

# A Central Otago Pinot Noir Offer

June, 2008



Central Otago in the south of New Zealand's South Island has almost too much going for it: great scenery, great lifestyle, and now almost freakishly good, if not (yet?) great, Pinot Noir. **JANCIS ROBINSON, 2005**

Central Otago has exploded onto the world pinot scene in recent years, and promising producers are emerging with every new crop of grapes. It's here, in New Zealand's most continental growing region, that you'll find comparatively powerful, intense pinots with deep colors, rich dark fruit flavors, and enticing floral

and mineral lift. The best of these wines offer fruit aromas and flavors as close to those of the Côte de Nuits as any non-Burgundies get. **STEPHEN TANZER, 2007**

I cannot recall a new winegrowing region, let alone one committed to a variety as demanding as Pinot Noir, that has vaulted to such a level of accomplishment in so short a time. Central Otago Pinot Noirs are dramatic – they taste like no others..... theirs is real terroir, namely a fidelity to the peculiarities of a place rather than a mimicry of something else

**MATT KRAMER, Wine Spectator**

Central Otago is the Southern-most grape-growing region in the world located at latitude 45° south (similar to both Oregon's Willamette Valley, U.S.A., and the Northern Rhone Valley in France). The region's vineyards are located east of the resort town of Queenstown and include the small towns of Wanaka, Cromwell and Alexandra. Central Otago is well known as the foremost producer of New Zealand's stonefruit, primarily cherries and apricots.

The first wine-grapes were planted in Central Otago in 1864. Despite the district's potential as a wine growing area being recognised by French and Australian viticulturists from the 1860's onwards, wine-grapes were not commercially grown again in Central Otago for more than a century.

Modern day wine growing began with a trial wine-grape vineyard that was planted at the Department of Scientific and Industrial Research (DSIR) orchard near Alexandra in 1972 and shortly followed in 1975 with experimental plantings at Rippon Vineyard, Lake Wanaka. The first commercial release of a Pinot Noir from Central Otago was the 1987 vintage from pioneer Alan Brady at Gibbston Valley winery. Other early pioneering wineries include Taramea, Blackridge, William Hill and Chard Farm.

**[www.centralotagopinot.co.nz](http://www.centralotagopinot.co.nz)**

## THE SUB-REGIONS



### **Wanaka**

The most northerly and one of the most beautiful sub regions. Wanaka is cooler than some, but often has a good frost record because of the influence of the stunning lake.

### **Lowburn**

This area stretches from the township of Lowburn up the Greater Cromwell valley for some 25 kilometres. It has the largest areas of potential grape land, but very few northerly slopes for such a large area. As it is one of the warmer regions, Pinot Noir seems to ripen here without the need of slopes.

### **Bendigo**

Bendigo is possibly the warmest sub region, though only recently planted. Bendigo consists of a North facing ridge at the junction of the Cromwell and Lindis valleys, with more gentle Northerly slopes below it. Many wineries based elsewhere in Central Otago are growing fruit here.

### **Alexandra**

The most southerly sub region, Alexandra would be in the middle of the heat range of Central Otago microclimates. Spreading from gentle hills to wild rocky escarpments, it is probably the most varied as well. This was one of the earlier sub regions to be explored and planted.

### **Gibbston**

The first location to be planted in Pinot Noir, Gibbston is a north facing valley slope of The Kawarau Gorge, as it falls from Queenstown to Cromwell. The coolest of the sub regions, and visually very dramatic, it produces a distinctive intensity from the later harvest grapes produced here.

### **Bannockburn**

Currently the most intensively planted of the microclimates, Bannockburn is a North facing crescent bordering the Kawarau River as it flows across the base of the Cromwell valley to its meeting with the Clutha River. A warm site, which like Alexandra has a long fruit growing tradition. Famous for its gold mining.

**Amisfield Pinot Noir 2006** **\$65** **\$55**

**(Lowburn)**

Estate-grown in the Cromwell Basin and matured in French oak barriques (25 per cent new), the 2006 vintage (5 stars) is top-flight. Harvested at 24 to 26 brix, fermented with indigenous yeast and matured in French oak barriques (25 per cent new), it's a richly coloured, strikingly floral wine, mouthfilling and highly concentrated, yet very supple and charming. Elegant, vibrant and harmonious, it has great immediacy, yet also the structure to age.

