>Alpha Domus Sauvignon Blanc, Hawkes Bay</b></p> <p>Classic New Zealand Sauvignon - crisp, pungent and fruity with lime and gooseberry flavours. Screw capped for quality control. Recently highly recommended in a comprehensive tasting of New Zealand Sauvignon Blancs.</p>	<b>1</b>	£7.99
<p><b>Southbank Estate Chardonnay, Hawkes Bay</b></p> <p>New Zealand Chardonnay is more restrained than its Antipodean neighbour with creamy lemon flavours much in evidence.</p>	<b>2</b>	£8.05
<p> <b>Palliser Estate Sauvignon Blanc, Martinborough</b></p> <p>Top of the range Sauvignon in terms of quality and outstanding value. Concentrated Sauvignon flavours and a long finish are the hallmarks of a very well made wine indeed.</p>	<b>1</b>	£8.99

