

IWFS OAKVILLE

April 18th, 2016

AGM - THE KERR STREET CAFE



NEW ZEALAND WINE
PURE DISCOVERY

TONIGHT'S WINES

reviews and information



VILLA MARIA SAUVIGNON BLANC 2015

VINTAGES#: 429969 | 750 mL bottle
Price \$ 19.95

Release Date :March 5, 2016
750 mL bottle
Alcohol/Vol13.0%
Made in:Marlborough, New Zealand
Sugar Content:8 g/L
Sweetness Descriptor:XD - Extra
DryStyle:Aromatic & Flavourful
Varietal:Sauvignon Blanc

Tasting Notes

This is just the third year that Villa Maria has produced this delightful, lightly sparkling wine. It's an interesting (and delicious) take on Sauvignon Blanc, for which New Zealand is famous. Tropical fruit and melon on the nose and palate. If you love moscato, try this wine. The bubbles don't dry out on the finish, yet it's refreshing. Perfect as an aperitif or companion to seafood.

Natalie McLean

Yet persisting as a still drop, more than sparkling, though the fine, minute mousse lifts with humble entreaty. The aromatics are purely Villa Maria Sauvignon Blanc, of tender verdant shoots, light whispering grasses and a near whiff of white pepper. This is not a serious bottle of bubbles by any stretch but it is entirely, eminently, merrily drinkable. Good quality Sauvignon Blanc made in a simple, drink with a light heart and an open mind. Drink 2015-2016. Tasted October 2015.

Michael Godel

This is new, simple idea for New Zealand sauvignon blanc. Just take good quality sauvignon that is crammed with passion fruit, grapefruit/lime and fresh green herbs; keep 4gms of residual sugar; lightly carbonate just before bottling, and close it with a screw cap. It's actually a quite delightful, well-made and refreshing wine that doesn't come across as too sweet. Nice sense of purity here. The question is whether you will find this in the NZ section of your local store, or the sparkling section. Hopefully both. Chill fairly well. Tasted Sept 2015

Style:

Aromatic & Flavourful

Varietal:

Pinot Gris

WINERY

Arriving from Holland in 1982; Har, Sophie, and the Eradus kids settled in Auckland. After a 20 year stint in the flower industry the decision was made to sell up and search NZ for a semi-retirement project.

A vineyard in the stunning Awaterere Valley, Marlborough, a valley that was later going to become renowned for producing some of New Zealand's best Sauvignon Blanc. Upon development, completion and launching the brand with the "Eradus Sauvignon Blanc 2002", Har and Sophie realised a vineyard and wine label was a proposition far from semi-retirement.

This wine one silver at the Air New Zealand wine awards.
Tasting Notes

Clean, open and fragrant, pleasantly fruity, vaguely sweet on the palate, widely appealing. Tasted March 2016.

Value...

John Szabo, MS

A refreshing and zesty New Zealand Pinot Gris with notes of white grapefruit and lime. Pair with fish and chips. Pinot Gris food pairings: pork tenderloin, roast turkey, seafood, pasta with cream sauce.

Natalie Mclean

David Lawrason

ERADUS PINOT GRIS
2014

—VINTAGES#: 439000 | 750 mL bottle

Release Date:
March 19, 2016
750 mL bottle

Alcohol/Vol
13.5%
Marlborough, New Zealand
Sugar Content:
7 g/L
Sweetness Descriptor:



TRINITY HILL SYRAH (SHIRAZ) 2013

—VINTAGES#: 194274 | 750 mL bottle

Release Date:
September 19, 2015
750 mL bottle
Alcohol/Vol
14.0%
Hawkes Bay, New Zealand:
Sugar Content:
6 g/L
Sweetness Descriptor:
XD - Extra Dry
Style:
Medium-bodied & Fruity
Varietal:
Shiraz/Syrah

Tasting Notes:



Savoury and smoky: love it! Full-bodied and gorgeous New Zealand Syrah. This is a must try. Finishes with notes of blackberries and wild cassis. Pair with grilled pork chops.

Syrah food pairings: grilled pork chops, rare roast beef, burgers with blue cheese, spice-braised lamb, Muscovy duck.

Natalie McLean

I popped this open to make fish in a bag. Capsicum and minerals, hints of tropical fruit, leading into a dry, crisp citric finish that isn't overdone (unlike many

Marlborough equivalents I could name). Nice enough, but more enjoyable as part of the sauce!

Jonathan McArthur

very peppery, northern Rhône style syrah. Cool climate characteristics of violets and pepper are offered on the palate. Refreshingly mid-weight but with no shortage of flavour or concentration. Elegant, with delicacy and complexity. Excellent value. Tasted September 2015.

Sara d'Amato

Trinity Hill is a beacon for Hawkes Bay syrah! This has lovely, uplifted peppery, violet, blueberry nose with a gently sheen of vanilla. A touch of tar and bacon as well. It's mid-weight, fresh, juicy and charming. Just lovely wine; focused, classic and so appealing. Do yourself a favour. Tasted Sept 2015

David Lawrason

Lovely, spicy, peppery, authentically flavoured syrah here from Trinity Hill, with one of the more choice vineyards in Hawkes Bay for red varieties and especially syrah. This is crunchy and fresh, unencumbered by obvious oak, with quivering acids and fine-grained tannins. Fine length. Nice stuff. Tasted September 2015. Value Rating: ***

John Szabo, MS

KONRAD SIGRUN NOBLE TWO RIESLING + SAUVIGNON BLANC (SAUTERNES STYLE)

country: New Zealand

region: Marlborough

wine variety: 58% Riesling, 42% Sauvignon Blanc

Alcohol: 9,5 %

residual sugar: 210 g/Liter

acid: 10,4 g/Liter

type of closure: Screw-Cap

additional info: Riesling fermented in steel tanks

Sauvignon Blanc in barriques

stock 7 - 10 years from vintage

goes well with ...: Goes well with: duck and goose liver pastries, desserts, blue cheese. Aged 12 months in oak barrels, 30% of which were new French oak



This is a beautiful combination of grapes that results in a very memorable wine experience that combines the unique citrus and clarity of a Marlborough Sav Blanc with the fruitiness and Alsatian quality of a dry fruity Riesling

Mark Farrell