**MICHAEL COOPER, Buyer's Guide to NZ Wines 2008**

**Amisfield Rocky Knoll Pinot Noir 2006** **\$140** **\$119**

**3 BOTTLE LIMIT**

Yes it's pricey, but if you're looking for a treat, try this deliciously soft, intensely delicious new pinot noir from New Zealand's deep south. Made by winemaker Jeff Sinnott from Amisfield winery in the Cromwell Basin, this is a fantastically tasty newcomer to the Kiwi pinot noir scene. **JOELLE THOMSON, Wines of the Week, Mindfood.com**

**Rabbit Ranch Pinot 2007** **\$35** **\$29**

**Available July 2008**

Rabbit Ranch is a collaborative venture, formed by a group of vineyards and with Chard Farm's winemaker, John Wallace, making the wines. The Vineyards are located in the Cromwell Basin, predominately in the Lowburn area and the grapes that come from these young vineyards produce an up front, fruit driven style of Pinot. **PWS**

**Chard Farm River Run Pinot Noir 2007** **\$40** **\$34**

**Available July 2008**

**Chard Farm Viper's Vineyard Pinot Noir 2006** **\$55** **\$45**

**(Gibbston Valley)**

The Viper Pinot Noir is made from grapes grown in the Vipers vineyard in the Parkburn area on the western side of Lake Dunstan. When we first developed this vineyard it was covered in the wild flower Viper Bugloss- hence the name Vipers Vineyard. This vineyard lies on the valley floor with silt loam and gravel soils and enjoys good early heat accumulation. It tends to ripen in the earlier, hotter part of the season producing spicy wines with dark fruit flavours and a dense, grippy palate. **[www.chardfarm.co.nz](http://www.chardfarm.co.nz)**

**Desert Heart Seduction Pinot Noir 2007** **\$32** **\$27**

**Desert Heart Pinot Noir 2006** **\$45** **\$38**

**(Bannockburn)**

Fragrant dark aromas of black cherries and plums are integrated with complex savoury forest floor and spicy notes on the palate. A seductive, well structured Pinot Noir with elegant, silky tannins and a well balanced acidity, ending in a lasting finish. **WINESTATE**

**Hawkshead Pinot Noir 2006** **\$55** **\$45**

**(Gibbston Valley) Available July 2008**

Denis Marshall's winery is named after the home of his ancestor, the naturalist William Swainson FRS, who emigrated to New Zealand in 1841. Aided by winemaking consultant Grant Taylor, he produces just one wine. His 2006 is a svelte, smoky cocktail of lush berry and plum flavours, with hints of chocolate and spice. Drink 2007-2012.

**WINE & SPIRIT MAGAZINE, 2007**

A lovely, lifted nose of brambly red fruit with a hint of cloves and animal fur. Good complexity and definition. The palate is medium-bodied, very well balanced with a natural sense of elegance about it. Beautiful crisp red-berries, wild strawberry and forest floor on the finish. Good length. This is a top-quality Pinot Noir. Excellent. Tasted January 2008.

**NEAL MARTIN, Robert Parker's The Wine Advocate, 2008**

<b><u>Earth's End Pinot Noir 2006</u></b>	<b>\$35</b>	<b>\$29</b>
<b><u>Mount Edward Pinot Noir 2007</u></b>	<b>\$70</b>	<b>\$59</b>

**Available July 2008**

<b><u>Mount Edward Susan's Vineyard Gibbston Pinot 2006</u></b>	<b>\$70</b>	<b>\$59</b>
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**Available July 2008 – 6 BOTTLE LIMIT**

<b><u>Mount Edward Pinot Noir 2006</u></b>	<b>\$70</b>	<b>\$59</b>
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**(Gibbston Valley)**

The wonderful 2006 Pinot Noir that also cropped up in the blind tasting with black cherries and plum on the nose that takes time to reveal its minerality, the palate floral with hints of violets, overtly Central Otago in style with upfront, bold ripe fruits but married with tension and precision on the finish.

Located in Gibbston, Central Otago, Mount Edward is the personal project of Alan Brady, a "founding father" of the region having planted the first vines back in 1981. Since Mount Edward debuted with the 1998 vintage, they have sourced grapes from five vineyards (two in Gibbston, three in Lowburn) and of these five they manage three directly, based upon organic principles. Wild yeasts are the priority, the Pinots usually matured in about 35% new oak and approximately 1,500 cases and producer per annum, with the ultimate aim to produce single vineyard bottlings. **NEAL MARTIN, Robert Parker's The Wine Advocate, 2008**

<b><u>Mount Difficulty Roaring Meg Pinot Noir 2006</u></b>	<b>\$40</b>	<b>\$34</b>
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**(Bannockburn)**

Matured in French oak with 8 months resting on the lees, the 2006 Roaring Meg Pinot Noir as a lovely fresh, cranberry-scented nose with touches of red cherry and red currant. The palate is medium-bodied, perhaps just lacking a little brightness with Doris plum, raspberry and cherry towards the finish that has a slight volatility. Drink over 2-3 years.

**NEAL MARTIN, Robert Parker's The Wine Advocate, 2008**

<b><u>Mount Difficulty Pinot Noir 2006</u></b>	<b>\$60</b>	<b>\$50</b>
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**6 BOTTLE LIMIT**

Fermented at a relatively warm 35 degrees and undergoing 11 months lees-contact in barrel, the 2006 Pinot Noir is one of the standouts of its kind. A very primal nose of cherry, Doris plum and ripe strawberries all with fabulous definition and vivacity. The palate is beautifully balanced, very elegant and taut with notes of red cherry, plum, raspberry leaf and a hint of cassis towards the structured finish. Wonderful stuff – it is not a crime to drink now but I would leave it a couple of years before opening.

Founded in 1992 in Bannockburn, Central Otago, Mt. Difficulty has established itself as one of the premier Pinot Noir producers in New Zealand. I tasted their wines both blind and with winemaker Matt Dicey in Central Otago and again in London. All wines under the Mt. Difficulty names are sourced from their own vineyards and their single vineyard bottlings have become much sought after. Both tasted in London, the two white wines from Mt. Difficulty were very impressive. **NEAL MARTIN**

<b><u>Mount Dottrel Pinot Noir 2006</u></b>	<b>\$55</b>	<b>\$45</b>
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**(Cromwell) Available July 2008**

The 2006 Pinot Noir is most impressive with a tight nose of black cherries and red currants – quintessential Central Otago with superb delineation and vigor. The palate displays very good weight with vibrant acidity, notes of black cherries, plum, a little black pepper and earth towards the finish. This is an elegant, very focused Pinot Noir with a surprisingly mineral-rich finish. **NEAL MARTIN, Robert Parker's The Wine Advocate**

<b><u>Olssens Jackson Barry Pinot Noir 2006</u></b>	<b>\$65</b>	<b>\$55</b>
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**(Bannockburn)**

Handpicked grapes were destemmed but not crushed. The grapes then underwent a four day cold soak to aid colour and flavour extraction prior to fermentation. After a fermentation of around nine days the wine was left on skins for a further six days. The wine was then gently pressed off skins and drained to 228 litre French barrels of which 33% were new. The wine was left to mature for ten months before being racked from barrel, blended and lightly filtered. The resulting wine will be bottled in February 2007. [www.olssens.co.nz](http://www.olssens.co.nz)

Softly seductive with strong cherryish flavours, deliciously fresh & vibrant and a well-rounded finish. 4 stars, **MICHAEL COOPER, Buyer's Guide to New Zealand Wines**

**Prophet's Rock Rocky Point Pinot Noir 2006**                      \$45                      **\$38**

**Prophet's Rock Pinot Noir 2006**                                      \$65                      **\$55**

**(Bendigo)**

A curiously cork sealed Central Otago pinot from the Bendigo and Pisa sub-regions. Very good though and perhaps a bit more refined than you would expect of a Central Otago. Lots going on here with black cherry, plum, sarsaparilla, pepper, spice, smoke, flowers and pencil oak all making their contributions to this aromatically action packed wine. It's medium bodied with bright fresh acidity, smooth lightly chalky tannins and excellent flow through the mouth. Not heavy or sweet with flavours of black cherry, graphite, liquorice, spice, a little cocoa and a long clean spicy finish. It's a very impressive wine.

**GARY WALSH, [www.winorama.com.au](http://www.winorama.com.au)**

**Quartz Reef Pinot Noir 2006**                                              \$50                      **\$42.50**

**(Bendigo)**

Each Pinot Noir clone (10/5, 5, 115, 667, 777 & Abel) was kept separate, with 87% de-stemmed, in 6-tonne fermenters with up to 9 days cold maceration. Partly indigenous yeast fermentation peaked at 33 – 35 oC. Post fermentation maceration over 6 – 9 days, depending on tannin structure, before being pressed and transferred to French oak, of which 37% new, 13% one year old, and 50% two years and older. **RUDI BAUER, [www.quartzreef.co.nz](http://www.quartzreef.co.nz)**

Salzburg-born Rudi Bauer is one of the most respected winemakers in Central Otago, having worked at Mission and Rippon amongst others before forming Quartz Reef in 1996 with Clotilde Chauvet from Champagne and Trevor Scott. They cultivate 15 hectares of Pinot Noir using multifarious rootstock and clone variations upon north-facing slopes of quartz deposits in Bendigo with supplementary fruit sourced from Central Otago.

**NEAL MARTIN, Robert Parker's The Wine Advocate**

**Rockburn Pinot Noir 2007**                                              \$60                      **\$50**

**Available July / August 2008**

**Rockburn Pinot Noir 2006**                                              \$60                      **\$50**

**(Cromwell)**

The 2006 Pinot Noir underwent one-week cold maceration, left on the skins for 10-14 days and matured in 38% French new oak for 11 months. An attractive nose of black cherries, wild strawberry, game and leather, it has great definition and clarity and whilst the palate cannot quite match its refinement and finesse, is well-balanced with pure black cherry fruit towards the slightly peppery finish. This is a well-crafted Pinot Noir for drinking over 2-3 years.

Central Otago's Rockburn was founded in 1991 by Richard Bunton and was branded "Hay's Lake" until 2002, the renaming due to the expansion of vineyards and the desire to reflect their terroir. In 2005 they hired Malcolm Francis, assistant winemaker at Felton Road and the new winery in Cromwell was finished just in time for the 2006 harvest. **NEAL MARTIN**

**Two Paddocks Picnic Pinot Noir 2006**                              \$33                      **\$28**

**Two Paddocks Pinot Noir 2006**                                              \$60                      **\$50**

**Two Paddocks First Paddock Pinot Noir 2006**              \$65                      **\$55**

**(Gibbston / Alexandra)**

The 2006 First Paddock Pinot Noir has good intensity on the nose, lacking a little clarity at the moment but that will come with more bottle-age. The palate is medium-bodied with good weight, a definite Burgundian sensibility with an attractive, meaty finish. Atypical for Central Otago style but full of personality and natural, rather bucolic charm.

During our brief tete-a-tete, Hollywood A-lister Sam Neill came across as passionate about wine as acting, double-checking that he had a ticket for the impending Pinot Noir Celebration whilst I sampled his Pinots. His first five-acre vineyard was planted in 1993 in Gibbston, Central Otago, debuting with the 1997 vintage since when he has expanded his holdings with -Alex Paddocks- and -Redbank Paddocks- both near Alexandra. The wine is vinified at the Central Otago Wine Company facility in Cromwell, two vintages overseen by Rudi Bauer (Quartz Reef) and currently by Dean Shaw, who has worked in Pommard with Pascal Marchand amongst others. Indeed, Two Paddocks- style hails more towards the Cote d'Or than Central Otago, medium-bodied, earthy, brambly and natural with 20% whole-bunch ferments lending it a less fruit-driven but more complex style. **NEAL MARTIN**

<b><u>Van Asch Freefall Pinot Noir 2006</u></b> (Bendigo)	<b>\$36</b>	<b>\$30</b>
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<b><u>Van Asch Pinot Noir 2006</u></b> (Bendigo and Gibbston Valley)	<b>\$46</b>	<b>\$39</b>
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Grapes were destemmed into small open top fermenters for whole berry maceration. The fermentation was allowed to begin with the vineyard yeasts, and was finished with a selected yeast strain. The extraction was performed by gentle hand plunging. The free run and press wines were combined and runoff into oak barriques (20% new) for maturation and natural malolactic fermentation. Barrels were given a light filtration prior to bottling.

**[www.vanaschwines.com](http://www.vanaschwines.com)**

<b><u>Wooring Tree Rose 2007</u></b> Available July / August 2008	<b>\$30</b>	<b>\$25</b>
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<b><u>Wooring Tree Beetle Juice Pinot Noir 2006</u></b> Available July / August 2008	<b>\$40</b>	<b>\$34</b>
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<b><u>Wooring Tree Pinot Noir 2006</u></b> (Cromwell)	<b>\$55</b>	<b>\$45</b>
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The 2006 Pinot Noir needs aeration because it took about 10 minutes to unfurl its aromas. When I returned to it, voila! Lovely wild strawberries, raspberries and bilberry with touch of wild hedgerow. The palate is much better with very good sense of natural balance, grainy tannins with notes of wild strawberry, cherry and sous-bois. Sensuous finish – a great Pinot Noir, but I repeat, give it time to breathe and you will be rewarded. Appropriately named after a tree in their vineyard that has long been a lovers' tryst, this Central Otago producer near Cromwell is a small family-owned winery debuting with their 2005 vintage. The co-owners, Stephen and Thea Farquharson worked in IT before moving to Cromwell, and if their 2006 Pinot Noir is anything to go by, they made a very good career move!

**NEAL MARTIN, Robert Parker's The Wine Advocate, 2008**

**PLEASE NOTE THAT THE FOLLOWING WINES ARE NOT CURRENTLY DISTRIBUTED IN VICTORIA. WE ARE DELIGHTED THAT THEY ARE AVAILABLE FOR PURCHASE TODAY (THE WINES WILL BE SHIPPED IN JULY) AND THERE IS A MINIMUM PURCHASE OF 6 BOTTLES OF ANY ONE WINE.**

**25 Steps Pinot Noir 2006** **\$50** **\$42.50**  
(Lowburn)

Our 25 Steps Central Otago Pinot Noir is produced by the award-winning winemaker Carol Bunn and her Vinpro team in nearby Cromwell. In the winery, they take a hands-on approach. The fruit is destemmed to small open-top fermenters and cold soaked for five days before fermentation starts. During fermentation, the cap is plunged by hand up to three times a day.

After 21 to 24 days on skins, the free-run is racked to a settling tank, while the remaining skins are gently pressed, with the pressed wine also going into the settling tank overnight. The next day, all the wine is racked to small French oak barrels to mature for at least ten months. [www.25steps.co.nz](http://www.25steps.co.nz)

**Judge Rock Venus Pinot Noir 2007** **\$35** **\$29.50**

**Judge Rock Pinot Noir 2005** **\$40** **\$34**

**Judge Rock Pinot Noir 2006** **\$40** **\$34**

(Alexandra)

A bright and elegant pinot noir from this small family owned and run Central Otago vineyard. In this well structured wine, pure and tangy cherry fruit is underpinned by dark layers of mocha and spice and a touch of gaminess. This presses all the right pinot noir buttons at a very smart price. **JO BURZYNSKA, NZ Herald**

**Mitre Rocks Pinot Noir 2006** **\$65** **\$55**

(Cromwell)

Mitre Rocks vineyard is situated on the lower slopes of Central Otago's Pisa Range, below the nearby Mitre Rocks formation. Our vineyard is intensively and carefully managed by award-winning viticulturists Robin and James Dicey of Grape Vision Ltd. The vines were hand thinned and leaf plucked from low-density vine plantings of Pinot Noir clones 5, 6, 115, 667 and 777.

Under the care of winemaker Carol Bunn of Vinpro, this wine was crafted from a warm vintage harvested at 25° Brix and fermented in small open-top stainless steel fermenters for approximately 21 days. The wine was barrel matured for ten months in 228L French barriques (approx 40% new and 60% one to three-year-old). **MITRE ROCKS**

**Tarras The Canyon Pinot Noir 2007** **\$50** **\$42.50**

**Tarras The Steppes Pinot Noir 2007** **\$50** **\$42.50**

**Tarras Mount Dottrel Pinot Noir 2006** **\$50** **\$42.50**

(Bendigo)

This small Central Otago producer debuted with this superb Pinot Noir. Cropped from Bendigo, this has a very attractive, Côte de Beaune-like nose of red cherry, redcurrant and a touch of plum all with great definition and poise. The palate displays superb acidity and balanced with dark cherry, plum, forest floor and raspberry leaf notes. More reserved on the finish, but very good fruit concentration and purity, with a lovely hint of black tea on the aftertaste. Certainly a name to look out for and a very impressive wine for such a nascent producer. Tasted January 2008. Drink 2008-2012. **NEAL MARTIN**

**Three Miners Pinot Noir 2006** **\$45** **\$38**

(Alexandra)

Floral, vibrantly fruity Central Otago red with cherry and spice flavours gently seasoned with toasty oak and ripe, supple tannins. Youthful, with fresh acidity and lots of silky charm." (4 Stars) **MICHAEL COOPER, Winestate Magazine**

## Central Otago Pinot Noir Order Form

**PLEASE NOTE THAT WE ARE OFFERING SPECIAL 'BEST NET' PRICING (WHICH IS AT LEAST 15% OFF THE SHELF PRICE) ON THESE WINES IRRESPECTIVE OF HOW MANY YOU PURCHASE.**

Delivery of 12 or more bottles is free in the Melbourne metropolitan area only. For less than a dozen bottles or for delivery to country and interstate destinations, please ask for a quote. **Please fax your order to 9686 3068 or e-mail to [pws@theprince.com.au](mailto:pws@theprince.com.au) and thank you for shopping at Prince Wine Store.**

Wine	Shelf Price	Best Net	Limit	Order	Total
Amisfield Pinot Noir 2006	\$65	\$55			
Amisfield Rocky Knoll Pinot Noir 2006	\$140	\$119			
Rabbit Ranch Pinot 2007	\$35	\$29			
Chard Farm River Run Pinot Noir 2007	\$40	\$34			
Chard Farm Viper's Vineyard Pinot Noir 2006	\$55	\$45			
Desert Heart Seduction Pinot Noir 2007	\$32	\$27			
Desert Heart Pinot Noir 2006	\$45	\$38			
Hawkshead Pinot Noir 2006	\$55	\$45			
Earth's End Pinot Noir 2006	\$35	\$29			
Mount Edward Pinot Noir 2007	\$70	\$59			
Mount Edward SV Gibbston Pinot Noir 2006	\$70	\$59			
Mount Edward Pinot Noir 2006	\$70	\$59			
Mount Difficulty Roaring Meg Pinot Noir 2006	\$40	\$34			
Mount Difficulty Pinot Noir 2006	\$60	\$50			
Mount Dottrel Pinot Noir 2006	\$55	\$45			
Olsens Jackson Barry Pinot Noir 2006	\$65	\$55			
Prophet's Rock Rocky Point Pinot Noir 2006	\$45	\$38			
Prophet's Rock Pinot Noir 2006	\$65	\$55			
Quartz Reef Pinot Noir 2006	\$50	\$42.50			
Rockburn Pinot Noir 2007	\$60	\$50			
Rockburn Pinot Noir 2006	\$60	\$50			
Two Paddocks Picnic Pinot Noir 2006	\$33	\$28			

Wine	Shelf Price	Best Net	Limit	Order	Total
Two Paddocks Pinot Noir 2006	\$60	\$50			
Two Paddocks First Paddock Pinot Noir 2006	\$65	\$55			
Van Asch Freefall Pinot Noir 2006	\$36	\$30			
Van Asch Pinot Noir 2006	\$46	\$39			
Wooing Tree Rose 2007	\$30	\$25			
Wooing Tree Beetle Juice Pinot Noir 2006	\$40	\$34			
Wooing Tree Pinot Noir 2006	\$55	\$45			
25 Steps Pinot Noir 2006	\$50	\$42.50			
Judge Rock Venus Pinot Noir 2007	\$35	\$29.50			
Judge Rock Pinot Noir 2005	\$40	\$34			
Judge Rock Pinot Noir 2006	\$40	\$34			
Mitre Rocks Pinot Noir 2006	\$65	\$55			
Tarras The Canyon Pinot Noir 2007	\$50	\$42.50			
Tarras The Steppes Pinot Noir 2007	\$50	\$42.50			
Tarras Mount Dottrel Pinot Noir 2006	\$50	\$42.50			
Three Miners Pinot Noir 2006	\$45	\$38			
				<b>Freight</b>	
				<b>Total \$</b>	

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Bankcard, MasterCard, Visa, Amex, Diners - please circle one
Card number:
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Delivery Address:
Contact Number:
Delivery Instructions: